



SHARED PLATES

- BREAKING BREAD (V)**
with Garlic Butter, Basil Pesto, and Red Pepper Hummus 9
- BUFFALO JUMBO SHRIMP**
Buffalo Sauce, Blue Cheese Dressing 19
- CRISPY GREEN BEANS (V)**
Parmesan Gremolata, Lemon Garlic Aioli 11
- CHEESESTEAK EGG ROLLS**
Shaved Prime Rib, Roasted Red Pepper, Onion, Mozzarella, with Sriracha Ketchup & Gouda Cheese Sauce 16.50
- CHICKEN WINGS (G)**
Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 16.50
- HONEY CIDER BACON BRUSSELS SPROUTS**
Pure Honey, Smoked Bacon, Sriracha Aioli 15
- CLASSIC FONDUE**
Smoked Gouda Cheese, Sourdough Croutons, Grapes, Granny Smith Apples, Broccoli 16.50
add jerk chicken 6 add steak 9*
- BANG BANG CAULIFLOWER (V)**
Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 15
- REDSTONE'S LODGE CORNBREAD (V)**
Cast Iron Skillet Baked, with House-Made Maple Butter
skillet 15 wedge 5.50

SALADS

- CHICKEN CHOPPED SALAD**
Rotisserie Chicken, Cornbread Croutons, Tomato, Bacon, Golden Raisins, Corn, Honey-Lime Vinaigrette 17.50
- SMOKEHOUSE STEAK COBB* (G)**
Smoked Bacon, Grilled Asparagus, Sweet Corn, Red Onion, Tomato, Gouda, Smoked Onion Ranch 19.50
- TUNA POKE BOWL***
Avocado, Edamame, Radish, Cucumber, Bean Sprouts, Carrots, Cilantro, Black Quinoa & Farro, Szechuan Dressing 18
- HOUSE (G,V)**
Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette
entree 14 starter 9
- CAESAR**
Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing
entree 14 starter 9
- ADD A PROTEIN** ———
Rotisserie Chicken 6 Grilled Steak* 9

CLASSICS

- BRAISED BEEF SHORT RIB**
Garlic Mashed Potatoes, Roasted Root Vegetables 34
- ROTISSERIE CHICKEN**
Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 24
- BBQ BABY BACK RIBS**
Wood Fired, French Fries, Coleslaw
half rack 25 full rack 34
gluten free available
- SPICY THAI NOODLES (V)**
Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 18

SEAFOOD

- SIMPLE GRILLED FISH**
Vegetable Sauté, Quinoa Farro, Choice of Lemon Garlic Oil or Cajun Spiced
SALMON 33 **SEA BASS** 36 **RED SNAPPER** 33
- CEDAR ROASTED SALMON**
Lemon Garlic Oil, Yukon Gold Potatoes, Spinach, Bacon & Chives 34.50
- PARMESAN CRUSTED SNAPPER**
Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 33.50
- MISO GLAZED COD**
Marinated & Roasted Filet, Spinach, Baby Bok Choy, Red Pepper, Shitake Mushrooms, Toasted Black & White Sesame Seeds 32
- PAN SEARED CHILEAN SEA BASS**
Brandy-Garlic Crust, Quinoa Farro, Stir Fried Vegetables & Asian Sesame Vinaigrette 38

STEAKS

All Steaks Served with Seasonal Vegetables & Choice of Potato

PRIME RIB*(G)
Seasoned & Slow-Roasted. Choice of Horseradish Parmesan or Blue Cheese Crust. Served with Au Jus & Horseradish Sauce
PETITE* (10 oz) 39 **SIGNATURE*** (14 oz) 42

- SIGNATURE FILET*(G)**
Center Cut Tenderloin 49
- BONE-IN RIBEYE*(G)**
Center Cut 46

SOUP

- CHICKEN NOODLE** 8
FRENCH ONION 10.50
CHICKEN TORTILLA 8.50

We are Partnering with,
NixCancer Foundation
and will Donate \$1 From
Every Purchase of Our
Featured Highlighted Items



NixCancer Foundation

Dedicated to Providing Support to Families
Impacted by Pediatric Cancer &
to Raise Funds for RMS in Order to
Find Better Therapies & Ultimately a Cure.

<https://nixcancerfoundation.org>

WOOD FIRED FLATS

- MARGHERITA (V)**
Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 14
- THAI CHICKEN**
Barbecue Chicken, Sweet Chili Sauce, Mozzarella, Mango Pineapple Salsa, Tomato, Sriracha, Fresh Cilantro 14
- FIG & PROSCIUTTO**
Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 15

SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans or Mac & Cheese \$2
Gluten Free Bun Available*

- REDSTONE BURGER***
Beef Patty, Cheddar, Bacon, Barbecue Sauce 17
- GENERAL TSO TURKEY BURGER**
Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 16.50
Sub Beyond Burger Patty \$4 (V)
- BUTTERMILK FRIED CHICKEN**
Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17

SIDES

- IDAHO BAKED POTATO (G,V)...** 7
FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
GRILLED ASPARAGUS (G,V)... 9
BROCCOLINI (G,V)... 9
ROASTED ROOT VEGETABLES (G,V)... 9
CAMPFIRE BEANS (G)... 7
QUINOA FARRO (V)... 7
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 9

ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 13 / 50
SEGURA VIUDAS Cava, Brut, Spain 13 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 48
STEORRA Brut, Russian River Valley 39
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

HOGUE Riesling, Columbia Valley-Washington 12 / 46
CANYON ROAD Moscato, California 31
PENNER-ASH Viognier, Oregon 39
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

SAUVIGNON BLANC

CANYON ROAD California 11 / 42
CROWDED HOUSE New Zealand 13 / 50
DUCKHORN North Coast 62
DOMAINE VACHERON Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 11 / 42
RAEBURN Russian River Valley 14 / 54
BREWER-CLIFTON Sta. Rita Hills 17 / 65
DOMAINE CREUSSEROME Macon-Peronne-Burgundy 54
SONOMA-CUTRER Sonoma Coast 58
COPAIN *LES VOISINS* Anderson Valley 69
ROMBAUER Carneros 89

PINOT NOIR

CANYON ROAD California 11 / 42
ELOUAN Oregon 13 / 50
JACKSON ESTATE Petaluma Gap-Sonoma Coast 15 / 58
MEIOMI Monterey-Sonoma-Santa Barbara 65
ETUDE Carneros 69
BELLE GLOS *EULENLOCH* Napa Valley 79
BERGSTRÖM *CUMBERLAND RESERVE* Willamette Valley, Oregon 98
EN ROUTE BY FAR NIENTE Russian River Valley 135
SEA SMOKE *SOUTHING* Santa Rita Hills 195

NEW WORLD REDS

MURPHY-GOODE Red Blend, California 12 / 46
DONA PAULA Malbec, Argentina 12 / 46
AUSTIN HOPE *TROUBLEMAKER* Red Blend, Central Coast 16 / 62
BERAN Zinfandel, California 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT *MACHETE* Petite Sirah Blend, California 98

OLD WORLD REDS

VINA BUJANDA *CRIANZA* Tempranillo, Rioja-Spain 13 / 50
CUVEE JULIAN Grenache/Syrah, Côtes Du Rhône-France 46
MICHELE CHIARLO *LE ORME* Barbera d'Asti, Italy 50
ELISABETH CHAMBELLAN Chateaufeuf du Pape-France 98
POGGIO LANDI Brunello di Montalcino-Italy 120

MERLOT

PROVERB California 11 / 42
CHATEAU FONT-MERLET Bordeaux, France 14 / 54
DUCKHORN Napa Valley 69

CABERNET SAUVIGNON

PROVERB California 11 / 42
SILVER PALM North Coast 13 / 50
DAOU Paso Robles 15 / 58
VOLUNTEER Napa Valley 18 / 69
QUILT Napa Valley 79
JUSTIN Paso Robles 84
BERINGER *KNIGHTS VALLEY* Sonoma 89
FRANCISCAN ESTATE Oakville-Napa Valley 98
BELLA UNION BY FAR NIENTE Napa Valley 125
JORDAN Alexander Valley 145
CAYMUS Napa Valley 195



MURPHY-GOODE Rosé, California 13 / 50
CAMBRIA "Katherine's" Chardonnay, Santa Maria Valley 16 / 62
SIDURI Pinot Noir, Santa Barbara 16 / 62

COCKTAILS

LAVENDER LEMON DROP

Tito's Handmade Vodka, Cointreau,
Lavender Simple Syrup, Crème de Violette,
Lemon Juice 14

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,
Blood Orange & Pomegranate,
Cranberry Juice, Lemonade 13.50

AT FIRST CRUSH

Deep Eddy Ruby Red Grapefruit Vodka,
Fresh Squeezed Orange Juice, Sprite 14

SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam
Vodka. Redstone Grill's Signature Cocktail 13

- Redstone's Original Doli
- Strawberry Doli
- Seasonal Doli

DON'T GO DRAGON ME DOWN

Camarena Silver Tequila, Cointreau,
Dragon Fruit, House-Made Sweet & Sour,
Strawberry Puree 14

GEORGIA MULE

Old Forester Bourbon, Ginger Beer,
White Peach Puree, Fresh Lime Juice 14.50

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Puree,
Fresh Lime, Sprite, Orange &
Blueberries 13.50

TROPICAL MOJITO

RumHaven Coconut Rum, Pineapple Juice,
Club Soda, Angostura Bitters, Cane Sugar,
Fresh Mint & Lime 14.50

TALK BIRDIE TO ME

Diplomatico Mantuano Rum, Aperol,
Passion Fruit, Blood Orange & Pomegranate,
Pineapple Juice, Simple Syrup, Fresh Lime 14.50

MOCKTAILS *(all non-alcoholic)*

BLUEBERRY LAVENDER MOCK-JITO

Blueberries, Fresh Squeezed Lime & Mint,
Lavender Simple Syrup, Club Soda 8

SUMMER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,
Lemonade, Grapefruit Juice 6

PEACHY KEEN TEA

Peach Puree, Honey Simple Syrup,
House Brewed Iced Tea 6

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors Reminiscent Of
Black Cherry, Toffee, Sweet Lemon & Jasmine 8

DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made
With Cold-Pressed Espresso & Frothed Milk 8