

Lunch



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

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,
Harvest Greens & 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

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

- 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

KLINKER BRICK Rosé, Lodi 12 / 46
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)
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39
BLANDINE LE BLANC White Blend, France 11 / 42
THE SEEKER Reisling, Mosel-Germany 12 / 46
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
DECOY BY DUCKHORN California 13 / 50
SAINT CLAIR New Zealand 14 / 54
THE WHITE QUEEN Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
CHEMISTRY Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 11 / 42
THOUSAND LAKES Sta. Rita Hills 13 / 50
LOUIS JADOT STEEL Burgundy-France 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
THE CALLING DUTTON RANCH Russian River Valley 69

PINOT NOIR

CHATEAU SOUVERAIN California 12 / 46
THOUSAND LAKES Carneros 15 / 58
FOUR GRACES Willamette Valley-Oregon 17 / 65
BELLE GLOS BALADE Santa Rita Hills 79
MIGRATION BY DUCKHORN Sonoma Coast 89
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
EARTHQUAKE Zinfandel, Lodi 50
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN California 50
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODER North Coast 12 / 46
FREAKSHOW Lodi 14 / 54
POSTMARK BY DUCKHORN Paso Robles 16 / 62
QUILT Napa Valley 18 / 69
CROSSBARN BY PAUL HOBBS Sonoma County 89
JORDAN Alexander Valley 98
STAG'S LEAP ARTEMIS Napa Valley 125
CAYMUS Napa Valley 150
NICKEL & NICKEL DOGLEG VINEYARD Napa Valley 175
OVERTURE BY OPUS ONE Napa Valley 200

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