



GENERAL MANAGER: Josh White EXECUTIVE CHEF: Oscar Nunez

SHARED PLATES

BREAKFAST FLATBREAD Cream Cheese Scrambled Eggs, Cheddar, Bacon, Tomato 13

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

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

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PROTISSERIE CHICKEN Classic Style or Barbecue Basted, Garlic Mashed Potatoes & Asparagus 25



CHEF'S BRUNCH

Redstone's Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Fruit Salad. Additonal Servings Complimentary 19

BURGERS & SANDWICHES

Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans or Mac&Cheese \$2 Gluten Free Bun Available. Sub Beyond Burger Patty \$4

FARMER'S BURGER*

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

TROPICAL FRENCH TOAST Battered Challah Bread, Mango & Strawberries, Mango Curd, Toasted Coconut 14

BUTTERMILK PANCAKES Bacon or Sausage, Fresh Fruit, Maple Syrup 14

CHEESECAKE PANCAKES Fresh Strawberries, Maple Syrup 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

KIDS BRUNCH

For Our Guests 10 and Under. All Choices Include

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 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 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

*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

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

WINES BY THE GLASS

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

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

FLEUR DE MER Rosé, Provence-France 14 LA MARCA Prosecco, Italy 14 (split) LA MARCA Prosecco Rosé, Italy 14 (split) DOMAINE CHANDON Brut, California 16 (split) CANYON ROAD Moscato, California 10 THE SEEKER Riesling, Mosel-Germany 12 MURPHY-GOODE Sauvignon Blanc, North Coast 12 WHITEHAVEN Sauvignon Blanc, New Zealand 14 BENVOLIO Pinot Grigio, Italy 12 JERMANN Pinot Grigio, Italy 15 CHATEAU SOUVERAIN Chardonnay, California 11 THOUSAND LAKES Chardonnay, Sta. Rita Hills 13 LA CREMA Chardonnay, Monterey 15 CHATEAU SOUVERAIN Pinot Noir, California 12 THOUSAND LAKES Pinot Noir, Carneros 15 STOLLER FAMILY ESTATE Pinot Noir, Willamette Valley-Oregon 16 MURPHY-GOODE Red Blend, California 12 FINCA EL ORIGEN Malbec Reserva, Argentina 13 ARGIANO N.C. Super Tuscan, Italy 14

CHATEAU SOUVERAIN Merlot, California 12 DECOY BY DUCKHORN Merlot, California 15 CHATEAU SOUVERAIN Cabernet Sauvignon, California 12 CARMEL ROAD Cabernet Sauvignon, California 14 STAG'S LEAP HANDS OF TIME Cabernet Sauvignon, Napa Valley 18

MOCKTAILS (all non-alcoholic)

- COFFEE

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 CAPPUCCINO - LATTE 5 SALTED CARAMEL LATTE 6 MOCHA LATTE 6 ESPRESSO 3 DOUBLE ESPRESSO 5

We Proudly Serve La Colombe Coffee

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