

Brunch



GENERAL MANAGER: Matt Hentges
EXECUTIVE CHEF: Edgar Torres

SHARED PLATES

BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,
Cheddar, Bacon, Tomato 13

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY GREEN BEANS (V)

Parmesan Gremolata,
Lemon Garlic Aioli 11

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 16.50

MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 14

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

TUNA POKE BOWL*

Avocado, Edamame, Radish, Cucumber,
Bean Sprouts, Carrots, Cilantro,
Black Quinoa & Farro, Szechuan Dressing 18

WILD BERRY SPINACH (G)

Seasoned Rotisserie Chicken, Fresh Mixed
Berries, Goat Cheese, Red Onion,
Grape Tomato, Raspberry Vinaigrette 17

ENTREES

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,
Garlic Mashed Potatoes & Asparagus 24

BABY BACK RIBS

Wood Fired And Served with
French Fries & Coleslaw
half rack 25 full rack 34
gluten free available

SIDES

- HASH BROWNS (V)... 5
- APPLEWOOD SMOKED BACON ... 5
- BREAKFAST SAUSAGE ... 5
- TURKEY SAUSAGE ... 5
- FRENCH TOAST (V)... 6
- PANCAKES (V)... 6
- MAC & CHEESE (V)... 9
- FRENCH FRIES (V)... 7

We are Partnering with,
Brighter Days Grief Center
and will Donate \$1 From
Every Purchase of Our
Featured Highlighted Items



Brighter Days Family Grief Center is an Unparalleled "Family-Focused" Grief Center Dedicated to Grieving Minnesota Families Since 2017

<https://brighterdaysgriefcenter.org>

CHEF'S BRUNCH

Redstone's Scrambled Eggs,
Bacon, Sausage, Hash Browns,
French Toast, Fruit Salad.
Additional Servings Complimentary 19

KIDS BRUNCH

For Our Guests 10 and Under. All Choices Include a Kids Soft Drink, Milk or Chocolate Milk

KIDS BREAKFAST

Two Eggs, Bacon or Sausage,
Toast With Jam, Fruit 12

FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 12

PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 12

GRILLED CHEESE

American Cheese, French Fries, Fruit 12

CHICKEN BITES

White Meat Chicken Tenders,
French Fries, Fruit 12

BREAKFAST

REDSTONE BREAKFAST

Three Eggs, Bacon or Sausage,
Hash Browns and Toast 14.50

FRENCH TOAST

Challah Bread, Bacon or Sausage,
Fresh Fruit, Maple Syrup 13

BUTTERMILK PANCAKES

Bacon or Sausage,
Fresh Fruit, Maple Syrup 13

BLUEBERRY BANANA PANCAKES

Blueberry Pancakes, Caramelized
Banana Slices & Fresh Blueberries,
Bacon or Sausage 14

SPA BREAKFAST

Vanilla Yogurt, Granola,
Fresh Mixed Berries, Banana 12

EGGS BENEDICT

English Muffin, Poached Egg,
Wood Grilled Canadian Bacon,
Hollandaise and Hash Browns 14.50

SOUTHWEST EGG SKILLET

Diced Potato, Andouille Sausage,
Bell Pepper, Onion, Jalapeño, Cilantro,
Cheddar, Redstone Scrambled Eggs,
Chipotle Hollandaise & Choice of Toast 14

AVOCADO & EGG TOAST

Nine Grain Toast, Spinach, Tomato Slice,
Two Sunnyside Eggs, Avocado,
Bacon & Fresh Fruit 18

BYO OMELET

Choose any Four Items:
Cheddar, Swiss, Ham, Bacon,
Andouille Sausage, Breakfast Sausage,
Onions, Bell Pepper Mix, Spinach,
Tomato, Mushrooms 14
egg whites only or any additional items add \$2

BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw, Baked Beans or Mac&Cheese \$2*
Gluten Free Bun Available. Sub Beyond Burger Patty \$4

FARMER'S BURGER*

Beef Patty, Barbecue Pork,
Bacon, Fried Egg, Monterey Jack Cheese,
Crushed Red Pepper, Brioche Bun 18.50

REDSTONE BURGER*

Beef Patty, Cheddar Cheese, Bacon,
Barbecue Sauce 17

SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy
Onion Strings, French Onion Au Jus 20

BUTTERMILK FRIED CHICKEN

Crispy Hot Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17

REDSTONE SLIDERS

Ask For Details on
This Week's Feature 15

**Indicates Food Items That Are Cooked to Order or Served Raw. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.*

**An Automatic 20% Gratuuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server if a Person In Your Party Has a Food Allergy.*

(G) = Gluten Free (V) = Vegetarian

BRUNCH DRINKS

HANDCRAFTED COCKTAILS

REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 14

EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 13

SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 13

DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

MIDNIGHT ESPRESSO MARTINI

Bailey's Irish Cream, Vanilla Vodka, Espresso, Godiva Chocolate Liqueur, Frangelico 15

COFFEE DRINKS

SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 13

KENTUCKY COFFEE

Old Forester Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 13

MIMOSAS

REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 11

PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 9

CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 12

MULES

MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 13

LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 13

WINES BY THE GLASS

FLEUR DE MER Rosé, Provence-France 14

LA MARCA Prosecco, Italy 14 (split)

LA MARCA Prosecco Rosé, Italy 14 (split)

BELLA SERA Moscato, Italy 10

GREEN & SOCIAL ORGANIC Verdejo, Rueda-Spain 10

THE SEEKER Riesling, Mosel-Germany 12

MURPHY-GOODE Sauvignon Blanc, North Coast 11

DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 13

DUCK HUNTER Sauvignon Blanc, New Zealand 14

BENVOLIO Pinot Grigio, Italy 11

PORTLANDIA Pinot Grigio, Oregon 13

PROVERB Chardonnay, California 11

CHALK HILL Chardonnay, Russian River Valley 13

MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14

SONOMA-CUTRER Chardonnay, Sonoma Coast 16

PROPHECY Pinot Noir, California 11

BOEN Pinot Noir, Tri Appellation-California Coast 13

IRIS VINEYARDS Pinot Noir, Willamette Valley-Oregon 16

APOTHIC RED Red Blend, California 10

FINCA EL ORIGEN Malbec Reserva, Argentina 12

PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14

CHATEAU SOUVERAIN Merlot, California 11

MURPHY-GOODE Cabernet Sauvignon, North Coast 11

FREAKSHOW Cabernet Sauvignon, Lodi 13

JUSTIN Cabernet Sauvignon, Paso Robles 15

VOLUNTEER Cabernet Sauvignon, Napa Valley 17

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