

# Brunch



REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: *Josh White*  
EXECUTIVE CHEF: *Oscar Nunez*

## 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

HAPPY  
*Father's Day*  
**FATHER'S DAY**  
— BUFFET —  
**Adults \$44.95 | Kids 6-12 \$19.95**  
  
Sunday, June 18  
9AM - 3PM  
  
*MAKE YOUR  
RESERVATION TODAY!*  
  
**WWW.REDSTONEGRILL.COM**

## 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
LA MARCA Prosecco, Italy	14 (split)
LA MARCA Prosecco Rosé, Italy	14 (split)
DOMAINE CHANDON Brut, California	16 (split)
CANYON ROAD Moscato, California	10
THE SEEKER Riesling, Mosel-Germany	12
MURPHY-GOODE Sauvignon Blanc, North Coast	12
WHITEHAVEN Sauvignon Blanc, New Zealand	14
BENVOLIO Pinot Grigio, Italy	12
JERMANN Pinot Grigio, Italy	15
CHATEAU SOUVERAIN Chardonnay, California	11
 THOUSAND LAKES Chardonnay, Sta. Rita Hills	13
LA CREMA Chardonnay, Monterey	15
CHATEAU SOUVERAIN Pinot Noir, California	12
 THOUSAND LAKES Pinot Noir, Carneros	15
STOLLER FAMILY ESTATE Pinot Noir, Willamette Valley-Oregon	16
MURPHY-GOODE Red Blend, California	12
FINCA EL ORIGEN Malbec Reserva, Argentina	13
ARGIANO N.C. Super Tuscan, Italy	14
CHATEAU SOUVERAIN Merlot, California	12
DECOY BY DUCKHORN Merlot, California	15
CHATEAU SOUVERAIN Cabernet Sauvignon, California	12
CARMEL ROAD Cabernet Sauvignon, California	14
STAG'S LEAP HANDS OF TIME Cabernet Sauvignon, Napa Valley	18

## 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

## 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