

# Brunch



REDSTONE®  
AMERICAN GRILL

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)

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

# OCTOBER

BREAST CANCER AWARENESS MONTH

*In Recognition of  
Breast Cancer  
Awareness Month,  
Redstone will Donate a  
Portion of the Sales From  
the Items in Pink to the  
Pay It Forward Fund*



## 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

### RED VELVET PANCAKES

Cream Cheese Glaze,  
Whipped Butter 13.50

### 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

Vanilla Vodka, Bailey's Irish Cream, Kahlua, Espresso 15

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

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

### KENTUCKY COFFEE

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-GOODER 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-GOODER 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)

### I LOVE YOU S'MORE

Chocolate Milk, Marshmallow Fluff  
Simple Syrup, Chocolate & Graham  
Cracker Rim, Toasted Marshmallow 7

### TRICK OR TREAT YOURSELF

Apple Cider, Fall Spice Syrup,  
Ginger Ale 6.50

### AUTUMN SUNSET LEMONADE

Passion Fruit, Blood Orange & Pomegranate,  
Lemonade, Grapefruit Juice 6.50

## 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

\*An automatic 20% gratuity will be added to all parties of 6 or more