

# Lunch



GENERAL MANAGER: Erica Schmidt  
EXECUTIVE CHEF: Carlos Urzua

## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Basil Pesto, and Red Pepper Hummus 10

### 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

### HONEY CIDER BACON BRUSSELS SPROUTS

Pure Honey, Smoked Bacon, Sriracha Aioli 15.50

### 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 19

### 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 18 wedge 6*

## WOOD FIRED FLATBREADS

### MARGHERITA (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 14.50

### THAI CHICKEN

Barbecue Chicken, Sweet Chili Sauce, Mozzarella, Mango Pineapple Salsa, Tomato, Sriracha, Fresh Cilantro 14

### ROASTED GARLIC & ONION

Smoked Gouda Cheese Sauce, French Onions, Mozzarella, Arugula, Hot Honey 14

## 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

### HARVEST SALMON (G)

Lemon Garlic Oil, Sautéed Fall Vegetables, Parmesan Cheese Crisp 24

### FISH & CHIPS

Beer Battered Cod, French Fries, Lemon Garlic Aioli 24

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 19  
*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 25

## 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

Mixed Greens, Roasted Butternut Squash & Beets, Pickled Red Onions, Granola, Granny Smith Apple, Cotija Cheese, Orange Chipotle 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 9.50*

### CAESAR

Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing  
*entree 14 starter 9.50*

## SOUP

CHICKEN NOODLE 8

FRENCH ONION 11

BUTTERNUT SQUASH (V) 9



## 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 18

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 17.50  
*Sub Beyond Burger Patty \$4 (V)*

### SHRIMP PO' BOY

Cajun Breaded Shrimp, Remoulade, Leaf Lettuce, Green Onion, Tomato, Toasted Ciabatta Roll 20

### CRAB CAKE SANDWICH

Tomato Corn Salad, Sriracha Aioli, Spinach & Lemon Garlic Oil, Brioche Bun, Old Bay Fries 21

### BUTTERMILK FRIED CHICKEN

Crispy 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

### SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Au Jus 21

### 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)  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39  
THE SEEKER Reisling, Mosel-Germany 12 / 46  
VIGNOBLE *LES CHARMES* Chenin Blanc, Vouvray-Loire 46

## SAUVIGNON BLANC

MURPHY-GOODE North Coast 11 / 42  
SAINT CLAIR New Zealand 14 / 54  
DECOY BY DUCKHORN Sonoma County 50  
DOMAINE CHOTARD Sancerre-France 62

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
DUCK POND Oregon 13 / 50  
MASO CANALI Italy 54

## CHARDONNAY

PROVERB California 11 / 42  
FERRARI CARANO Sonoma County 13 / 50  
MER SOLEIL *RESERVE* Santa Lucia Highlands 14 / 54  
SONOMA-CUTRER Sonoma Coast 16 / 62  
STAGS' LEAP WINERY Napa Valley 69

## COCKTAILS

### TITO'S LEMON-AID

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

### DREAMING OF A WHITE COSMO

Copperwing Vodka, Cointreau, St. Germain  
Elderflower Liqueur, Simple Syrup,  
White Cranberry & Fresh Lime Juice 15

### FIRESIDE MULE

Hendrick's Gin, Cranberry Juice,  
Ginger Beer, Fresh Lime  
& Cranberries 14.50

## 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

## PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42  
BOEN Tri Appellation-California Coast 13 / 50  
FOUR GRACES Willamette Valley-Oregon 16 / 62  
BELLE GLOS *BALADE* Santa Rita Hills 79  
CROSSBARN BY PAUL HOBBS Sonoma Coast 89  
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley-Oregon 98

## NEW WORLD REDS

APOTHIC RED California 10 / 39  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
EARTHQUAKE Zinfandel, Lodi 13 / 50  
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54  
QUILT *FABRIC OF THE LAND* Red Blend, Napa Valley 18 / 69  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79  
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

## OLD WORLD REDS

BARON DE LEY *MUSEUM RESERVA* Tempranillo, Spain 46  
ARGIANO N/C Super Tuscan-Italy 50  
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54  
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 89

## MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN Sonoma County 13 / 50  
EMMOLO BY CAYMUS Napa Valley 69

## CABERNET SAUVIGNON

MURPHY-GOODE North Coast 11 / 42  
FREAKSHOW Lodi 13 / 50  
POSTMARK BY DUCKHORN Paso Robles 16 / 62  
VOLUNTEER Napa Valley 18 / 69  
CROSSBARN BY PAUL HOBBS Sonoma County 89  
JORDAN Alexander Valley 98  
STAG'S LEAP *ARTEMIS* Napa Valley 120  
CAYMUS Napa Valley 150  
NICKEL & NICKEL *DOGLEG VINEYARD* Napa Valley 175  
OVERTURE Napa Valley 200

### SIGNATURE DOLI

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

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

### PAPER PLANES, TRAINS & AUTOMOBILES

Camarena Reposado Tequila,  
Aperol, Amaro Montenegro,  
Fresh Lemon Juice 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

Old Forester Rye Whisky, 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