

Brunch



SHARED PLATES

BREAKFAST FLATBREAD

Basil Pesto, Cream Cheese Scrambled Eggs, Cheddar, Applewood Smoked Bacon, Tomato 14.95

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19.95

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18.95

REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, House-Made Maple Butter skillet 19.95 | wedge 6.95

CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 18.95

BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 17.95

SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 17.95

BREAKFAST

REDSTONE BREAKFAST*

Three Eggs, Bacon or Sausage, Hash Browns & Toast 15.95

FRENCH TOAST

Challah Bread, Bacon or Sausage, Fresh Fruit, Maple Syrup 14.95

BUTTERMILK PANCAKES

Bacon or Sausage, Fresh Fruit, Maple Syrup 14.95

CHICKEN & WAFFLES

Nashville Hot Crispy Chicken Tenders, Belgian Waffle, Maple Butter, Tabasco Strawberries, Powdered Sugar, Maple Syrup 17.95

CHEF'S BRUNCH

Redstone's Scrambled Eggs, Applewood Smoked Bacon, Sausage, Hash Browns, French Toast, Fruit Salad 19.95
additional servings complimentary

AVOCADO & EGG TOAST*

Nine Grain Toast, Spinach, Tomato Slice, Two Sunnyside Eggs, Avocado, Applewood Smoked Bacon & Fresh Fruit 18.95

SOUTHWEST EGG SKILLET

Diced Potato, Andouille Sausage, Bell Pepper, Onion, Jalapeño, Cilantro, Cheddar, Redstone Scrambled Eggs, Chipotle Hollandaise & Choice of Toast 14.95

EGGS BENEDICT*

English Muffin, Poached Egg, Wood Grilled Canadian Bacon, Hollandaise & Hash Browns 15.95

BYO OMELET

Choose any Four Items: Tillamook Cheddar, Swiss, Ham, Applewood Smoked Bacon, Andouille Sausage, Breakfast Sausage, Onions, Bell Pepper Mix, Spinach, Tomato, Mushrooms 14.95
egg whites only or add additional items 2.95

SIGNATURES • SOUP • SALADS

LOBSTER BISQUE 13.95

FRENCH ONION 12.95

REDSTONE CHICKEN SOUP 11.95

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25.95

BBQ BABY BACK RIBS

Half Rack, Center Cut, Wood Fired, French Fries & Coleslaw 26.95

CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18.95

ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Romaine, Carrots, Jicama, Cilantro, Tortilla Strips, Spicy Peanut Sauce, Honey-Lime Vinaigrette 17.95

TUNA POKE BOWL*

Avocado, Edamame, Radish, Cucumber, Bean Sprouts, Carrots, Cilantro, Basmati Rice, Szechuan Dressing 21.95

BURGERS & SANDWICHES

Sandwiches Include Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Substitute Mac & Cheese 4.95 | 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 19.95

REDSTONE BURGER*

Half Pound, Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 20.95

BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18.95
Nashville Hot, Buffalo Sauce or Hot Honey

SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus 25.95

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 & Jam, Fruit 13.95

FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 13.95

PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 13.95

GRILLED CHEESE

American Cheese, French Fries, Fruit 13.95

CHICKEN BITES

White Meat Chicken Tenders, French Fries, Fruit 13.95

SIDES

Hash Browns (V) 6.95 | Applewood Smoked Bacon 7.95 | Breakfast Sausage 6.95 | Turkey Sausage 6.95 | French Toast (V) 6.95 | Mac & Cheese 11.95 | French Fries (V) 6.95

**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

WINTER SOLSTICE LEMONADE

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

SPICED APPLE FIZZ

Apple Cider, Winter Spice Syrup, Ginger Ale 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

