STARTERS

SPINACH CON QUESO - Served with tortilla chips  14
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  16
AVOCADO BOMB* - Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  18

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

REDLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons  10
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  10
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette  17
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  19
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  21

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER - Made in-house. Topped with Monterey Jack  15
OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar  15
STEAK BURGER* - Ground beef, tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  14

STEAKS & PRIME RIB

Steaks finished with Maitre d’ butter except for marinated steaks.

STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with fries  25
STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes  31
STEAK MAUI* - Marinated ribeye with smashed potatoes  38
NEW YORK STRIP* - Aged beef with NYO mac & cheese  39
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  39
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with smashed potatoes  32

ENTRÉES

GRILLED SALMON - Fresh cold water salmon  26
AHÍ TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30
REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  Q
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  23
ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  30
RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  19
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  31

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée  6

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies.
**REDs**

**CABERNET SAUVIGNON**
- GREYSTONE – California 10/32
- JOSEPH CARR – Paso Robles 13/42
- STARMONT – Napa Valley 16/52
- THREE RIVERS – Columbia Valley 35*
- ST. FRANCIS – Sonoma County 38
- H3 – Horse Heaven Hills, WA 40

**FRANCISCA**
- Newton Claret – Sonoma County 42

**ROTH ESTATE**
- Alexander Valley 45*
- Honig – Napa Valley 67

**SEQUOIA GROVE**
- Napa Valley 70

**MT. VEEDER**
- Napa Valley 75

**KULETO ESTATE**
- Napa Valley 85*

**GROTH**
- Napa Valley 100

**JOR DAN**
- Alexander Valley 100

**MINER FAMILY**
- “EMILY’S CUVEE” – Oakville, Napa Valley 110
- ALTYS – Napa Valley 125*
- CAYMUS – Napa Valley 135

**SEBASTIA**
- “CHERRY BLOCK” – Sonoma Valley 150*
- PAUL HOBBAS – Napa Valley 160
- SILVER OAK – Napa Valley 195
- MERUS – Napa Valley 250*

**MERLOT**
- THE VELVET DEVIL – Washington State 10/32
- MARKHAM – Napa Valley 14/46
- GENESIS – Columbia Valley 34
- CHATEAU STE. MICHELLE – Columbia Valley 39
- FERRARI-CARANO – Sonoma County 44
- NORTHSTAR – Columbia Valley 75
- DUCKHORN – Napa Valley 96

**PINOT NOIR**
- LUCKY STAR – California 9/28
- ELOUAN – Oregon 13/42
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 14/46
- ETERNALLY SILENCED – California 16/52
- ANGELINE – Sonoma County 35
- LIN COURT RANCHO SANTA ROSA – Sta. Rita Hills 41*
- MEIOMO – California 42
- CHALONE ESTATE – Chalone AVA 47*
- ARGYLE – Willamette Valley 50
- REX HILL – Willamette Valley 55
- GARY FARRELL – Russian River Valley 65
- FOLEY ESTATE – Sta. Rita Hills 67*
- TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 73*
- DOMAINE SERENE “YAM HILL CUVEE” – Willamette Valley 75
- ARCHERY SUMMIT – Willamette Valley 78
- SIDURI ROSELLA’S VINEYARD – Santa Lucia Highlands 80
- FLOWERS – Sonoma Coast 95

**ZINFANDEL**
- PREDATOR “OLD VINE” – Lodi 10/32
- ROSENBLOOM VINTNER’S CUVEE – California 30
- JOEL GOTT – Napa County 42
- SEGESIO – Sonoma 50

**OTHER INTERESTING REDS**
- YANGARRA ESTATE SHIRAZ – Australia 10/32
- THE SEEKER MALBEC – Mendoza, Argentina 10/32
- THE PRISONER – Napa Valley 17/56
- MEYER FAMILY SYRAH – Mendocino 45
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza 50*

**8 YEARS IN THE DESERT BY ORIN SWIFT**
- California 55
- SALDO – California 57
- RIDGE LYTTON SPRINGS – Dry Creek Valley 60
- ANDREW WILL MERITAGE – Red Mountain 90
- MOLLYDOOKER “ENCHANTEO PATH” – McLaren Vale, South Australia 140

**WHITES**

**CHAMPAGNE & SPARKLING**
- GRUET BRUT NV – New Mexico 12/39
- TAINTTINGER – Reims, France 16/52
- MUMM NAPA BRUT PRESTIGE – Napa Valley 38
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

