

Brunch



REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Tessa Watts
EXECUTIVE CHEF: Sean Gardiner

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)
- LAURENT-PERRIER Brut, Champagne-France 19 (split)
- CANYON ROAD 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
- SANTA MARGHERITA Pinot Grigio, Italy 17
- CHATEAU SOUVERAIN Chardonnay, California 11
- KENDALL JACKSON AVANT Chardonnay, California 13
- LA CREMA Chardonnay, Monterey 14
- CHATEAU SOUVERAIN Pinot Noir, California 11
- J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13
- STOLLER FAMILY ESTATE Pinot Noir, Willamette Valley-Oregon 15
- MURPHY-GOODE Red Blend, California 11
- FINCA EL ORIGEN Malbec Reserva, Argentina 12
- ARGIANO N.C. Super Tuscan, Italy 14
- CHATEAU SOUVERAIN Merlot, California 11
- DECOY BY DUCKHORN Merlot, Sonoma County 14
- CHATEAU SOUVERAIN Cabernet Sauvignon, California 11
- LOUIS MARTINI Cabernet Sauvignon, California 13
- 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