

# Lunch



## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Fig Spread, & EVOO with Balsamic 13.95

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19.95

### CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 18.95

### CHICKEN WINGS (G)

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

### SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 17.95

### BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 17.95

### HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17.95

### REDSTONE'S LODGE CORNBREAD (V)

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

### SEARED AHI TUNA\* (G)

Asian Vinaigrette, Cabbage Slaw, Tamari Sauce,  
Pickled Ginger, Wasabi 22.95

### JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda,  
Sourdough Croutons, Grapes, Broccoli, Granny Smith Apples 19.95  
add: filet\* 14.95 | crispy cauliflower 6.95

### MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze,  
Fresh Basil 15.95

### ROTISSERIE CHICKEN FLATBREAD

Pulled Rotisserie Chicken, Garlic Mushrooms, Basil Pesto,  
Truffle Oil, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 17.95

### FIG & PROSCIUTTO FLATBREAD

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese,  
Balsamic Glaze 16.95

## SOUPS & SALADS

LOBSTER BISQUE 13.95 FRENCH ONION 12.95 REDSTONE CHICKEN SOUP 11.95

### 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, Mixed Greens, 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

### STEAK COBB\* (G)

Filet Mignon, Applewood Smoked Bacon, Egg,  
Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese,  
Smoked Onion Ranch 25.95

### HOUSE (G)

Tomato, Carrot, Cucumber, Red Onion, Parmesan,  
Spicy Walnuts, Balsamic Vinaigrette entree 14.95 starter 9.95

### CAESAR

Garlic Sourdough Croutons, Parmesan  
entree 14.95 starter 9.95

add: salmon 16.95 | 3 shrimp 15.95 | tuna\* 14.95 | filet\* 14.95 | rotisserie chicken 6.95 | avocado 4.95

## SIGNATURES

### 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

### LEMON GARLIC SALMON

Lemon Garlic Oil, Roasted Root Vegetables 26.95

### CHICKEN PESTO BELLAGIO

Breaded Chicken Breast, Linguine, Pesto & Garlic Butter Sauce,  
Sliced Prosciutto & Arugula 26

### SHRIMP SCAMPI

Jumbo Crispy Shrimp, Linguine, Creamy Garlic Butter,  
Diced Tomato, Chili Flakes, Parmesan, Fresh Basil 28.95

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli,  
Shiitake Mushrooms, Sesame Seeds, Fresh Basil 23.95  
add: rotisserie chicken 6.95 | filet\* 14.95 | crispy cauliflower 6.95

## BURGERS & SANDWICHES

Sandwiches Include Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Substitute Mac & Cheese 4.95 | Gluten Free Bun Available

### REDSTONE BURGER\*

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

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw,  
Grilled Red Onion 18.95

### BUTTERMILK FRIED CHICKEN

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

### BBQ PULLED PORK

Pulled Pork, Barbecue Sauce, Cheddar Cheese, Coleslaw,  
Crispy Onion Strings, Pickles, Toasted Brioche Bun 16.95

### SIGNATURE PRIME DIP

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

### ROTISSERIE CHICKEN

Monterey Jack, Smoked Tomato Aioli, Pickles, Spinach &  
Lemon Garlic Oil, Toasted Hoagie, Chicken Au Jus 19.95

## SIDES

French Fries (V) 7.95 | Truffle Fries (V) 8.95 | Garlic Mashed (G,V) 7.95 | Mac & Cheese 11.95 | Grilled Asparagus (G,V) 11.95 | Creamed Corn (G,V) 9.95

\*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

## ROSÉ & SPARKLING

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)  
DOMAINE CHANDON *Brut, California* 16 (split)  
BOUVET *Brut Rosé Excellence, France* 42  
VEUVE CLICQUOT *Brut, Champagne-France* 120

## OTHER WHITES

CANYON ROAD *Moscato, California* 11 / 42  
THE SEEKER *Riesling, Mosel-Germany* 12 / 46  
AVELEDA *Vinho Verde, Portugal* 31  
CONDES DE ALBAREI *Albarino, Rias Baixas-Spain* 35  
DR. KONSTANTIN FRANK *Gewurztraminer, Finger Lakes* 39