**CHARDONNAY**
- WENTE – San Francisco Bay 10/32
- CATENA – Vista Flores, Argentina 13/42
- CHATEAU STE. MICHELLE CANOE RIDGE – Washington State 14/46
- ROMBAUER – Carneros 16/52
- FRANCISCAN – Napa County 38
- J. LOHR “AR ROYA VISTA” – Monterey 38
- STARMONT – Carneros 40
- LINCOURT COURTYE A – Sta. Rita Hills 42*
- SEBASTIANI – North Coast 42*
- CHALONE ESTATE – Chalone AVA 45*
- MER SOLEIL “SILVER” – Monterey County 45
- NEWTON “SKY SIDE” – North Coast 45
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 47*
- PINE RIDGE “DJON CLONES” – Napa Valley 53
- GARY FARRELL – Russian River Valley 60
- TWO SISTERS COURTYE A – Sta. Rita Hills 60*
- REMY – Russian River Valley 70
- CAKEBREAD CELLARS – Napa Valley 78
- PATZ & HALL DUTTON RANCH – Russian River Valley 78
- CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
- FLOWERS – Sonoma Coast 90
- NEWTON “UNFILTERED” – Napa Valley 95

**SAUVIGNON BLANC & FUMÉ BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 10/32*
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/35
- MER SOLEIL – Monterey County 62
- ZD – California 65
- RAMEY – Russian River Valley 70
- CAKEBREAD CELLARS – Napa Valley 78
- PATZ & HALL DUTTON RANCH – Russian River Valley 78
- CHALK HILL ESTATE BOTTLED – Chalk Hill 57*
- CAKEBREAD CELLARS – Napa Valley 62

**OTHER WHITES & ROSÉ**
- CAPOASAL D – Veneto, IGT 10/32
- FIRESTONE RIESLING – Santa Barbara Valley 10/32*
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/39
- MARCO FELLUGA PINOT GRIGIO – Alto Adige, Italy 10/32
- FOUR GRACES PINOT GRIS – Willamette Valley 42*
- EROICA RIESLING – Columbia Valley 52
- JERMA NN PINOT GRIGIO – Friuli, Italy 55

**DESSERT SELECTIONS**
- FONSECA BIN 27 375 ML BOTTLE – Portugal 9/28

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TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB, UNLESS OTHERWISE REQUESTED. SOME WINE MAY CONTAIN SULFITES. * CWC
**HANDCRAFTED COCKTAILS**

**The “Capone”** 12  
Sazerac Rye Whiskey : Fernet Branca  
Angostura Bitters

**Elderflower Mojito** 9  
Prichard's Rum : St~Germain : Fresh Mint

**The (901)** 12  
Bulleit Rye Whiskey : Bittermens Bitters  
Blueberry Jam : Fever Tree Ginger Beer

**Thai Margarita** 12  
El Mayor Tequila : St~Germain : Fresh Basil

**Knickerbocker** 12  
Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

**The Sparkling Rose** 12  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

**Doppelgänger** 12  
Angel's Envy Bourbon : Disaronno  
Candied Cherry : Fever Tree Ginger Ale

**Moscow Mule** 9  
Wheatley Vodka : Fever Tree Ginger Beer

**The Final Walk** 12  
Weller Antique 107 Single Barrel Bourbon  
Grand Marnier

**Silent Crusher** 12  
1792 Single Barrel Bourbon : Cynar  
Maple Syrup : Lemon Juice

**HANDCRAFTED MARTINIS $14**

**Half Past Three**  
Wheatley Vodka : Green Tea : Clover Honey Syrup

**‘21’ Manhattan**  
Sazerac Rye Whiskey : Sweet Vermouth : Bitters

**Pear Martini**  
Grey Goose La Poire Vodka : Candied Ginger  
Domain de Canton Ginger

**The Duke**  
Classic Martini : Bombay Sapphire Gin or  
Belvedere Vodka

**Fleur-de-lis**  
Square One Vodka : St~Germain : Grapefruit Juice  
Sparkling Wine

**Red-Headed Rita**  
El Mayor Blanco Tequila : Pomegranate Juice

**Cindy’s Lemon Drop**  
Ketel One Citroen Vodka : Lemon Juice

**English Martini**  
Plymouth English Gin : Cucumber : Fresh Mint

**Out of Time**  
Buffalo Trace Bourbon : Black Cherry Jam  
Honey Syrup : Angostura Bitters