STARTERS
CHICKEN PASTA SOUP  7
SPINACH CON QUESO - Served with tortilla chips  13
SMOKED SALMON DIP - Smoked in-house  14

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  11
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  11
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  17
SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing  19
ASIAN AH1 TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS & SANDWICHES
We grind fresh chuck daily for our hand-pattied burgers.
VEGGIE BURGER - Made in-house. Topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar  16
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  20
WEST END - Grilled chicken breast topped with Monterey Jack  15

STEAKS & PRIME RIB
Steaks finished with Maitre d’ butter.
STEAK 'N FRIES* - A French Brasserie style steak with garlic, served with fries  25
STEAK MAUI* - Marinated ribeye with smashed potatoes  38
NEW YORK STRIP* - Aged beef with NYO mac & cheese  38
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  39
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with smashed potatoes  31 Extra cut  37

ENTRÉES
TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q
GRILLED SALMON* - Fresh cold water salmon  26
AH1 TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  28
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  20
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with fresh fries and cole slaw  22
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  22
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  28

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  7

*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.
REDS

CABERNET SAUVIGNON
GREYSTONE – California 11/35
JOSEPH CARR – Napa Valley 16/52
FOLEY JOHNSON ESTATE – Napa Valley 17/56*
SEBASTIANI – Lake County/Sonoma County 40*
ST. FRANCIS – Sonoma County 40
FRANCISCAN – Napa Valley 50
STARMONT – Napa Valley 55
ROTH – Sonoma County 58*
SILVERADO – Napa Valley 70
MT. VEEDER – Napa Valley 83
CLOS PEGASE – Napa Valley 85
SEQUOIA GROVE – Napa Valley 87
ALTYS – Napa Valley 100*
HALL – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill 105*
GROTH – Oakville, Napa Valley 110
LANCASTER ESTATE – Alexander Valley 130*
MINER FAMILY – Oakville, Napa Valley 130
CAYMUS – Napa Valley 145

MERLOT
THE VELVET DEVIL – Washington State 11/35
WENTE “STONEBRIDGE” – Livermore Valley, San Francisco Bay 12/39
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 42
MARKHAM – Napa Valley 48
NORTHSTAR – Columbia Valley 75

PINOT NOIR
LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 14/46*
ANGELINE – Sonoma County 38
ACACIA – Carneros 48
THE FOUR GRACES – Willamette Valley 48*
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 50
CHALONE ESTATE – Chalone AVA 52*
ARGYLE – Willamette Valley 65
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 68
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 75*
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 75*
FLOWERS – Sonoma Coast 78

ZINFANDEL
JOEL GOTT – Napa County 11/39
CAMPUS OAKS “OLD VINE” – Lodi 28
SEGHSIO – Sonoma County 50
RIDGE GEYSERVILLE – California 62

OTHER INTERESTING REDS
BROQUEL MALBEC – Mendoza, Argentina 12/39
NEWTON CLARET – Sonoma County 45
SEBASTIANI “GRAVEL BED” – Sonoma County 46*
8 YEARS IN THE DESERT BY ORIN SWIFT – California 55
THE PRISONER – Napa Valley 75
MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, Australia 90
PAPILLON BY ORIN SWIFT – Napa Valley 100

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

WHITES

CHAMPAGNE & SPARKLING
DOMAINE CHANDON – California 12/39
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER – Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Reims, France 105

CHARDONNAY
CHATEAU ST. JEAN – California 10/32
WENTE “MORNING FOG” – Livermore Valley 12/39
J. LOHR “ARROYO SECO” – Monterey County 15/49
SEBASTIANI – North Coast 35*
STARMONT – Carneros 38
CATENA – Mendoza, Argentina 40
LINCOURT COURTNEY’S – Sta. Rita Hills 40*
CHATEAU STE. MICHELLE CANOE RIDGE – Columbia Valley 42
SONOMA-CUTTER RUSSIAN RIVER RANCHES – Sonoma Coast 42
CHALK HILL – Sonoma Coast 45*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45*
CHALONE ESTATE – Chalone AVA 48*
MER SOLEIL SILVER “UNOAKED” – Monterey County 50
PINE RIDGE “DIJON CLONES” – Carneros 53
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 55
GARY FARRELL – Russian River Valley 58
CAKEBREAD CELLARS – Napa Valley 67
CHALK HILL ESTATE BOTTLED – Chalk Hill 70*
JOSEPH DROUHIN PULIGNY-MONTRACHET – Beaune, France 105

