

Lunch



GENERAL MANAGER: *Erin Landaverde*
EXECUTIVE CHEF: *Luis Campos*

SHARED PLATES

- BREAKING BREAD (V)
with Garlic Butter & Basil Pesto 10
- BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 19
- 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*
- 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

SOUP

- FRENCH ONION 11
CLAM CHOWDER 11

ENTREES

- LEMON GARLIC SALMON (G)
Lemon Garlic Oil,
Harvest Vegetables & Bacon 24
- FISH & CHIPS
Beer Battered Haddock, 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
- 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

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

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

- AVOCADO FISH TACOS
Grilled White Corn Tortillas, Haddock,
Cotija Cheese, Cilantro, Corn Salad,
Fresh Avocado & Jalapeño
Crispy Fried or Cajun Seared (G) 16.50

**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
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
LAURENT-PERRIER Brut, Champagne-France 19 (split)
BOUVET Brut Rosé Excellence, France 46
VEUVE CLICQUOT Brut, France 120

OTHER WHITES

REX-GOLIATH Moscato, California 11 / 42
THE SEEKER Riesling, Mosel-Germany 12 / 46
MARCQUÉS CÁCERES Albarino, Spain 39
CHAMPALOU Chenin Blanc, Vouvray-France 46
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
INFAMOUS GOOSE New Zealand 14 / 54
DOMAINE du SALVARD *UNIQUE* Loire-France 58
DUCKHORN North Coast 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
 THOUSAND LAKES *Sta. Rita Hills* 13 / 50
LA CREMA Monterey 15 / 58
KENDALL-JACKSON California 46
CHALK HILL Russian River Valley 50
SONOMA-CUTRER Sonoma Coast 62
ROMBAUER Carneros 79
FLOWERS Sonoma Coast 95

PINOT NOIR

BOEN Tri Appelation-California Coast 13 / 50
 THOUSAND LAKES *Carneros* 15 / 58
FOUR GRACES Willamette Valley-Oregon 16 / 62
EN ROUTE BY FAR NIENTE Russian River Valley 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
APOTHIC RED California 35
ST. FRANCIS Old Vines Zinfandel, Sonoma 54
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 62
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 89
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 54
TENUTA DI ARCENO Chianti Classico-Italy 58
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 98
ARGIANO Brunello di Montalcino-Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN California 14 / 54
EMMOLO BY CAYMUS Napa Valley 79

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46
POSTMARK BY DUCKHORN Paso Robles 15 / 58
QUILT Napa Valley 18 / 69
STAG'S LEAP *HANDS OF TIME* Napa Valley 20 / 76
CROSSBARN BY PAUL HOBBS Sonoma County 98
JORDAN Alexander Valley 130
CAYMUS Napa Valley 175
CADE by PLUMPJACK Howell Mountain-Napa Valley 250
CAYMUS *SPECIAL SELECT* Napa Valley 375
JOSEPH PHELPS *INSIGNIA* Napa Valley 495

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

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