

# Brunch



REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: Michael Potter  
EXECUTIVE CHEF: Jesus Barajas

## 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 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

**TUNA POKE BOWL\***  
Avocado, Edamame, Radish,  
Cucumber, Bean Sprouts, Carrots,  
Cilantro, Black Quinoa & Farro,  
Szechuan Dressing 19

**HARVEST SALAD (V)**  
Mixed Greens, Roasted Butternut  
Squash & Beets, Pickled Red Onions,  
Granola, Granny Smith Apple, Cotija  
Cheese, Orange Chipotle Vinaigrette 17

## 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 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



## 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 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 14.50

**CRAB BENEDICT**  
English Muffin, Crab Cake, Poached Egg,  
Garlic Spinach, Hollandaise and  
Hash Browns 19

**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 18

**SIGNATURE PRIME DIP**  
Horseradish Sauce, Swiss Cheese,  
Crispy Onion Strings,  
French Onion Au Jus 21

**BUTTERMILK FRIED CHICKEN**  
Crispy Hot Chicken, Pickles,  
Sweet Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17*

**BBQ PULLED CHICKEN**  
Cheddar Cheese, Fried Onion Strings,  
Sweet Coleslaw, Pickles, Brioche Bun 16

*\*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  
CUVEE JEAN-LOUIS Sparkling Wine, Blanc de Blancs, France 13 (split)  
LA MARCA Prosecco, Italy 14 (split)  
LA MARCA Prosecco Rosé, Italy 14 (split)  
MIRASSOU Moscato, California 10  
THE SEEKER Riesling, Mosel-Germany 12  
MURPHY-GOODE Sauvignon Blanc, North Coast 11  
INFAMOUS GOOSE Sauvignon Blanc, New Zealand 13  
BENVOLIO Pinot Grigio, Italy 11  
JERMANN Pinot Grigio, Friuli-Venezia Giulia-Italy 14  
CHATEAU SOUVERAIN Chardonnay, California 11  
KENDALL JACKSON AVANT Chardonnay, California 13  
LA CREMA Chardonnay, Sonoma Coast 15  
PROPHECY Pinot Noir, California 11  
J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 14  
FOUR GRACES Pinot Noir, Willamette Valley-Oregon 16  
BELLE GLOS DAIRYMAN Pinot Noir, Russian River Valley 18  
MURPHY-GOODE Red Blend, California 11  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18  
ARGIANO N/C Super Tuscan, Italy 13  
CHATEAU SOUVERAIN Merlot, California 11  
DECOY BY DUCKHORN Merlot, Sonoma County 14  
COLUMBIA WINERY Cabernet Sauvignon, Columbia Valley-Washington 11  
SILVER PALM Cabernet Sauvignon, North Coast 13  
POSTMARK BY DUCKHORN Cabernet Sauvignon, Paso Robles 15  
VOLUNTEER Cabernet Sauvignon, Napa Valley 17

## MOCKTAILS *(all non-alcoholic)*

## COFFEE

*We Proudly Serve La Colombe Coffee*

### 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

### 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