

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.
Additonal 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, Coleslam, 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

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

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

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
- CUVEE JEAN-LOUIS Sparkling Wine, Blanc de Blancs, France 13 (split)
- LA MARCA Prosecco, Italy 14 (split)
- LA MARCA Prosecco Rosé , Italy 14 (split)
- MIRASSOU Moscato, California 10
- THE SEEKER Riesling, Mosel-Germany 12
- MURPHY-GOODE Sauvignon Blanc, North Coast 12
- INFAMOUS GOOSE Sauvignon Blanc, New Zealand 14
- BENVOLIO Pinot Grigio, Italy 12
- JERMANN Pinot Grigio, Friuli-Venezia Giulia-Italy 14
- CHATEAU SOUVERAIN Chardonnay, California 11
-  THOUSAND LAKES Chardonnay, Sta. Rita Hills 13
- LA CREMA Chardonnay, Sonoma Coast 15
- PROPHECY Pinot Noir, California 12
- J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 14
-  THOUSAND LAKES Pinot Noir, Carneros 15
- FOUR GRACES Pinot Noir, Willamette Valley-Oregon 17
- MURPHY-GOODE Red Blend, California 11
- FINCA EL ORIGEN Malbec Reserva, Argentina 12
- QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18
- ARGIANO N/C Super Tuscan, Italy 13
- CHATEAU SOUVERAIN Merlot, California 11
- DECOY BY DUCKHORN Merlot, California 14
- COLUMBIA WINERY Cabernet Sauvignon, Columbia Valley-Washington 11
- SILVER PALM Cabernet Sauvignon, North Coast 13
- POSTMARK BY DUCKHORN Cabernet Sauvignon, Paso Robles 15
- STAG'S LEAP HANDS OF TIME 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

*An automatic 20% gratuity will be added to all parties of 6 or more