## SAUVIGNON BLANC

MURPHY-GOODE *North Coast* 12 / 46  
THOUSAND LAKES *Marlborough-New Zealand* 13 / 50  
JACQUES DUMONT *Loire-France* 15 / 58  
DECOY *by DUCKHORN California* 54  
LOVEBLOCK *New Zealand* 62

## PINOT GRIGIO

BENVOLIO *Italy* 12 / 46  
JERMANN *Italy* 15 / 58  
ACROBAT *by KING ESTATE Oregon* 50

## CHARDONNAY

CHATEAU SOUVERAIN *California* 12 / 46  
THOUSAND LAKES *Sta. Rita Hills* 13 / 50  
LA CREMA *Monterey* 15 / 58  
SONOMA-CUTRER *Sonoma Coast* 62  
ROMBAUER *Carneros* 79  
CAKEBREAD CELLARS *Napa Valley* 84  
PAUL HOBBS *Russian River Valley* 95

## 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

### ESPRESSO 43 MARTINI

Tito's Handmade Vodka, Licor 43 Liqueur, Espresso 15

### BLUEBERRY LEMON DROP

Citron Vodka, Cointreau, Blueberry Puree, Fresh Lemon Juice,  
Simple Syrup, Sugar Rim 15

### ROSÉ SANGRIA

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

### APEROL MARTINI

Tanqueray Gin, Aperol, Dry Vermouth, Fresh Lemon &  
Orange Juice 15

### COCONUT DREAM MARGARITA

Tequila Blanco, Mezcal, Cointreau, Coconut Cream,  
Honey Simple Syrup, Fresh Lime Juice 16

### GEORGIA MULE

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

### GOLD RUSH

Old Forester Bourbon, Honey Simple Syrup,  
Fresh Lemon Juice 14

### BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange  
& Angostura Bitters 17

## PINOT NOIR

CHATEAU SOUVERAIN *California* 12 / 46  
THOUSAND LAKES *Carneros* 15 / 58  
STOLLER FAMILY ESTATE *Willamette Valley-Oregon* 16 / 62  
J VINEYARDS BLACK *Sonoma-Monterey-Santa Barbara* 50  
MIGRATION *by DUCKHORN Sonoma Coast* 72  
CROSSBARN *by PAUL HOBBS Sonoma Coast* 79  
BELLE GLOS BALADE *Santa Rita Hills* 98

## NEW WORLD REDS

ALTA VISTA ESTATE *Malbec, Argentina* 14 / 54  
QUILT FABRIC OF THE LAND *Red Blend, Napa Valley* 18 / 69  
PESSIMIST *by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles* 50  
ST. FRANCIS *Old Vines Zinfandel, Sonoma* 58  
ORIN SWIFT *8 YEARS IN THE DESERT Zinfandel Blend, California* 98

## OLD WORLD REDS

ARGIANO N/C *Super Tuscan-Italy* 14 / 54  
FINCA MUSEUM RESERVA *Tempranillo, Rioja-Spain* 46  
CHÂTEAU LA NERTHE *Côtes Du Rhône-France* 54  
TENUTA DI ARCENO *Chianti Classico-Italy* 54  
TELEGRAPH TELEGRAMME *Chateauneuf du Pape-France* 98  
SILVIO NARDI *Brunello di Montalcino, Italy* 125

## MERLOT

CHATEAU SOUVERAIN *California* 12 / 46  
DECOY *by DUCKHORN California* 15 / 58  
MERRYVALE *Napa Valley* 89

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN *California* 12 / 46  
SILVER PALM *North Coast* 14 / 54  
DAOU *Paso Robles* 16 / 62  
SCATTERED PEAKS *Napa Valley* 19 / 72  
QUILT *Napa Valley* 75  
SILVERADO ESTATE *Napa Valley* 89  
SEQUOIA GROVE *Napa Valley* 98  
JORDAN *Alexander Valley* 125  
CAYMUS *Napa Valley* 175  
OVERTURE *by OPUS ONE Napa Valley* 225

## 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

### BLUEBERRY BLISS

Blueberry Puree, Fresh Lemon Juice, Honey Simple Syrup, Sprite,  
Angostura Bitters 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

### 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