

# Brunch



GENERAL MANAGER: Michael Potter  
EXECUTIVE CHEF: Jesus Barajas

## 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,  
*Metropolitan Family Services of DuPage County*  
and will Donate \$1 From  
Every Purchase of Our  
Featured Highlighted Items



To Provide and Mobilize the Services  
Needed to Strengthen  
Families & Communities.

<https://metrofamily.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% Gratuity 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  
CUVEE JEAN-LOUIS Sparkling Wine, Blanc de Blancs, France 12 (split)  
KORBEL Brut Rosé, California 12 (split)  
LA MARCA Prosecco, Italy 14 (split)  
MIRASSOU Moscato, California 10  
THE SEEKER Riesling, Mosel-Germany 12  
MURPHY-GOODE Sauvignon Blanc, North Coast 11  
CROWDED HOUSE Sauvignon Blanc, New Zealand 13  
BENVOLIO Pinot Grigio, Italy 11  
JERMANN Pinot Grigio, Friuli-Venezia Giulia-Italy 14  
WILLIAM HILL Chardonnay, Central Coast 11  
KENDALL JACKSON AVANT Chardonnay, California 13  
LA CREMA Chardonnay, Sonoma Coast 15  
PROPHECY Pinot Noir, California 11  
J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13  
RESONANCE Pinot Noir, Willamette Valley-Oregon 16  
BELLE GLOS BALADE Pinot Noir, Santa Rita Hills 18  
APOTHIC RED Red Blend, California 10  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18  
ARGIANO N/C Super Tuscan, Italy 13  
CHATEAU SOUVERAIN Merlot, California 11  
COLUMBIA WINERY Cabernet Sauvignon, Columbia Valley-Washington 11  
SILVER PALM Cabernet Sauvignon, North Coast 13  
VOLUNTEER Cabernet Sauvignon, Napa Valley 16

## 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