

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

CRISPY SHRIMP & 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*

- 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

- DILL PICKLE
Roasted Garlic, Smoked Gouda
Cheese Sauce, Mozzarella, Tabasco,
Crispy Onions 14

- SHORT RIB & ROASTED GARLIC
Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,

SOUP

- FRENCH ONION 11
SHRIMP & CORN CHOWDER 11

ENTREES

- LEMON GARLIC SALMON (G)
Lemon Garlic Oil,
Squash & Zucchini Medley 24

FISH & CHIPS
Beer Battered Haddock, French Fries,
Lemon Garlic Aioli 24

- BEEF TENDERLOIN SKEWERS
Grilled Beef Tenderloin, Pineapple,
Peppers & Onions, Quinoa Farro Mix,
Corn & Black Beans 26

- 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

- STEAK COBB* (G)
Marinated Tenderloin, Bacon,
Hard-Boiled Egg, Sweet Corn, Red Onion,
Grape Tomato, Blue Cheese Crumbles,
Smoked Onion Ranch 21

- 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

We are Partnering with
PAWS New England
and will Donate \$1 From
Every Purchase of our
Featured Highlighted Items



Our Organization, and Others like us,
Serve two very Important Needs:

1. Providing Wonderful dogs that Would Otherwise be Euthanized with Safe, Loving Homes.
2. Providing Families who can't Afford a Breeder Dog (or Worse, a Puppy Mill Dog) with a Wonderful Companion who's Fully Vetted and a Great fit for their Home.

<https://pawsnewengland.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,
Pickles, Spinach & Lemon Garlic Oil,
Toasted Hoagie, Chicken Au Jus 17

- AL PASTOR TACOS
Grilled White Corn Tortillas,
Mozzarella Cheese, Pineapple Salsa,
Cilantro, Fresh Avocado
Marinated Shrimp 17 Marinated Chicken 15

**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 Appellation-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

LAVENDER HAZE LEMON DROP

Tito's Handmade Vodka, Cointreau,
Lavender Simple Syrup, House-Made
Sweet&Sour, Crème de Violette, Lemon 16

MOCKTAILS (all non-alcoholic)

BLUEBERRY LAVENDER REFRESHER

Fresh Blueberries, Lavender Simple Syrup,
Club Soda, Lime Juice 8.50

PEACHY KEEN

House Brewed Ice Tea,
Honey Simple Syrup, Peach Purée 7.50

SUMMER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,
Lemonade, Grapefruit 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

IN HOT WATER-MELON MARGARITA

Camarena Silver Tequila, Cointreau,
Watermelon Simple Syrup, Sweet&Sour,
Mike's Hot Honey, Candied Nuts 15.50

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