

## 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**  
Parmesan Gremolata, Lemon Garlic Aioli 11

**CHICKEN WINGS (G)**  
Grilled or Fried, Choice of Buffalo,  
Ranch or Barbecue 17

**HONEY CIDER BACON  
BRUSSELS SPROUTS**  
Pure Honey, Smoked Bacon,  
Sriracha Aioli 15

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha Aioli 15

**SPINACH ARTICHOKE DIP**  
Toasted Crostinis 16

**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

**HOUSE (G,V)**  
Tomato, Carrot, Cucumber, Red Onion,  
Parmesan, Balsamic Vinaigrette  
*entree 15 starter 10*

**CAESAR**  
Romaine, Garlic Sourdough Croutons,  
Parmesan, Caesar Dressing  
*entree 15 starter 10*

## SOUP

**FRENCH ONION SOUP 10**  
**LOBSTER BISQUE 10**

## STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables  
& Choice of Potato*

**SIGNATURE FILET\*(G)**  
Center Cut Tenderloin 49

**NEW YORK STRIP\*(G)**  
USDA Certified Angus Beef 47

**ROTISSERIE CHICKEN**  
Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes, Asparagus 25

**BBQ BABY BACK RIBS (G)**  
Wood Fired, French Fries, Coleslaw  
*half rack 26 full rack 35*

**BRAISED BEEF SHORT RIB (G)**  
Garlic Mashed Potatoes,  
Broccolini, French Onion Au Jus 34

## SEAFOOD

**SIMPLE GRILLED FISH**  
Vegetable Sauté, Quinoa Farro,  
Choice of Lemon Garlic Oil or Cajun Spiced  
**SALMON 33 SEA BASS 40**

**CEDAR SALMON (G)**  
Lemon Garlic Oil, Garlic Mashed Potatoes,  
Asparagus 34.50

**PAN SEARED CHILEAN SEA BASS**  
Brandy-Garlic Crust, Quinoa Farro, Stir Fried  
Vegetables & Asian Sesame Vinaigrette 42

**CRAB CAKES**  
Tomato Corn Salad, Sriracha Aioli,  
Old Bay Fries 40

**PARMESAN CRUSTED COD**  
Garlic Mashed Potatoes, Asparagus,  
Lemon Caper Beurre Blanc 34

## 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**  
**GARLIC MUSHROOMS (G,V)... 9**  
**MAC & CHEESE (V)... 9**

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<https://horizonsgreaterwashington.org>

## WOOD FIRED FLATBREADS

**MARGHERITA (V)**  
Basil Pesto, Tomato, Fresh  
Mozzarella, Balsamic Glaze,  
Fresh Basil 14

**THAI CHICKEN**  
Barbecue Chicken, Sweet Chili Sauce,  
Mozzarella, Pineapple, Red Pepper,  
Tomato, Sriracha, Fresh Cilantro 15

## BURGERS

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

**REDSTONE BURGER\***  
Cheddar, Applewood Smoked Bacon,  
Barbecue Sauce 18

**GENERAL TSO TURKEY BURGER**  
Sweet & Spicy General Tso Sauce,  
Broccoli Slaw, Grilled Red Onions 16.50

**BUTTERMILK FRIED CHICKEN**  
Crispy Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17.50*

**SHORT RIB SLIDERS**  
Braised, Chipotle Barbecue Sauce, Cheddar  
Cheese, Crispy Onion Strings 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

## ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 14 / 54  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)  
STERRA Brut, Russian River Valley 48  
BOUVET Brut Rosé Excellence, France 49  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 10 / 39  
VILLA M BIANCO Moscato, Italy 14 / 54  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
AVELEDA Vinho Verde, Portugal 39  
KUNG FU GIRL Riesling, Washington 46

## SAUVIGNON BLANC

PROPHECY New Zealand 12 / 46  
MURPHY-GOODER North Coast 39  
DUCKHORN Napa Valley 58

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT Oregon 46  
MASO CANALI Italy 46

## CHARDONNAY

PROVERB California 11 / 42  
LA CREMA Monterey 14 / 54  
SONOMA-CUTRER Sonoma Coast 62  
HARTFORD COURT *FOUR HEARTS* Russian River Valley 79

## COCKTAILS

### TITO'S LEMON-AID

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

### HENNY FOR YOUR THOUGHTS

Hennessy Cognac, Cointreau, Strawberry Puree, House-Made Sweet & Sour, Orange Juice 16

### SIGNATURE DOLI

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

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

### GEORGIA MULE

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

### LUCKY DEVIL MARGARITA

Milagro Reposado Tequila, Cointreau, Malbec, House-Made Sweet & Sour, Orange Juice 15

### ROSÉ SANGRIA

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

## MOCKTAILS

*(all non-alcoholic)*

### SUMMER SOLSTICE LEMONADE

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

### SWEET AS A PEACH TEA

Peach Puree, Simple Syrup, House Brewed Iced Tea 6

## PINOT NOIR

PROVERB California 11 / 42  
LA CREMA Monterey 15 / 58  
ELOUAN Oregon 50  
COPAIN *LES VOISINS* Anderson Valley 69  
BELLE GLOS *DAIRYMAN* Russian River Valley 89

## NEW WORLD REDS

APOTHIC RED California 11 / 42  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 58  
ORIN SWIFT *ABSTRACT* Grenache-Petit Sirah-Syrah, California 79

## OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46  
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 46  
ARGIANO N/C Super Tuscan-Italy 58  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

RED ROCK California 11 / 42  
DECOY BY DUCKHORN Sonoma County 58  
DUCKHORN Napa Valley 89

## CABERNET SAUVIGNON

LOUIS MARTINI California 12 / 46  
VOLUNTEER Napa Valley 18 / 69  
DAOU Paso Robles 62  
QUILT Napa Valley 89  
JORDAN Alexander Valley 98  
LA JOTA Howell Mountain-Napa Valley 140  
CAYMUS Napa Valley 150  
CADE BY PLUMPJACK Howell Mountain-Napa Valley 195

## COFFEE

*We Proudly Serve La Colombe Coffee*

### 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