STARTERS
CHICKEN PASTA SOUP  7
SPINACH CON QUESO - Served with tortilla chips  14
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  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  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  20
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  22

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  21
WEST END - Grilled chicken breast topped with Monterey Jack  15

STEAKS & PRIME RIB
Steaks finished with Maître d’ butter.
STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries  25
STEAK MAUI* - Marinated ribeye with smashed potatoes  40
NEW YORK STRIP* - Aged beef with NYO mac & cheese  40
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  41
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with smashed potatoes  33 Extra cut  39

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  28
AHU TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  29
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  21
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  23
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  23
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  30

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. 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 redlandsgrill.com.
REDS

**CABERNET SAUVIGNON**
- GREYSTONE - California 11/35
- AUSTIN HOPE - Paso Robles 15/49
- 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
- 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 “SANDSTONE” - 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
- ANGELS INK - Monterey, California 12/39
- 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 – St. Rita Hills 75*
- FLOWERS - Sonoma Coast 78

**ZINFANDEL**
- JOEL GOTT - Napa County 11/39
- CAMPUS OAKS “OLD VINE” – Lodi 28
- SEGESIO - Sonoma County 50
- RIDGE GESYERVILLE – 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**
- RUFFINO PROSECCO – Italy DOC 11/35
- DOMAINE CHANDON – California 12/39
- GLORIA FERRER BLANC DE NOIR – Carneros 45
- TAITTINGER – Reims, France 100
- LOUIS ROEDERER BRUT PREMIER – Reims, France 105

**CHARDONNAY**
- CHALK HILL – Russian River Valley 11/35*
- 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 COURTYARD’S – Sta. Rita Hills 40*
- CHATEAU STE. MICHELLE CANOE RIDGE – Columbia Valley 42
- SONOMA-CUTRER RUSSIAN RIVER RANCHES – Sonoma Coast 42
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45*
- CHALONE ESTATE – Chalone AVA 49*
- MER SOLEIL SILVER “UNOAKED” – Monterey County 50
- PINE RIDGE “DJION 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 & FUMÉ BLANC**
- CLIFFORD BAY - Marlborough, New Zealand 10/32*
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/39
- HONIG – Napa Valley 12/39
- MARCO FELLUGA PINOT GRIGIO – Conegliano, Italy 40*
- CARRUTHERS PINOT GRIGIO – Santa Barbara County 46*
- MARCO FELLUGA GRIGNOLI PINOT GRIGIO – Conegliano, Italy 40*
- ZINFANDEL “OLD VINE” – Lodi 28
- 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

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**DESSERT SELECTIONS**
- GRAHAM’S SIX GRAPES 375 ML BOTTLE – Portugal 9/28
COCKTAILS & MARTINIS

SILENT CRUSHER  10
Eagle Rare Single Barrel Select Bourbon
Cynar : Lemon Juice : Maple Syrup

TRUE Grit  12
Duke Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

KNICKERBOCKER  12
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

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  10
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  10
Wheatley Vodka : Fever Tree Ginger Beer

VANILLA SKY  10
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

HAVANA MARTINI  14
Myer’s Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters

THE DUKE MARTINI  14
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

PEAR MARTINI  14
Grey Goose La Poire Vodka : Domaine 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
Olives and Candied Cherries by Filthy Food.

WHISKEY

Angel’s Envy $10
Angel’s Envy Cask Strength $45*
Angel’s Envy Oloroso Sherry Cask $60*
Angel’s Envy Mizunara 10 year $75
Angel’s Envy Tawny Port Barrel Finish $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
Elijah Craig Small Batch $9
Evan Williams Single Barrel $9
Four Roses Single Barrel $10
George Remus Repeal $14*

Gentleman Jack $12
I.W Harper 15 year $20
Jack Daniels Single Barrel $11
Jack Daniels $9
Jefferson Reserve $12
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 Forester 150 Year Anniversary $60
Old Pogue Master’s Select $28
Old Rip Van Winkle 10 year $25*

Pappy Van Winkle’s Reserve 15 year $50*
Rabbit Hole $14
Rabbit Hole Sherry Cask $18
Stagg Jr. $18
Van Winkle 12 year Lot B $35
W.L. Weller 12 year $30
W.L. Weller Special Reserve $15
W.L. Weller Antique 107 Single Barrel $14

Whistle Pig Boss Hog $85
Willet Pot Still $14
Wild Turkey 101 $9
Woodford Double Oaked $12
Woodford Masters Collection $35
Woodford Reserve $10

RYE

Angel’s Envy $23
Bulleit $9
Knob Creek $10
Old Forester $10
Rabbit Hole $14
Sazerac $9
Willett Family Reserve $14*

* Limited Availability Add $1.50 for rocks or neat pours.