

Lunch



GENERAL MANAGER: *Michael Potter*
EXECUTIVE CHEF: *Jesus Barajas*

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
CUVEE JEAN-LOUIS Blanc de Blancs, France 13 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
STERRA Brut, Russian River Valley 46
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

MIRASSOU Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
BURGANS Albarino, Rias Baixas-Spain 39
CONUNDRUM White Blend, California 42

SAUVIGNON BLANC

MURPHY-GOODE North Coast 11 / 42
INFAMOUS GOOSE New Zealand 13 / 50
DECOY BY DUCKHORN Sonoma County 46
JACQUES DUMONT Sancerre-France 69

PINOT GRIGIO

BENVOLIO Italy 11 / 42
JERMANN Friuli-Venezia Giulia-Italy 14 / 54
VAN DUZER ESTATE Willamette Valley-Oregon 46
MASO CANALI Italy 50

CHARDONNAY

CHATEAU SOUVERAIN Central Coast 11 / 42
KENDALL JACKSON AVANT California 13 / 50
LA CREMA Sonoma Coast 15 / 58
MER SOLEIL RESERVE Santa Lucia Highlands 50
SONOMA-CUTRER Sonoma Coast 58
CAKEBREAD Napa Valley 79

PINOT NOIR

PROPHECY California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 14 / 54
FOUR GRACES Willamette Valley-Oregon 16 / 62
BELLE GLOS DAIRYMAN Russian River Valley 18 / 69
MEIOMI California Coast 54
RESONANCE Willamette Valley-Oregon 79
EN ROUTE BY FAR NIENTE Russian River Valley 98

NEW WORLD REDS

MURPHY-GOODE Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 69
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 13 / 50
CHATEAU LA NERTHE Côtes Du Rhône-France 46
BARON DE LEY RESERVA Tempranillo, Spain 46
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 14 / 54
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 11 / 42
SILVER PALM North Coast 13 / 50
POSTMARK BY DUCKHORN Paso Robles 15 / 58
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69
DAOU Paso Robles 62
QUILT Napa Valley 75
FAUST Napa Valley 98
JORDAN Alexander Valley 120
CAYMUS Napa Valley 160
OVERTURE BY OPUS ONE Napa Valley 195

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