STARTERS

CHICKEN PASTA SOUP - 8

SPINACH CON QUESO - Served with tortilla chips  14

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  18

FIRE-GRILLED ARTICHOKES - Seasoned with herb butter and served with rémoulade  15

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

REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  19

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  18

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  22

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack  16

OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar  16

TURKEY BURGER* - Arugula, Monterey Jack, tomatoes and mayonnaise  16

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  20

STEAKS & PRIME RIB

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

FILET KABOB* - Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  35

CHICAGO RIBEYE* - Served with homemade Worcestershire sauce and mashed potatoes  41

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  41

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes  34

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  27

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  31

REDLANDS CRAB CAKES - 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  22

MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  23

CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes  21

BARBECUE BABY BACK RIBS - Plum Creek bbq sauce, french fries and Southern Cole slaw  29

SIDES, ETC.

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

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée  7

*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.
CABERNET SAUVIGNON
GRAYSON CELLARS – California 11/35
FOLEY JOHNSON ESTATE – Napa Valley 16/52*
HALL VINEYARDS – Napa Valley 17/56
SEBASTIANI – Sonoma County 35*
THREE RIVERS – Columbia Valley 38*
STARMONT – Napa Valley 40
FERRARI-CARANO – Alexander Valley 60
SILVERADO VINEYARDS – Napa Valley 68
HONIG – Napa Valley 70
CAKEBREAD CELLARS – Napa Valley 110
MILNER FAMILY – Oakville, Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
CHALK HILL ESTATE RED – Chalk Hill 110*
SHAFER – Stags Leap District, Napa Valley 110
LANCASTER ESTATE – Alexander Valley 125*
ALTUS – Napa Valley 140*
SILVER OAK – Napa Valley 210
JOSEPH PHELPS INSIGNIA ESTATE – Napa Valley 290

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
WENTE “SANDSTONE” – Livermore Valley 32
PARCEL 41 – Napa Valley 35
DUCKHORN – Napa Valley 95
PRIDE MOUNTAIN – Napa Valley 100

PINOT NOIR
LUCKY STAR – California 10/32
ELOQUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
CHALONE ESTATE – Chalone AVA 42*
A TO Z – Oregon 45
MEIOMI – California 45
REX HILL – Willamette Valley 45
ARGYLE – Willamette Valley 59
BELLE GLOS CLARK & TELEPHONE – Santa Barbara Valley 60
SIDURI – Santa Lucia Highlands 75
GARY FARRELL – Russian River Valley 78
CHALK HILL – Sonoma Coast 80*
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 80*

ZINFANDEL
FOUR VINES “OLD VINES” – California 10/35
SEGHEZIO – Sonoma County 15/52
GREEN & RED CHILES MILL VINEYARD – Napa Valley 45
RIDGE GEYSERVILLE – Sonoma County 50
DUCKHORN PARADUXX – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS
BROQUEL MALBEC – Mendoza, Argentina 12/39
THE PRISONER – Napa Valley 17/60
TILIA MALBEC/SYRAH – Mendoza, Argentina 30
BECKEMEN “CUVEE LE BEC” RHONE BLEND – Santa Ynez Valley 32
MATCHBOOK SYRAH – Dunnigan Hills 35
SHOOFLY SHIRAZ – McLaren Vale, Australia 35
SEBASTIANI “GRAVEL BED” – Sonoma County 38*
SKYSIDE RED BLEND – North Coast 42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70
ESTANCIA MERITAGE RESERVE – Paso Robles 55
ROTH “HERITAGE” – Sonoma County 55*
MOLLYDOOKER “BLUE EYED BOY” – South Australia 85

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 11/35
DOMAINE CHANDON SPLIT – Napa Valley 13/–
VEUVE CLICQUOT YELLOW LABEL – Reims, France 17/56
SCHRAMSBERG “BLANC DE NOIRS” – Calistoga, California 56
TAITTINGER – Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Reims, France 110

CHARDONNAY
ST. FRANCIS – Sonoma County 12/39*
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
CATENA – Mendoza, Argentina 32
LINCOURT “STEEL” – Sta. Rita Hills 35*
SEBASTIANI – North Coast 35*
CHALONE ESTATE – Chalone AVA 40*
STARMONT – Napa Valley 42
ZD – California 42
CHATEAU STE. MICHELLE – Columbia Valley 44
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45*
MER SOLEIL SILVER “UNOAKED” – Monterey Co., California Valley 45
SKYSIDE – North Coast 45
TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 52*
GARY FARRELL – Russian River Valley 55
PINE RIDGE “DIJON CLONES” – Carneros 55
FERRARI-CARANO RESERVE – Napa Valley 60
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
PAUL HOBBES – Russian River Valley 90
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC
CLIFFORD BAY – Marlborough, New Zealand 10/32*
CRAGGY RANGE TE MUNA ROAD VINEYARD – Marlborough, New Zealand 14/46
FROG’S LEAP – Rutherford, Napa Valley 35
HONIG – Napa Valley 35
RIM CRAWFORD – Marlborough, New Zealand 40
ROTH ESTATE – Sonoma 40*
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSE
CHATEAU VAL- JOANIS ROSE – AOP Luberon 11/35*
SAINT M RIESLING – Pfalz, Germany 14/46
MACRO FELLUGA PINOT GRIGIO – Chalk Hill 39
ROTH ESTATE – Sonoma 40*
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

DESSERT SELECTIONS
FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 6/22

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 (847)  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
Tito’s Vodka : Fever Tree Ginger Beer

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

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

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