



GENERAL MANAGER: *Tumoor Haye* EXECUTIVE CHEF: *Omar Luna* 

# 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) DOMAINE CHANDON Brut, California 18 (split) HOGUE Riesling, Columbia Valley-Washington 12 PROVERB Sauvignon Blanc, California 12 ARONA Sauvignon Blanc, Marlborough-New Zealand 14 BENVOLIO Pinot Grigio, Italy 12 ACROBAT BY KING ESTATE Pinot Gris, Oregon 14 PROVERB Chardonnay, California 12 Mathe THOUSAND LAKES Chardonnay, Sta. Rita Hills 14 CHALK HILL Chardonnay, Russian River Valley 15 PROVERB Pinot Noir, California 12 THOUSAND LAKES Pinot Noir, Carneros 15 ERATH RESPLENDENT Pinot Noir, Oregon 16 MURPHY-GOODE Red Blend, California 12 DECIBEL Malbec, Hawke's Bay-New Zealand 14 AUSTIN HOPE TROUBLEMAKER Red Blend, Central Coast 16 **RIPORTA** Zinfandel, Italy 13 VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 14 PROVERB Merlot, California 12

DECOY BY DUCKHORN Merlot, California 15 PROVERB Cabernet Sauvignon, California 12 SILVER PALM Cabernet Sauvignon, North Coast 14 DAOU Cabernet Sauvignon, Paso Robles 16 TWENTY ROWS *RESERVE* Cabernet Sauvignon, Napa Valley 18

COFFEE

**MOCKTAILS** (all non-alcoholic)

#### SPICED APPLE FIZZ

Apple Cider, Fall Spice, Ginger Ale, Orange, Star Anise 7

PINEAPPLE MOCKJITO

Pineapple Juice, Mint, Club Soda, Simple Syrup, Lime 7

#### AUTUMN SUNSET LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 7 CAPPUCCINO - LATTE 5 SALTED CARAMEL LATTE 6 MOCHA LATTE 6 ESPRESSO 3 DOUBLE ESPRESSO 5

#### COLD BREW BRAZILIAN

Refreshing Cold Brew, Cold-Pressed & Double-Filtered, Bold & Rich 8

#### DRAFT LATTE

We Proudly Serve La Colombe Coffee

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