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
AHÍ 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
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  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.
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

**TWOMEY 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 GLO 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 CUVEE”** – 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
- YANGARBA 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

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

* CWC

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 200

**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*

**CLOS PEGASE MIKTIKO’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**
- NOBILIO – Marlborough, New Zealand 9/28
- HONIG – Napa Valley 13/42

**SILVERADO MILLER RANCH** – Napa Valley 35

**CRAIGY 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
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