

# Brunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Michael Potter*  
EXECUTIVE CHEF: *Jesus Barajas*

## 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 Rub or Barbecue 18

### SPINACH ARTICHOKE DIP (V)

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

### HOT & CRISPY VEGETABLES (V)

Firecracker Battered Cauliflower & Crispy Green Beans, Sriracha & Sriracha Aioli, Toasted Sesame Seeds, Chipotle Ranch 16

### 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, 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

### BRUNCH BURGER\*

Certified Angus Beef, Barbecue Pork, Applewood Smoked Bacon, Fried Egg,  
Monterey Jack Cheese, Crushed Red Pepper, Toasted Brioche Bun 19

### REDSTONE BURGER\*

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

### 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

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn,  
Applewood Smoked Bacon, Golden Raisins, 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 TORTILLA 10

FRENCH ONION 11

SOCIALIZE WITH US



## 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

### CHICKEN & WAFFLES

Nashville Hot Crispy Chicken Tenders, Belgian Waffle, Tabasco Strawberries,  
Maple Butter, Powdered Sugar, Maple Syrup 17

### 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 18

### 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

## 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

\*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

CUVEE JEAN-LOUIS Sparkling Wine, Blanc de Blancs -France 14 (split)

LA MARCA Prosecco, Italy 14 (split)

LA MARCA Prosecco Rosé, Italy 14 (split)

MIRASSOU Moscato, California 11

THE SEEKER Riesling, Mosel-Germany 12

MURPHY-GOODE Sauvignon Blanc, North Coast 12

THOUSAND LAKES Sauvignon Blanc, Marlborough-New Zealand 13

BENVOLIO Pinot Grigio, Italy 12

JERMANN Pinot Grigio, Friuli-Venezia Giulia-Italy 14

CHATEAU SOUVERAIN Chardonnay, California 11

THOUSAND LAKES Chardonnay, Sta. Rita Hills 13

LA CREMA Chardonnay, Sonoma Coast 15

PROPHECY Pinot Noir, California 12

J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 14

THOUSAND LAKES Pinot Noir, Carneros 15

FOUR GRACES Pinot Noir, Willamette Valley-Oregon 17

MURPHY-GOODE Red Blend, California 11

ALTA VISTA ESTATE Malbec, Argentina 13

QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18

ARGIANO N/C Super Tuscan, Italy 13

CHATEAU SOUVERAIN Merlot, California 12

DECOY by DUCKHORN Merlot, California 14

CHATEAU SOUVERAIN Cabernet Sauvignon, California 12

SILVER PALM Cabernet Sauvignon, North Coast 14

POSTMARK by DUCKHORN Cabernet Sauvignon, Paso Robles 16

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

## Mocktails *(All Non-Alcoholic)*

### BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

### SUMMER SOLSTICE LEMONADE

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

### WATERMELON NO-JITO

Watermelon Syrup, Sprite, Lime Juice, Fresh Mint, Simple Syrup, Club Soda 7

## 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

**Join us for  
Happy Hour**

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

*Available at the Bar & Outside Patio Bar*

