

Brunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Erin Landaverde*
EXECUTIVE CHEF: *Luis Campos*

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

LA MARCA Prosecco, Italy 14 (split)

LA MARCA Prosecco Rosé, Italy 14 (split)

LAURENT-PERRIER Brut, Champagne-France 19 (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

JACQUES DUMONT Sauvignon Blanc, Loire-France 13

BENVOLIO Pinot Grigio, Italy 11

ACROBAT by KING ESTATE Pinot Grigio, Oregon 13

ELOUAN Chardonnay, Oregon 11

✦ **THOUSAND LAKES** Chardonnay, Sta. Rita Hills 13

LA CREMA Chardonnay, Monterey 15

BOEN Pinot Noir, Tri Appellation-California Coast 13

✦ **THOUSAND LAKES** Pinot Noir, Carneros 15

FOUR GRACES Pinot Noir, Willamette Valley-Oregon 17

ALTA VISTA ESTATE Malbec, Argentina 13

ARGIANO N.C. Super Tuscan, Italy 14

CHATEAU SOUVERAIN Merlot, California 12

DECOY by DUCKHORN Merlot, California 14

CHATEAU SOUVERAIN Cabernet Sauvignon, California 12

POSTMARK by DUCKHORN Cabernet Sauvignon, Paso Robles 15

QUILT 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

