

# 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

## 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!**



## 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 / 46  
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

## SAUVIGNON BLANC

MURPHY-GOODER 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

## 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-GOODER 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

## WOODFORD RESERVE REDSTONE SELECT

*We Teamed up With Woodford Reserve to Create a Unique Single Barrel Bourbon.  
Enjoy our Complex One-of-a-Kind Bourbon  
Neat, on the Rocks, or in our Small Batch Manhattan*

**Small Batch Manhattan \$17**



## COCKTAILS

### TITO'S LEMON-AID

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

### SO FRESH & SO GREEN SPRITZ

Hendrick's Gin, Basil Nectar, Club Soda  
Fresh Cucumber, Lime 15

## MOCKTAILS

*(all non-alcoholic)*

### 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

### SIGNATURE DOLI

Fresh Pineapple Aged with  
New Amsterdam Vodka.  
Redstone Grill's Signature Cocktail 14  
• *Redstone's Original Doli*  
• *Strawberry Doli*  
• *Seasonal Doli*

### GEORGIA MULE

Old Forester Bourbon, Peach, Lime,  
Ginger Beer, Blueberries 14

## COFFEE

*We Proudly Serve La Colombe Coffee*

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO 5

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Purée,  
Fresh Lime, Sprite, Orange &  
Blueberries 13.50

### LEMON DROP IT LIKE IT'S HOT

Milagro Reposado Tequila, Cointreau,  
Simple Syrup, Strawberry Purée,  
Fresh Lemon 16

### 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