



# REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: Latasha Smith  
EXECUTIVE CHEF: Tony Guevara

## 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**  
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

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha Aioli 15

**BUFFALO CHICKEN DIP**  
Toasted Crostinis 16

**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\* (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 15 starter 10*

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

## SOUP

**FRENCH ONION SOUP 11**  
**LOBSTER BISQUE 11**

## STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables  
& Choice of Potato*

**SIGNATURE FILET\*(G)**  
Center Cut Tenderloin 49

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

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

**BBQ BABY BACK RIBS (G)**  
Wood Fired, French Fries, Coleslaw  
*half rack 26 full rack 35*

**BRAISED BEEF SHORT RIB (G)**  
Garlic Mashed Potatoes,  
Asparagus, Braising Jus 35

**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*

## SEAFOOD

**SIMPLE GRILLED FISH**  
Vegetable Sauté, Quinoa Farro,  
Choice of Lemon Garlic Oil or Cajun Spiced  
**SALMON 34 SEA BASS 40**

**PARMESAN CRUSTED COD**  
Garlic Mashed Potatoes, Asparagus,  
Lemon Capers Beurre Blanc 34.50

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

**PAN SEARED CHILEAN SEA BASS**  
Brandy-Garlic Crust, Quinoa Farro, Stir Fried  
Vegetables & Asian Sesame Vinaigrette 42

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

## SIDES

**IDAHO BAKED POTATO (G,V)... 7**  
**FRENCH FRIES (V)... 7**  
**OLD BAY FRENCH FRIES (V)... 7**  
**GARLIC MASHED (G,V)... 7**  
**GRILLED ASPARAGUS (G,V)... 9**  
**GARLIC MUSHROOMS (G,V)... 9**  
**MAC & CHEESE (V)... 9**



## WOOD FIRED FLATBREADS

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

**THAI CHICKEN**  
Barbecue Chicken, Sweet Chili Sauce,  
Mozzarella, Pineapple, Red Pepper,  
Tomato, Sriracha, Fresh Cilantro 15

## BURGERS & SANDWICHES

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

**REDSTONE BURGER\***  
Cheddar, Applewood Smoked Bacon,  
Barbecue Sauce 18

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

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

**CHIPOTLE BBQ SHORT RIB**  
Braised Beef, Chipotle Barbecue Sauce,  
Cheddar Cheese, Crispy Onion Strings,  
Toasted Baguette 21

**CAJUN FISH**  
Seasoned & Grilled Catfish,  
Leaf Lettuce, Tomato, Pickles,  
Toasted Ciabatta & Old Bay Fries 24

*\*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)  
STEORRA Brut, Russian River Valley 48  
BOUVET Brut Rosé Excellence, France 49  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 11 / 42  
VILLA M BIANCO Moscato, Italy 14 / 54  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
AVELEDA Vinho Verde, Portugal 39  
KUNG FU GIRL Riesling, Washington 46

## SAUVIGNON BLANC

PROPHECY New Zealand 12 / 46  
MURPHY-GOODER North Coast 39  
DUCKHORN Napa Valley 58

## PINOT GRIGIO

BENVOLIO Italy 12 / 46  
ACROBAT Oregon 46  
MASO CANALI Italy 46

## CHARDONNAY

PROVERB California 12 / 46  
LA CREMA Monterey 14 / 54  
SONOMA-CUTRER Sonoma Coast 62  
HARTFORD COURT *FOUR HEARTS* Russian River Valley 79

## COCKTAILS

### TITO'S LEMON-AID

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

### DREAMING OF A WHITE COSMO

Civic 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

### 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

Woodford Rye Whiskey, Dry Vermouth,  
Real Maple Syrup, Smoke Bitters,  
Black Walnut Bitters, Brandied Cherry 15.50

## 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

PROVERB California 12 / 46  
LA CREMA Monterey 15 / 58  
ELOUAN Oregon 58  
COPAIN *LES VOISINS* Anderson Valley 69  
BELLE GLOS *DAIRYMAN* Russian River Valley 98

## NEW WORLD REDS

APOTHIC RED California 11 / 42  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 65  
ORIN SWIFT *ABSTRACT* Grenache-Petit Sirah-Syrah, California 89

## OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54  
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 46  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
ARGIANO N/C Super Tuscan-Italy 58  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

RED ROCK California 12 / 46  
DECOY BY DUCKHORN Sonoma County 62

## CABERNET SAUVIGNON

LOUIS MARTINI California 12 / 46  
VOLUNTEER Napa Valley 18 / 69  
DAOU Paso Robles 69  
QUILT Napa Valley 98  
JORDAN Alexander Valley 125  
LA JOTA Howell Mountain-Napa Valley 140  
CAYMUS Napa Valley 165  
CADE BY PLUMPJACK Howell Mountain-Napa Valley 195

## 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