

STARTERS

CHICKEN PASTA SOUP 7

SPINACH CON QUESO - Served with tortilla chips 14

SMOKED SALMON DIP - Smoked in-house 14

CALAMARI - Seasoned and deep fried. Served with marinara sauce 16

SALADS

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

REDLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD - Bleu cheese, tortilla strips, tomatoes with cilantro vinaigrette 16

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

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 15

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19

HYDE PARK - Grilled chicken breast topped with Monterey Jack 15

FISH TACOS - Daily fish selections, deep fried, avocado, jalapeño ranch 17

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 30

STEAK MAUI* - Marinated ribeye with mashed potatoes 41

NEW YORK STRIP* - Aged beef with NYO mac & cheese 40

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 40

SLOW ROASTED PRIME RIB* - Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes 36

ENTRÉES

TODAY'S FRESH FISH* - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q

GRILLED SALMON* - Fresh cold water salmon 26

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed 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

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 20

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 29

PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 20

RATTLESNAKE - Southwestern spices, peppers and chicken 19

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Mashed 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. Please make us aware of any food allergies.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

REDS

CABERNET SAUVIGNON

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Napa Valley 14/46
THREE RIVERS – Columbia Valley 30*
SEBASTIANI – Sonoma County 45*
STARMONT – Napa Valley 45
CHATEAU ST. JEAN – California 48
ROTH *ESTATE* – Alexander Valley 48*
HONIG – Napa Valley 65
MT. VEEDER – Napa Valley 68
FOLEY JOHNSON *ESTATE* – Napa Valley 80*
CHALK HILL *ESTATE RED* – Chalk Hill 85*
SEQUOIA GROVE – Napa Valley 90
KULETO *ESTATE* – Napa Valley 95*
RAMEY – Napa Valley 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
GROTH – Napa Valley 110
CAYMUS – Napa Valley 120
PAUL HOBBS – Napa Valley 185
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 250
MERUS – Napa Valley 260*

MERLOT

THE VELVET DEVIL – Washington State 9/28
WENTE “SANDSTONE” – San Francisco Bay 11/35
MARKHAM – Napa Valley 38
FERRARI-CARANO – Sonoma County 46
DUCKHORN – Napa Valley 92
TWO MEY SODA CANYON RANCH – Napa Valley 95

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/56
ANGELINE – California 37
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 40
LINCOURT – Sta. Rita Hills 42*
MEIOMI – Sonoma, Monterey, Santa Barbara 42
CHALONE *ESTATE* – Chalone AVA 45*
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 48
THE FOUR GRACES – Willamette Valley 50*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82
BREWER CLIFTON MOUNT CARMEL – Sta. Rita Hills 85
ROCHIOLI *ESTATE GROWN* – Russian River Valley 105
MERRY EDWARDS MEREDITH *ESTATE* – Russian River Valley 125

ZINFANDEL

RAVENSWOOD “OLD VINE” – Lodi 11/35
ST. FRANCIS “OLD VINES” – Sonoma County 36
GREEN & RED CHILES CANYON VINEYARDS – Chiles Valley District, Napa Valley 40
GRGICH HILLS – Napa Valley 65
TURLEY FREDERICKS VINEYARD – Sonoma Valley 145

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35
YANGARRA *ESTATE SHIRAZ* – South Australia 12/39
SKYSIDE RED BLEND – North Coast 13/42
NIETO “SENETINER” MALBEC – Lujan de Cuyo, Argentina 42*
ROTH “HERITAGE” – Sonoma County 48*
8 YEARS IN THE DESERT – California 60
THE PRISONER – Napa Valley 75

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON – California 11/35
GRUET BRUT – New Mexico 12/39
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/52
GLORIA FERRER BLANC DE NOIRS – Carneros 40
MOET IMPERIAL RESERVE BRUT – Epernay, France 76
DOM PERIGNON – Epernay, France 180

CHARDONNAY

ST. FRANCIS – Sonoma County 10/32
SEBASTIANI – North Coast 12/39*
CHALK HILL – Sonoma Coast 14/46*
ROMBAUER – Carneros 16/52
CATENA – Mendoza, Argentina 32
LINCOURT “STEEL” – Sta. Rita Hills 35*
CHALONE *ESTATE* – Chalone AVA 37*
NEWTON “SKYSIDE” – North Coast 38
LINCOURT COURTNEY’S VINEYARD – Sta. Rita Hills 40*
STARMONT – Carneros 40
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 42
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 50
TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 60*
MER SOLEIL – Santa Lucia Highlands 60
ZD – California 65
FLOWERS – Sonoma Coast 68
CAKEBREAD CELLARS – Napa Valley 70
PATZ & HALL – Sonoma Coast 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75*

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 9/28*
HONIG – Napa Valley 13/42
NOBILO – Marlborough, New Zealand 30
SILVERADO MILLER RANCH – Napa Valley 35
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 45

OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Vento, Italy 9/28
FLEUR DE MER ROSÉ – Côtes de Provence 11/35
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/39
THE FOUR GRACES PINOT GRIS – Willamette Valley 37*
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/26

REDLANDS®
GRILL

To expedite service, we open our wine at the pub, unless otherwise requested.

* CWC

HANDCRAFTED COCKTAILS

The "Capone" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Elderflower Mojito 9

Prichard's Rum : St~Germain : Fresh Mint

The (513) 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

Lemon Drop Mojito 9

Tito's Vodka : St~Germain : Mint : Pineapple Juice

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

Tito's Vodka : Fever Tree Ginger Beer

HANDCRAFTED MARTINIS \$ 14

Half Past Three

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' Manhattan

Bulleit 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