

Lunch



GENERAL MANAGER: *Tumoor Haye*
EXECUTIVE CHEF: *Omar Luna*

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
A Mother's Wish
& will Donate \$1 From Every
Purchase of our Featured
Highlighted Items

A Mother's Wish Offer Programs
that Provide Educational Materials,
Support Clinical Trials, Fund Research
& Support Families in Need who are
Dealing with Crohn's Disease
& Ulcerative Colitis
<https://amotherswishfoundation.org>

 

*If this Organization is Meaningful to You, Additional
Donations can be Added to Your Check, 100% of the
Donations will be Given to A Mother's Wish Foundation*

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
DOMAINE CHANDON Brut, California 18 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
STEORRA Brut, Russian River Valley 39
LA MARCA Prosecco Rosé, Italy 48
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

HOGUE Riesling, Columbia Valley-Washington 12 / 46
CANYON ROAD Moscato, California 31
PENNER-ASH Viognier, Oregon 39
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

SAUVIGNON BLANC

CANYON ROAD California 11 / 42
ARONA Marlborough-New Zealand 14 / 54
DUCKHORN North Coast 62
DOMAINE DE LA PAULINE Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 11 / 42
CAMBRIA KATHERINE'S VINEYARD Santa Maria Valley 14 / 54
CHALK HILL Russian River Valley 15 / 58
COPAIN LES VOISINS Anderson Valley 46
SONOMA-CUTRER Sonoma Coast 58
BREWER-CLIFTON Sta. Rita Hills 69
ROMBAUER Carneros 98

PINOT NOIR

CANYON ROAD California 11 / 42
ELOUAN Oregon 13 / 50
JACKSON ESTATE Petaluma Gap 15 / 58
MEIOMI Monterey-Sonoma-Santa Barbara 65
ETUDE Carneros 69
BELLE GLOS EULENLOCH Napa Valley 79
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98
EN ROUTE BY FAR NIENTE Russian River Valley 135
SEA SMOKE SOUTHING Santa Rita Hills 195

NEW WORLD REDS

MURPHY-GOODE Red Blend, California 12 / 46
DECIBEL Malbec, Hawke's Bay-New Zealand 13 / 50
AUSTIN HOPE TROUBLEMAKER Red Blend, Central Coast 16 / 62
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 89
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

OLD WORLD REDS

RIPORTA Zinfandel, Italy 12 / 46
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 13 / 50
RIPORTA Old Vines Sangiovese, Italy 46
ELISABETH CHAMBELLAN Chateaufeuf du Pape-France 98
POGGIO LANDI Brunello di Montalcino-Italy 120

MERLOT

PROVERB California 11 / 42
DECOY BY DUCKHORN Sonoma County 15 / 58
DUCKHORN Napa Valley 79

CABERNET SAUVIGNON

PROVERB California 11 / 42
SILVER PALM North Coast 13 / 50
DAOU Paso Robles 15 / 58
VOLUNTEER Napa Valley 18 / 69
QUILT Napa Valley 79
JUSTIN Paso Robles 84
BERINGER KNIGHTS VALLEY Sonoma 89
FRANCISCAN ESTATE Oakville-Napa Valley 98
HALL CELLAR SELECTION Napa Valley 125
JORDAN Alexander Valley 145
CAYMUS 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