

# Lunch



REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: Josh White  
EXECUTIVE CHEF: Oscar Nunez

## 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, Shiitake  
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)

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



*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*



## 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 14 / 54

LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)

LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)

LAURENT-PERRIER Brut, Champagne-France 19 (split)

BOUVET Brut Rosé Excellence, France 42

COPAIN Rosé of Pinot Noir, Mendocino County 54

VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 10 / 39

THE SEEKER Riesling, Mosel-Germany 12 / 46

AVELEDA Vinho Verde, Portugal 31

CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35

DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42

CROWDED HOUSE New Zealand 13 / 50

DECOY BY DUCKHORN Sonoma County 50

LOVEBLOCK New Zealand 58

## PINOT GRIGIO

BENVOLIO Italy 11 / 42

SANTA MARGHERITA Italy 17 / 65

KING ESTATE Willamette Valley-Oregon 46

## CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42

KENDALL JACKSON AVANT California 13 / 50

LA CREMA Monterey 14 / 54

SONOMA-CUTRER Sonoma Coast 62

CAKEBREAD CELLARS Napa Valley 79

PAUL HOBBS Russian River Valley 95

## COCKTAILS

### TITO'S LEMON-AID

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

### AN APPLE MULE A DAY

Stateside Vodka, Apple Cider,  
Fall Spice Syrup, Ginger Beer,  
Fresh Lime & Cranberries 14

### LET'S FALL IT A DAY COSMO

Deep Eddy Ruby Red Grapefruit Vodka,  
Cointreau, Simple Syrup, Pomegranate &  
Fresh Lime Juice 14.50

## 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

## PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42

J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50

STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58

ROSE ROCK BY DROUHIN Eola-Amity Hills-Oregon 75

BELLE GLOS BALADE Santa Rita Hills 89

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46

ST. FRANCIS Old Vines Zinfandel, Sonoma 46

PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50

ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

## OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54

CHATEAU LA NERTHE Côtes Du Rhône-France 46

TENUTA DI ARCENO Chianti Classico-Italy 46

BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50

TELEGRAPH TELEGRAMME Chateaufort du Pape-France 98

SILVIO NARDI Brunello di Montalcino, Italy 125

## MERLOT

CHATEAU SOUVERAIN California 11 / 42

DECOY BY DUCKHORN Sonoma County 14 / 54

MERRYVALE Napa Valley 89

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42

LOUIS MARTINI California 13 / 50

VOLUNTEER Napa Valley 17 / 65

DAOU Paso Robles 54

JACKSON ESTATE Alexander Valley 69

STAG'S LEAP HANDS OF TIME Napa Valley 79

JORDAN Alexander Valley 125

CAYMUS Napa Valley 150

OVERTURE BY OPUS ONE Napa Valley 195

### SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam  
Vodka. Redstone Grill's Signature Cocktail 14

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

### HARVEST MARGARITA

Camarena Reposado Tequila,  
Cointreau, Apple Cider, Fresh  
Lemon Juice 15

### THE S'MORE THE MERRIER

Tito's Handmade Vodka, Kahlua, Half & Half,  
Marshmallow Fluff Simple Syrup, Chocolate &  
Graham Cracker Rim, Toasted Marshmallow 14

### ROSÉ SANGRIA

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

### REACH FOR THE CHAI OLD-FASHIONED

Old Forester Bourbon, Chai Simple Syrup,  
Smoked Cinnamon Bitters 14

### PERFECT MAPLE MANHATTAN

Woodford Rye Whiskey, Dry Vermouth,  
Real Maple Syrup, Smoke Bitters,  
Black Walnut Bitters, Brandied Cherry 14.50

## 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