

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, 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

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

DREAMING OF A WHITE COSMO

Vodka, St-Germain Elderflower Liqueur, Cointreau,
Simple Syrup, White Cranberry & Fresh Lime 16

GIN-BERRY MULE

Hendrick's Gin, White Cranberry Juice, Ginger Beer,
Fresh Lime & Cranberries 15

TENNESSEE ORCHARD MULE

Jack Daniel's Whiskey, Apple Cider, Ginger Beer,
Spice Syrup, Fresh Lime 14

CIDER SANGRIA

Captain Morgan Spiced Rum, Moscato, Apple Cider,
Winter Spice Syrup, Ginger Ale 14

WINTER CHILL MARGARITA

Del Maguey Vida Mezcal, Cointreau, Sweet & Sour,
Coconut Cream, Blood Orange & Pomegranate,
White Cranberry Juice 17

SMOKED ALMOND

Del Maguey Vida Mezcal Tequila, Disaronno Amaretto,
RumHaven Coconut Rum, Angostura Bitters 16

SPRESSI-TINI

Milagro Reposado Tequila, Cointreau, Winter Spice Syrup,
Espresso 17

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

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

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