SAUVIGNON BLANC & FUME BLANC
CLIFFORD BAY – New Zealand 9/28*
FERRARI-CARANO FUME BLANC – Sonoma County 12/39
HONIG – Napa Valley 12/39
ROTH ESTATE – Alexander Valley 35*
KIM CRAWFORD – Marlborough, New Zealand 38
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ
PICCINI PINOT GRIGIO – Delle Venezie, Italy 11/35*
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/32
CONUNDRUM WHITE TABLE WINE – California 42
THE FOUR GRACES PINOT GRIS – Willamette Valley 44*
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

DESSERT SELECTIONS
GRAHAM’S SIX GRAPES 375 ML BOTTLE – Portugal 9/28

* CWC
COCKTAILS & MARTINIS

Silent Crusher 10
Eagle Rare Single Barrel Select Bourbon
Cynar : Lemon Juice : Maple Syrup

The Final Walk 10
Buffalo Trace Single Barrel Select Bourbon
Grand Marnier : Angostura Bitters : Sugar Cubes

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

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

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

The (502) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Mint : Fever Tree Ginger Beer

Sazerac Cocktail 12
Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters

Elderflower Mojito 9
Bacardi Rum : St~Germain : Fresh Mint

Thai Margarita 13
El Mayor Blanco Tequila : St~Germain : Fresh Basil

Kentucky Old Fashioned 12
Bulleit Whiskey : Angostura Bitters : Regan's Orange Bitters

Moscow Mule 9
Tito's Vodka : Fever Tree Ginger Beer

Vanilla Sky 9
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

Half Past Three Martini 14
Wheatley Vodka : Green Tea : Clover Honey Syrup

The Duke Martini 14
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

Pear Martini 14
Grey Goose La Poire Vodka : Domain de Canton Ginger

English Martini 14
Plymouth English Gin : Cucumber : Fresh Mint

Cindy's Lemon Drop Martini 14
Ketel One Citroen Vodka : Lemon Juice

The Sparkling Rose Martini 14
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

‘21’ Manhattan 14
Bulleit Rye Whiskey : Sweet Vermouth : Bitters

Fleur-de-lis Martini 14
Square One Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

Red-Headed Rita Martini 14
El Mayor Blanco Tequila : Pomegranate Juice

WHISKEY

Angel's Envy $10 Angels Envy Cask Strength (LA) $45
Angel's Envy Oloroso Sherry Cask (LA) $60
Angel's Envy Tawny Port Barrel Finish (LA) $60
Baker's $11
Basil Hayden's Single Barrel $11
Blanton's $15
Blade and Bow $12
Buffalo Trace Single Barrel Select $9
Bulleit $9
Eagle Rare Single Barrel Select $11
E.H Taylor Small Batch (LA) $14
E.H Taylor Amaranth (LA) $75
Elijah Craig Small Batch $9
Elmer T Lee (LA) $35
Evan Williams Single Barrel $9
Four Roses Single Barrel $10
George Remus Repeal (LA) $14
Gentleman Jack $12
I.W Harper 15 year $20
Jack Daniels Single Barrel $11
Jack Daniels $9
Jefferson Reserve $12
Henry Mckenna 10 year $15
King of Kentucky $70
Knob Creek Small Batch $9
Maker's 46 $11
Maker's Mark $9
Maker's Mark Wood Finishing Series RC6 $18
Michter's US 1 Small Batch $11
Old Pogue Master's Select $28
Old Rip Van Winkle 10 year (LA) $25
Pappy Van Winkle's Reserve 15 year (LA) $50
Parker's Heritage Selection Single Barrel 11 year (LA) $30
Rabbit Hole $14
Rabbit Hole Sherry Cask $18
Rock Hill Farms Single Barrel $35
Stagg Jr. (LA) $18
Van Winkle Special Reserve 12 year (LA) $35
W.L Weller 12 year (LA) $30
Whistle Pig 10 year (LA) $14
Whistle Pig Boss Hog (LA) $85
Willet Pot Still $14
Wild Turkey 101 $9
Woodford Double Oaked $12
Woodford Reserve $10

RYE

Angel's Envy $23
Bulleit $9
Knob Creek $10
Old Forester $10
Rabbit Hole $14
Sazerac $9
Willett Family Reserve (LA) $14

(LA) Limited Availability
Add $1.50 for rocks or neat pours.