

GENERAL MANAGER: Tessa Watts EXECUTIVE CHEF: Sean Gardiner

SHARED PLATES

BREAKFAST FLATBREAD

Basil Pesto, Cream Cheese Scrambled Eggs, Cheddar, Bacon, Tomato 14

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 10

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 18

SPINACH ARTICHOKE DIP (V)

Fresh Diced Tomatoes, Grana Padano Parmesan, Tortilla Chips & Salsa 16

CRISPY GREEN BEANS (V)

Parmesan Gremolata, Lemon Garlic Aioli 14

REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, with House-Made Maple Butter skillet 18 wedge 6

REDSTONE SIGNATURES

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25

BBQ BABY BACK RIBS

Center Cut, Wood Fired, and Served with French Fries & Coleslaw half rack 26

BURGERS & SANDWICHES

Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans or Mac&Cheese \$4 | Gluten Free Bun Available

REDSTONE BURGER*

Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 19

ORGINAL BURGER*

Certified Angus Beef, Mustard & Mayonnaise, Lettuce, Tomato, Pickles 17

BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18 Nashville Hot, Buffalo Sauce or Hot Honey

SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Au Jus 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, Carrrots, Cilantro, Basmati Rice, Szechuan Dressing 21

ORIGINAL THAI CHICKEN

Grilled Chicken, Mixed Greens, Carrots, Jicama, Crispy Tortilla Strips, Spicy Peanut Sauce, Cilantro, Honey-Lime Vinaigrette 17

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SOUPS

CHICKEN NOODLE 9 FRENCH ONION 11 SHRIMP & CORN CHOWDER 12











BREAKFAST

REDSTONE BREAKFAST*

Three Eggs, Bacon or Sausage, Hash Browns and Toast 15

FRENCH TOAST

Challah Bread, Bacon or Sausage, Fresh Fruit, Maple Syrup 14

BUTTERMILK PANCAKES

Bacon or Sausage, Fresh Fruit, Maple Syrup 14

NUTELLA PANCAKES

Three Pancakes, Nutella Hazelnut Spread, Strawberry, Powdered Sugar 14

EGGS BENEDICT*

English Muffin, Poached Egg, Wood Grilled Canadian Bacon, Hollandaise and Hash Browns 15

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, Applewood Smoked Bacon & Fresh Fruit 15

BYO OMELET

Choose any Four Items: Tillamook Cheddar, Swiss, Ham, Applewood Smoked Bacon, Andouille Sausage, Breakfast Sausage, Onions, Bell Pepper Mix, Spinach, Tomato, Mushrooms 14 egg whites only or any additional items add \$2.00

CHEF'S BRUNCH

Redstone's Scrambled Eggs, Applewood Smoked Bacon, Sausage, Hash Browns, French Toast, Fruit Salad 19 Additional Servings Complimentary

KIDS BRUNCH

For Our Guests 10 and Under. All Choices Include~ Kids Soft Drink, Milk or Chocolate Milk

KIDS BREAKFAST*

Two Eggs, Bacon or Sausage, Toast with Jam, Fruit 13

FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 13

PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 13

GRILLED CHEESE

American Cheese, French Fries, Fruit 13

CHICKEN BITES

White Meat Chicken Tenders, French Fries, Fruit 13

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SIDES

HASH BROWNS (V) 6
APPLEWOOD SMOKED BACON 7
BREAKFAST SAUSAGE 6
TURKEY SAUSAGE 6
FRENCH TOAST (V) 6
PANCAKES (V) 6
MAC & CHEESE (V) II
FRENCH FRIES (V) 7

BRUNCH DRINKS

Handcrafted Cocktails

REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 14.50

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

Mimosas

REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 10

POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 11

PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 11

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

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

COLD BREW BRAZILIAN

Refreshing Cold Brew, Cold-Pressed & Double-Filtered, Bold & Rich 9

DRAFT LATTE

Full Taste and Texture of a True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 9

Wines by the Glass

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

SILVER PALM Cabernet Sauvignon, North Coast 14

DAOU Cabernet Sauvignon, Paso Robles 16

STAG'S LEAP HANDS OF TIME Cabernet Sauvignon, Napa Valley 18

Macktails (All Non-Alcoholic)

BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 7

PEACHY KEEN

House-Brewed Ice Tea, Honey Simple Syrup, Peach Purée 8



We Proudly Serve La Colombe Coffee

Cappuccino - Latte 6 Mocha Latte 6.50 Salted Caramel Latte 7 Espresso 3.50 Double Espresso 5.50



ADULTS \$48.95 | KIDS 6-12 \$19.95 KIDS 5 & UNDER NO CHARGE

Don't Miss a Visit From the Easter Bunny!