

Lunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Tumoor Haye
EXECUTIVE CHEF: Juan Alvarez

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

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*

TUNA STACK*

Yellowfin Tuna, Avocado, Mango,
Cucumber, Spicy Thai Sauce,
Green Onion, Black & White Sesame Seeds,
Sriracha Aioli, Fried Wonton Chips 18

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

WOOD FIRED FLATBREADS

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

SIDES

FRENCH FRIES (V)... 7

GARLIC MASHED (G,V)... 7

GRILLED ASPARAGUS (G,V)... 9

CAMPFIRE BEANS (G)... 7

QUINOA FARRO (V)... 7

GARLIC MUSHROOMS (G,V)... 9

MAC & CHEESE (V)... 9

ENTREES

SUMMER SALMON (G)

Lemon Garlic Oil, Broccolini,
Charred Corn Salad 23

FISH & CHIPS

Beer Battered Cod, French Fries,
Lemon Garlic Aioli 24

STUFFED AVOCADOS

Grilled Avocado Halves, Chicken &
Smoked Gouda Salad, Roasted Red Pepper
& Garlic Aioli, Grilled Flatbread 16

SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper,
Baby Bok Choy, Broccoli, Shitake
Mushrooms, Toasted Black & White
Sesame Seeds, Fresh Basil 18
add pulled rotisserie chicken 6 add steak 9
add crispy cauliflower 5*

BBQ BABY BACK RIBS

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

ROTISSERIE CHICKEN

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

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

SMOKEHOUSE STEAK COBB* (G)

Smoked Bacon, Grilled Asparagus,
Sweet Corn, Red Onion, Tomato, Gouda,
Smoked Onion Ranch 19.50

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

SOUP

CHICKEN NOODLE 8

FRENCH ONION 10.50

TOMATO BASIL (G,V) 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>

BURGERS & SANDWICHES

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

REDSTONE BURGER*

Beef Patty, Cheddar Cheese, Bacon,
Barbecue Sauce 17

GOUDA BURGER*

Beef Patty, Smoked Gouda Cheese,
Bacon, Crispy Onion, Pickles,
Side of Gouda Cheese Sauce 18.50

GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onion 16
Sub Beyond Burger Patty \$4 (V)

CRAB CAKE SANDWICH

Tomato Corn Salad, Sriracha Aioli,
Spinach & Lemon Garlic Oil,
Brioche Bun, Old Bay Fries 20

BUTTERMILK FRIED CHICKEN

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

REDSTONE SLIDERS

Ask For Details On
This Week's Feature 15

SIGNATURE PRIME DIP

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

ROTISSERIE CHICKEN

Monterey Jack, Smoked Tomato Aioli,
Spinach & Lemon Garlic Oil, Toasted
Ciabatta Bread, Pickles, Chicken Au Jus 17

AVOCADO FISH TACOS

Grilled White Corn Tortillas, Cod,
Cotija Cheese, Cilantro, Corn Salad,
Fresh Avocado & Jalapeño
Crispy Fried or Cajun Seared (G) 16.50

*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

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

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

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-GOODER 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
CUVÉE JULIAN Grenache/Syrah, Côtes Du Rhône-France 46
MICHELE CHIARLO *LE ORME* Barbera d'Asti, Italy 50
ELISABETH CHAMBELLAN Chateauneuf 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