

# Lunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Brenda Green*  
EXECUTIVE CHEF: *Carlos Urzua*

## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Pesto 13

### 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 Rub or Barbecue 18

### SEARED AHI TUNA\*(G)

Asian Vinaigrette, Cabbage Slaw, Tamari Sauce, Pickled Ginger, Wasabi 22

### SPINACH ARTICHOKE DIP (V)

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

### CRISPY GREEN BEANS (V)

Parmesan Gremolata, Lemon Garlic Aioli 14

### HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

### BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 16

### JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda Cheese, Sourdough Croutons, Grapes, Broccoli, Granny Smith Apples 19  
add filet\* 13 | add crispy cauliflower 6

### 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 15

### ORIGINAL (V)

Basil Pesto, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 14

### FIG & PROSCIUTTO

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 16

### ROASTED PEPPER & SAUSAGE

Basil Pesto, Oven-Dried Tomatoes, Roasted Peppers, Pepper Jack & Grana Padano Parmesan, Red Pepper Flakes, Fresh Basil 17

## SALADS

### CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18

### ORIGINAL THAI CHICKEN (G)

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

### TUNA POKE BOWL\*

Avocado, Edamame, Radish, Cucumber, Bean Sprouts, Carrots, Cilantro, Basmati Rice, Szechuan Dressing 21

### STEAK COBB\* (G)

Filet Mignon, Applewood Smoked Bacon, Hard-Boiled Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 24

### BEET & GOAT CHEESE (G,V)

Roasted Red & Yellow Beets, Baby Arugula, Roasted Almonds, Goat Cheese, Orange Cumin Glaze, Honey-Lime Vinaigrette 15

### WEDGE (G)

Crumbled Blue Cheese, Tomato, Applewood Smoked Bacon, Scallions, Blue Cheese Dressing 13 add filet\* 13

### HOUSE (G,V)

Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette  
entree 14 starter 10

### CAESAR

Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing  
entree 14 starter 10

## 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

### LEMON GARLIC SALMON (G)

Lemon Garlic Oil, Seasonal Vegetable, Basmati Rice 26

### FIESTA CHICKEN PASTA

Grilled Chicken Breast, Chipotle Cream Sauce, Peppers & Onions, Roasted Tomatillos, Fettuccine, Queso Fresco, Cilantro 22

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 21  
add pulled rotisserie chicken 6 | add filet\* 13 | add crispy cauliflower 6

## 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

### ORIGINAL BURGER\*

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

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 18

### 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

### ROTISSERIE CHICKEN

Monterey Jack, Smoked Tomato Aioli, Pickles, Spinach & Lemon Garlic Oil, Toasted Hoagie, Chicken Au Jus 17

## SIDES

FRENCH FRIES (V) 7

GARLIC MASHED (G,V) 7

GRILLED ASPARAGUS (G,V) II

SEASONAL VEGETABLE (G,V) II

CAMPFIRE BEANS (G) 7

GARLIC MUSHROOMS (G,V) 9

MAC & CHEESE (V) II

## SOUPS

CHICKEN NOODLE 9

FRENCH ONION II

SHRIMP & CORN CHOWDER 12

**Mother's Day**  
*Brunch Buffet*  
SUNDAY, MAY 12  
9AM - 3PM  
Adults \$55.95 | Kids 6-12 \$22.95  
Kids 5 & Under No Charge

\*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

BELLE GLOS OEIL DE PEDRIX Rosé, Sonoma 13 / 50  
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)  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39  
KLINKER BRICK Grenache Blanc, California 11 / 42  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
LEFT COAST White Pinot Noir, Willamette Valley-Oregon 58

## SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46  
JACQUES DUMONT Loire-France 13 / 50  
SAINT CLAIR New Zealand 14 / 54  
DECOY by DUCKHORN California 50

## PINOT GRIGIO

BENVOLIO Italy 12 / 46  
MASO CANALI Italy 14 / 54  
J VINEYARDS California 50

## CHARDONNAY

PROVERB California 11 / 42  
🔥 THOUSAND LAKES Sta. Rita Hills 13 / 50  
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54  
SONOMA-CUTRER Sonoma Coast 16 / 62  
ROMBAUER Carneros 79

## Cocktails

### SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam Vodka  
Redstone's Signature Cocktail 14.50

*Redstone's Original Doli | Strawberry Doli | Seasonal Doli*

### TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit, Blood Orange  
& Pomegranate, Cranberry Juice, Lemonade 14

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Sprite, Strawberry Purée,  
Fresh Orange, Lime & Blueberries 14

### SO LONG LONDON-TINI

Hendrick's Gin, St. Germain Elderflower Liqueur,  
Lemon, House-Brewed Iced Tea, Earl Grey Simple Syrup 16.50

### TEQUILA BLUSH

Milagro Reposado Tequila, Cointreau, Strawberry Purée,  
Simple Syrup, Lemon, Sugar Rim 16

### TIJUANA PAINKILLER

Del Maguey Vida Mezcal, Pineapple & Orange Juice,  
Coconut Cream 15.50

### GEORGIA MULE

Old Forester Bourbon, White Peach, Ginger Beer, Fresh Lime 15

### BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange  
& Angostura Bitters 17

## PINOT NOIR

CHATEAU SOUVERAIN California 12 / 46  
🔥 THOUSAND LAKES Carneros 15 / 58  
FOUR GRACES Willamette Valley-Oregon 17 / 65  
MIGRATION by DUCKHORN Sonoma Coast 72  
BELLE GLOS BALADE Santa Rita Hills 84  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

## NEW WORLD REDS

APOTHIC RED Red Blend, California 10 / 39  
ALTA VISTA ESTATE Malbec, Argentina 13 / 50  
PESSIMIST by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54  
EARTHQUAKE Zinfandel, Lodi 50  
JAX VINEYARD Y3 TAUREAU Bordeaux Blend, Napa Valley 62  
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 79  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

## OLD WORLD REDS

CASTELLO di ABOLO Chianti Classico-Italy 11 / 42  
LOCATIONS E-7 by DAVE PHINNEY Garnacha/Tempranillo Blend, Spain 46  
ARGIANO N/C Super Tuscan-Italy 50  
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 62  
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

## MERLOT

CHATEAU SOUVERAIN California 12 / 46  
DECOY by DUCKHORN California 50  
EMMOLO by CAYMUS Napa Valley 69

## CABERNET SAUVIGNON

MURPHY-GOODE North Coast 12 / 46  
FREAKSHOW Lodi 14 / 54  
POSTMARK by DUCKHORN Paso Robles 16 / 62  
QUILT Napa Valley 18 / 69  
THE PRISONER Napa Valley 89  
JORDAN Alexander Valley 98  
STAG'S LEAP ARTEMIS Napa Valley 125  
CAYMUS Napa Valley 165  
NICKEL & NICKEL SINGLE VINEYARD SERIES Napa Valley 195

## Mocktails

*(All Non-Alcoholic)*

### BRAZILIAN LIMEADE

House-Made 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

### CARAJILLO

Diplomatico Rum, Licor 43 Original Liqueur, Espresso, Chocolate  
Covered Orange Wheel 16

### 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

**Happy Hour  
is Back!**

**Monday-Friday 3pm - 6pm**

*Available at the Bar Only*

