

# Lunch



REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: Michael Potter  
EXECUTIVE CHEF: Jesus Barajas

## 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

CUVÉE JEAN-LOUIS Blanc de Blancs, France 12 (split)  
KORBEL Brut Rosé, California 12 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
BOUVET Brut Rosé Excellence, France 39  
STEORRA Brut, Russian River Valley 46  
LA MARCA Prosecco Rosé, Italy 48  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

MIRASSOU Moscato, California 10 / 39  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
BURGANS Albarino, Rias Baixas-Spain 39  
CONUNDRUM White Blend, California 42

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42  
CROWDED HOUSE New Zealand 13 / 50  
DECOY BY DUCKHORN Sonoma County 46  
JACQUES DUMONT Sancerre-France 69

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
JERMANN Friuli-Venezia Giulia-Italy 14 / 54  
VAN DUZER ESTATE Willamette Valley-Oregon 46  
MASO CANALI Italy 50

## CHARDONNAY

WILLIAM HILL Central Coast 11 / 42  
KENDALL JACKSON AVANT California 13 / 50  
LA CREMA Sonoma Coast 15 / 58  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Russian River Ranches 58  
CAKEBREAD Napa Valley 79

## COCKTAILS

### TITO'S LEMON-AID

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

### AN APPLE MULE A DAY

Koval Organic Rye 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

PROPHECY California 11 / 42  
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50  
RESONANCE Willamette Valley-Oregon 16 / 62  
BELLE GLOS BALADE Santa Rita Hills 18 / 69  
MEIOMI California Coast 48  
JACKSON ESTATE Petaluma Gap-Sonoma Coast 58  
EN ROUTE BY FAR NIENTE Russian River Valley 98  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 110

## NEW WORLD REDS

APOTHIC RED California 10 / 39  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18 / 69  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 69  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

## OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 13 / 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46  
BARON DE LEY RESERVA Tempranillo, Spain 46  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN Sonoma County 50

## CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 11 / 42  
SILVER PALM North Coast 13 / 50  
VOLUNTEER Napa Valley 16 / 62  
DAOU Paso Robles 54  
QUILT Napa Valley 75  
JORDAN Alexander Valley 120  
STAG'S LEAP ARTEMIS Napa Valley 140  
CAYMUS Napa Valley 160  
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

## 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