

Lunch



GENERAL MANAGER: *Alyssa Osowsky*
EXECUTIVE CHEF: *Ross Heier*

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, Seasoned Winter Vegetables & 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

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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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
FERRARI CARANO Sonoma County 13 / 50
MER SOLEIL *RESERVE* Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
THE CALLING *DUTTON RANCH* Russian River Valley 69

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
FOUR GRACES Willamette Valley-Oregon 16 / 62
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* Chateaufeuf 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