

Brunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Erica Schmidt*
EXECUTIVE CHEF: *Carlos Urzua*

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

**Our Wood Fired Fund Has Raised
\$150,325 In Donations!
Which Local Charity Will Be The
Next Recipient?**

Follow Us to Find Out

 @redstone_minnesota

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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

KLINKER BRICK	Rosé, Lodi	12
FLEUR DE MER	Rosé, Provence-France	14
LA MARCA	Prosecco, Italy	14 (split)
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STELLA ROSA	Moscato d' Asti, Italy	10
BLANDINE LE BLANC	White Blend, France	11
THE SEEKER	Riesling, Mosel-Germany	12
MURPHY-GOODE	Sauvignon Blanc, North Coast	12
DECOY BY DUCKHORN	Sauvignon Blanc, California	13
SAINT CLAIR	Sauvignon Blanc, New Zealand	14
BENVOLIO	Pinot Grigio, Italy	11
CHEMISTRY	Pinot Gris, Oregon	13
PROVERB	Chardonnay, California	11
FERRARI CARANO	Chardonnay, Sonoma County	13
MER SOLEIL RESERVE	Chardonnay, Santa Lucia Highlands	14
SONOMA-CUTRER	Chardonnay, Sonoma Coast	16
CHATEAU SOUVERAIN	Pinot Noir, California	11
BOEN	Pinot Noir, Tri Appellation-California Coast	13
FOUR GRACES	Pinot Noir, Willamette Valley-Oregon	16
APOTHIC RED	Red Blend, California	10
FINCA EL ORIGEN	Malbec Reserva, Argentina	12
PESSIMIST BY DAOU	Petite Sirah/Syrah/Zinfandel, Paso Robles	14
CHATEAU SOUVERAIN	Merlot, California	11
MURPHY-GOODE	Cabernet Sauvignon, North Coast	12
FREAKSHOW	Cabernet Sauvignon, Lodi	14
POSTMARK BY DUCKHORN	Cabernet Sauvignon, Paso Robles	16
QUILT	Cabernet Sauvignon, Napa Valley	18

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