STARTERS
CHICKEN PASTA SOUP - Served with tortilla chips
8
SPINACH CON QUESO - Served with marinara sauce
14
CALAMARI - Seasoned, breaded and deep fried. Served with rémoulade
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
12
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan
11
REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing
19
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette
17
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce
18

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
17
TURKEY BURGER* - Arugula, Monterrey Jack, tomatoes and mayonnaise
16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish
21

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
38
CHICAGO RIBEYE* - Served with homemade Worcestershire sauce and mashed potatoes
43
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato
43
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes
36

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
29
AHITUNA 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
ROTISERIE 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
22
BARBECUE BABY BACK RIBS - Plum Creek bbq sauce, french fries and Southern cole slaw
30

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
8

*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.
REDS

CABERNET SAUVIGNON
GRAYSON CELLARS – California 12/39
AUSTIN HOPE – Paso Robles 15/49
FOLEY JOHNSON ESTATE – Napa Valley 16/52*
HALL VINEYARDS – Napa Valley 17/56
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
CHALK HILL ESTATE RED – Chalk Hill 110*
SCHAFFER – Stags Leap District, Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
LANCASTER ESTATE – Alexander Valley 125*
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
Duckhorn – Napa Valley 95
PRIDE MOUNTAIN – Napa Valley 100

PINOT NOIR
ANGELS INK – Monterey, California 10/32
ELOUAN – 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 GLO 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
SEGHIOSIO – Sonoma County 15/52
RIDGE GEYERSVILLE – 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 – California 17/60
Tilia MALBEC/SYRAH – Mendoza, Argentina 30
BECKMEN “CUVÉE LE BEC” RHONE BLEND – Santa Ynez Valley 32
MATCHBOOK SYRAH – Dunnigan Hills 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

WHITES

CHAMPAGNE & SPARKLING
MIONETTO PROSECCO SPLIT – Treviso DOC 11/~
GRUET BRUT – New Mexico 12/39
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 – Russian River Valley 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
GARY FARRELL – Russian River Valley 55
PINE RIDGE COLLINES VINEYARD – Carneros 60
FERRARI-CARANO RESERVE – Napa Valley 60*
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
PAUL HOBBS – Russian River Valley 90
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC
CLIFFORD BAY – Marlborough, New Zealand 11/35*
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 14/46
HONIG – Napa Valley 35
KIM CRAWFORD – Marlborough, New Zealand 40
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSE
LOOSEN “DR. l” RIESLING – Mosel, Germany 11/35
FLUER DE MER ROSE – Côtes De Provence 13/42
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/46
PINE RIDGE CHENIN BLANC/VIIGNIER – California 29
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

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  10
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

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

MOSCOW MULE  10
Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12
Bulleit Whiskey : Angostura Bitters
Regans’ Orange Bitters

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

HANDCRAFTED MARTINIS $ 14

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

‘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

THE SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT
Grey Goose Vodka : Godiva Dark Chocolate Liqueur
French Vanilla Cream

Olives and Candied Cherries by Filthy Food.