

Brunch



REDSTONE[®]
AMERICAN GRILL

GENERAL MANAGER: Latasha Smith
EXECUTIVE CHEF: Tony Guevara

SHARED PLATES

BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 19

**HONEY CIDER BACON
BRUSSELS SPROUTS**
Pure Honey, Smoked Bacon,
Sriracha Aioli 15.50

CRISPY GREEN BEANS (V)
Parmesan Gremolata,
Lemon Garlic Aioli 12

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

MARGHERITA FLATBREAD (V)
Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 14.50

**REDSTONE'S LODGE
CORNBREAD (V)**
Cast Iron Skillet Baked, with
House-Made Maple Butter
skillet 18 wedge 6

SALADS

CHICKEN CHOPPED SALAD
Rotisserie Chicken,
Cornbread Croutons, Tomato,
Bacon, Golden Raisins, Corn,
Honey-Lime Vinaigrette 18

SMOKEHOUSE STEAK COBB*
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 15 starter 10

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

ENTREES

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

BABY BACK RIBS
Wood Fired and Served with
French Fries & Coleslaw
half rack 26 full rack 35
gluten free available

SIGNATURE FILET *(G)
Center Cut Tenderloin 49

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



BURGERS

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

REDSTONE BURGER*
Beef Patty, Cheddar Cheese, Bacon,
Barbecue Sauce 18

GENERAL TSO TURKEY BURGER
Sweet & Spicy General Tso Sauce, Broccoli
Slaw, Grilled Red Onions 17.50

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

SEAFOOD

CEDAR SALMON (G)
Lemon Garlic Oil,
Garlic Mashed
Potatoes, Asparagus 35.50

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

BREAKFAST

REDSTONE BREAKFAST
Three Eggs, Bacon or Sausage,
Hash Browns and Toast 15

FRENCH TOAST
Challah Bread, Bacon or Sausage,
Fresh Fruit, Maple Syrup 14

RED VELVET PANCAKES
Cream Cheese Glaze,
Whipped Butter 13.50

EGGS BENEDICT
English Muffin, Poached Egg,
Wood Grilled Canadian Bacon,
Hollandaise and Hash Browns 16

CRAB BENEDICT
English Muffin, Crab Cake, Poached Egg,
Garlic Spinach, Hollandaise and
Hash Browns 24

FARMER'S BURGER*
Beef Patty, Barbecue Pork,
Bacon, Fried Egg, Monterey Jack Cheese,
Crushed Red Pepper, Brioche Bun 18.50

CHEF'S BRUNCH
Redstone's Scrambled Eggs,
Bacon, Sausage, Hash Browns,
French Toast, Fruit Salad 19
Additional Servings Complimentary
No Substitutions

KIDS BRUNCH

*For Our Guests 10 and Under.
All Choices Include;
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

GRILLED CHEESE
American Cheese, French Fries,
Fruit 12

CHICKEN BITES
White Meat Chicken Tenders,
French Fries, Fruit 12

SOUP

FRENCH ONION 11
LOBSTER BISQUE 11

**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

CHOCOLATE MARTINI

Bailey's Irish Cream, Vanilla Vodka, Kahlua & Swirl of Chocolate 14.50

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)
CANYON ROAD Moscato, California 11
VILLA M BIANCO Moscato, Italy 14
THE SEEKER Riesling, Mosel-Germany 12
PROPHECY Sauvignon Blanc, New Zealand 12
BENVOLIO Pinot Grigio, Italy 12
PROVERB Chardonnay, California 12
LA CREMA Chardonnay, Monterey 14
PROVERB Pinot Noir, California 12
LA CREMA Pinot Noir, Monterey 15
APOTHIC RED Red Blend, California 11
FINCA EL ORIGEN Malbec Reserva, Argentina 12
VILLA M ROSSO Brachetto, Italy 14
RED ROCK Merlot, California 12
LOUIS MARTINI Cabernet Sauvignon, California 12
VOLUNTEER Cabernet Sauvignon, Napa Valley 18

MOCKTAILS *(all non-alcoholic)*

SNOW LAUGHING MATTER

MOCK-JITO

Sprite, Pomegranate & Fresh Lime Juice, Simple Syrup, Cranberries, Mint 6.50

WINTER SOLSTICE LEMONADE

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

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