

STARTERS

CHEF'S DAILY SOUP 8

DEVEILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

SPINACH CON QUESO With tortilla chips 15

SMOKED SALMON DIP Smoked in-house 15

FIRE-GRILLED ARTICHOKEs Seasoned in herb butter and served with rémoulade 15

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 12

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 12

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 18

THAI KAI SALAD Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat and Kiawah Island dressing 21

ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 23

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers. Served with french fries unless otherwise noted.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

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 21

PRIME RIB SANDWICH* Served with french fries, au jus 21

WEST END Grilled chicken breast topped with Monterey Jack 16

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 17

STEAKS & PRIME RIB

Our steaks are finished with Maître d' butter.

STEAK 'N' FRIES* A French Brasserie style steak with garlic, with fries 28

STEAK MAUI* Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* Aged beef with NYO mac & cheese 42

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 36

ENTRÉES

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce 30

PECAN ENCRUSTED TROUT Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 24

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

Redlands or Caesar salad to accompany your entrée 8

SIDES

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.

*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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at redlandsgill.com.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GREYSTONE – California 11/37
AUSTIN HOPE – Paso Robles 15/51
JOSEPH CARR – Napa Valley 16/54
FOLEY JOHNSON ESTATE – Napa Valley 17/58
SEBASTIANI – Lake County/Sonoma County 40
ST. FRANCIS – Sonoma County 45
FRANCISCAN – Napa Valley 50
STARMONT – Napa Valley 55
ROTH – Sonoma County 58
SILVERADO – Napa Valley 75
MT. VEEDER – Napa Valley 83
CLOS PEGASE – Napa Valley 90
SEQUOIA GROVE – Napa Valley 87
HALL – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill 105
GROTH – Oakville, Napa Valley 110
LANCASTER ESTATE – Alexander Valley 130
CAYMUS – Napa Valley 145

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
WENTE “SANDSTONE” – Livermore Valley, San Francisco Bay 12/41
MARKHAM – Napa Valley 52
NORTHSTAR – Columbia Valley 75
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 10/34
ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
CHALK HILL – Sonoma Coast 14/48
ANGELINE – Sonoma County 42
ACACIA – Carneros 48
CHALONE ESTATE – Chalone AVA 52
THE FOUR GRACES – Willamette Valley 52
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 55
ARGYLE – Willamette Valley 65
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 75
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 80
FLOWERS – Sonoma Coast 85

ZINFANDEL

JOEL GOTT – Napa County 11/41
CAMPUS OAKS “OLD VINE” – Lodi 28
SEGHESSIO – Sonoma County 50
RIDGE GEYSERVILLE – California 62

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/41
NEWTON CLARET – Sonoma County 45
SEBASTIANI “GRAVEL BED” – Sonoma County 46
8 YEARS IN THE DESERT BY ORIN SWIFT – California 62
THE PRISONER – Napa Valley 75
MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, Australia 90
PAPILLON BY ORIN SWIFT – Napa Valley 100

HANDCRAFTED MARTINIS \$ 15

HAVANA MARTINI

Myer's Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

'21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

FLEUR-DE-LIS

Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

Olives and Candied Cherries by Filthy Food.

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – Italy DOC 11/37
DOMAINE CHANDON – California 12/41
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 105

CHARDONNAY

CHALK HILL – Russian River Valley 11/37
WENTE ESTATE GROWN – Livermore Valley 12/41
J. LOHR “ARROYO SECO” – Monterey County 15/51
SEBASTIANI – North Coast 35
LINCOURT COURTNEY'S – Sta. Rita Hills 40
CHATEAU STE. MICHELLE CANOE RIDGE – Columbia Valley 42
STARMONT – Carneros 42
CATENA – Mendoza, Argentina 45
CHALONE ESTATE – Chalone AVA 48
SONOMA-CUTRER RUSSIAN RIVER RANCHES – Sonoma Coast 48
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50
MER SOLEIL SILVER “UNOAKED” – Monterey County 55
PINE RIDGE “DIJON CLONES” – Carneros 58
CLOS PEGASE MITSUKO'S VINEYARD – Carneros 60
GARY FARRELL – Russian River Valley 62
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75
JOSEPH DROUHIN PULIGNY-MONTRACHET – Beaune, France 105

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/41
HONIG – Napa Valley 12/41
ROTH ESTATE – Alexander Valley 40
KIM CRAWFORD – Marlborough, New Zealand 42
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 10/37
FERRARI-CARANO PINOT GRIGIO – Sonoma County 11/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/34
CONUNDRUM WHITE TABLE WINE – California 50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES 375 ML BOTTLE – Portugal 9/28

Some wine may contain sulfites.

REDLANDS®
GRILL

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

DOPPELGÄNGER 13

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

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

KNICKERBOCKER 13

Angel's Envy Bourbon : Angostura Bitters : Candied Cherry

THE (502) 13

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

SAZERAC COCKTAIL 13

Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters

ELDERFLOWER MOJITO 12

Bacardi Light Rum : St~Germain : Fresh Mint

KENTUCKY OLD FASHIONED 13

Bulleit Bourbon : Angostura Bitters : Regan's Orange Bitters

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

WHISKEY

Angel's Envy \$12

Angels Envy Cask Strength \$45*

Angels Envy Tawny Port Barrel Finish \$60*

Baker's \$13

Basil Hayden's Small Batch \$12

Basil Hayden 10 Year \$16

Blanton's \$15

Blade and Bow \$12

Buffalo Trace \$9

Bulleit \$10

Eagle Rare Single Barrel Select \$11

Elijah Craig Small Batch \$11

Evan Williams Single Barrel \$9

Four Roses Single Barrel \$12

George Remus Repeal \$14*

Gentleman Jack \$11

Jack Daniels Single Barrel \$13

Jack Daniels \$10

Jefferson Reserve \$12

Jim Beam Little Book Chapter 4 \$30

Knob Creek Small Batch \$12

** Limited Availability*

Add \$2.00 for rocks or neat pours.

WHISKEY CONTINUED...

Maker's 46 \$11

Maker's Mark \$10

Maker's Mark Wood Finishing Series RC6 \$18

Michter's US 1 Small Batch \$12

Old Forester 150 Year Anniversary \$60

Old Pogue Master's Select \$28

Old Rip Van Winkle 10 Year \$25*

Van Winkle 12 Year Lot B \$35

W.L. Weller Antique 107 Single Barrel \$14

Willet Pot Still \$12

Wild Turkey 101 \$10

Woodford Double Oaked \$13

Woodford Masters Collection \$35

Woodford Reserve \$11

RYE

Angel's Envy \$23

Bulleit \$10

Knob Creek \$11

Old Forester \$10

Rabbit Hole \$14

Rittenhouse Rye \$10

Sazerac \$10

Whistle Pig 10 Year Rye \$15

** Limited Availability*

Add \$2.00 for rocks or neat pours.