

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 19

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, Carrots, 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

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

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) 11

FRENCH FRIES (V) 7

SOCIALIZE WITH US



*\*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 14.50

**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)  
STELLA ROSA Moscato d'Asti, Italy 10  
KLINKER BRICK Grenache Blanc, California 11  
THE SEEKER Riesling, Mosel-Germany 12  
MURPHY-GOODE Sauvignon Blanc, North Coast 12  
SAINT CLAIR Sauvignon Blanc, New Zealand 14  
BENVOLIO Pinot Grigio, Italy 11  
CHEMISTRY Pinot Gris, Italy 13  
PROVERB Chardonnay, California 11  
🍷 **THOUSAND LAKES** Chardonnay, Sta. Rita Hills 13  
MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14  
SONOMA-CUTRER Chardonnay, Sonoma Coast 16  
CHATEAU SOUVERAIN Pinot Noir, California 12  
🍷 **THOUSAND LAKES** Pinot Noir, Carneros 15  
FOUR GRACES Pinot Noir, Willamette Valley-Oregon 17  
APOTHIC RED Red Blend, California 10  
CRIOS de SUSANA BALBO Malbec, Argentina 12  
EARTHQUAKE Zinfandel, Lodi 13  
PESSIMIST by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14  
CASTELLO di ABOLO Chianti Classico, Italy 10  
CHATEAU SOUVERAIN Merlot, California 11  
DECOY by DUCKHORN Merlot, California 13  
MURPHY-GOODE Cabernet Sauvignon, North Coast 12  
FREAKSHOW Cabernet Sauvignon, Lodi 14  
POSTMARK by DUCKHORN Cabernet Sauvignon, Paso Robles 16  
QUILT Cabernet Sauvignon, Napa Valley 18

## Mocktails

(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

## Coffee

We Proudly Serve La Colombe Coffee

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

Easter

Brunch Buffet

SUNDAY, MARCH 31st

9AM - 3PM

ADULTS \$48.95 | KIDS 6-12 \$19.95

KIDS 5 & UNDER NO CHARGE

Don't Miss a Visit From the Easter Bunny!