

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 15 / 58
DOMAINE CHANDON Brut, California 18 (split)
LA MARCA Prosecco, Italy 14 (split)
LA MARCA LUMINORE Prosecco, Italy 48
LA MARCA Prosecco Rosé, Italy 48
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

KENDALL-JACKSON VINTNER'S RESERVE Riesling, Monterey County 14 / 54
CANYON ROAD Moscato, California 31
PENNER-ASH Viognier, Oregon 49
DR. KONSTANTIN FRANK Gewürztraminer, Finger Lakes 49

SAUVIGNON BLANC

PROVERB California 12 / 46
THOUSAND LAKES Marlborough-New Zealand 14 / 54
JACQUES DUMONT Loire-France 58
DUCKHORN North Coast 69

PINOT GRIGIO

BENVOLIO Italy 12 / 46
ACROBAT by KING ESTATE Oregon 14 / 54
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 12 / 46
THOUSAND LAKES Sta. Rita Hills 14 / 54
CHALK HILL Russian River Valley 16 / 62
BREWER-CLIFTON Sta. Rita Hills 69
ROMBAUER Carneros 98

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

PROVERB California 12 / 46
THOUSAND LAKES Carneros 15 / 58
ERATH RESPLENDENT Oregon 16 / 62
MIGRATION by DUCKHORN Sonoma Coast 72
BELLE GLOS BALADE Santa Rita Hills 79
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98
EN ROUTE BY FAR NIENTE Russian River Valley 135

NEW WORLD REDS

MURPHY-GOODE Red Blend, California 12 / 46
ALTA VISTA VIVE Malbec, Mendoza-Argentina 13 / 50
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 89
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

OLD WORLD REDS

RIPORTA Zinfandel, Italy 13 / 50
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 14 / 54
POGGIO LANDI Brunello di Montalcino-Italy 120
CHÂTEAU de NALYS Châteauneuf-du-Pape-France 145

MERLOT

PROVERB California 12 / 46
DECOY by DUCKHORN California 15 / 58
DUCKHORN Napa Valley 89

CABERNET SAUVIGNON

PROVERB California 12 / 46
SILVER PALM North Coast 14 / 54
DAOU Paso Robles 16 / 62
TWENTY ROWS RESERVE Napa Valley 18 / 69
LANCASTER ESTATE WINEMAKER'S CUVÉE Alexander Valley 79
JUSTIN Paso Robles 79
BERINGER KNIGHTS VALLEY Sonoma 89
HALL CELLAR SELECTION Napa Valley 125
JORDAN Alexander Valley 145
CAYMUS 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

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