

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 CALAMARI
Parmesan Gremolata & Marinara 18

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

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

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

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

**EASTER BRUNCH
BUFFET**

SUNDAY, APRIL 9TH
9AM-3PM

**Adults \$48.95 | Kids 6-12 \$19.95
Kids 5 & Under • No Charge**

*ALL YOUR FAVORITES
PLUS A FEW OF OURS!*

**Don't Miss a Visit From
the Easter Bunny!**



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

BANANA BREAD FRENCH TOAST
Cinnamon Sugar, Toasted Coconut,
Whipped Cream, Fresh Fruit 14

BUTTERMILK PANCAKES
Bacon or Sausage,
Fresh Fruit, Maple Syrup 14

CINNAMON ROLL PANCAKES
Cinnamon Sugar Glaze,
Whipped Butter 14

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,
Applewood 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, Buffalo Sauce or Hot Honey 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, Sonoma	17

MOCKTAILS *(all non-alcoholic)*

COFFEE

We Proudly Serve La Colombe Coffee

PEACHY KEEN

House Brewed Ice Tea, Honey Simple Syrup, Peach Purée 6.50

SPRING SUNRISE LEMONADE

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

CUCUMBER REFRESHER

Cucumber, Fresh Lime & Basil, Club Soda, Pineapple 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