

Lunch



GENERAL MANAGER: *Matt Hentges*
EXECUTIVE CHEF: *Alberto Fierro*

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Basil Pesto,
and Cauliflower Artichoke Dip 10

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY CALAMARI

Parmesan Gremolata & Marinara 18

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 17

★ CRISPY GREEN BEANS (V)

Parmesan Gremolata, Lemon
Garlic Aioli 12

HONEY CIDER BACON

BRUSSELS SPROUTS

Applewood Smoked Bacon,
Pure Honey, 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

SHORT RIB & ROASTED GARLIC

Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,
Hot Honey 16

ENTREES

LEMON GARLIC SALMON (G)

Lemon Garlic Oil, Seasoned Winter
Vegetables & Bacon 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

PORK SOUVLAKI

Grilled Pork Skewers, Mixed Greens,
Pickled Red Onions, Kalamata Olives,
Grape Tomatoes, Cucumber, Goat Cheese,
Tzatziki Dressing, Flatbread Strips 18

SMOKEHOUSE STEAK COBB* (G)

Applewood Smoked Bacon,
Grilled Asparagus, 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

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

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We are Partnering with
The Firefly Sisterhood
& will Donate \$1 From Every
Purchase of our Featured
Highlighted Items

The Firefly Sisterhood Provides
One-To-One Social and Emotional
Support to Women Who Have Been
Impacted by a Breast Cancer Diagnosis
<https://fireflysisterhood.org>



If this Organization is Meaningful to You, Additional
Donations can be Added to Your Check, 100% of the
Donations will be Given to The Firefly Sisterhood

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,
Applewood Smoked 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)

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, Buffalo Sauce or Hot Honey 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

SOUP

CHICKEN NOODLE 8

FRENCH ONION 11

WHITE BEAN TURKEY CHILI 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

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 / 36
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

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

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

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