

STARTERS

CHEF'S DAILY SOUP 8

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

SPINACH CON QUESO Served with tortilla chips 15

FIRE-GRILLED ARTICHOKE Fresh, large artichokes seasoned with herb butter, with rémoulade 17

CALAMARI Seasoned, breaded and deep fried with marinara sauce 19

SUSHI

NIGIRI PLATE* Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 17

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 14

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 15

SPICY TUNA ROLL* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16

TERIYAKI SALMON ROLL* Cucumber, cream cheese, red pepper, jalapeno, unagi sauce, cream fresh and a sliced Fresno chili 17

RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17

SPICY HAWAIIAN ROLL* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 17

MIKE'S FILET ROLL* Surimi, avocado and cream cheese, topped with seared beef tenderloin, Sriracha mayonnaise and masago 18

TUNA STACK* Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 18

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 13

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 13

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 18

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 19

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

ASIAN AHI TUNA SALAD* Seared, rare with field greens, wasabi in a cilantro vinaigrette 24

BURGERS & SANDWICHES

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

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 18

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 23

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

STEAKS & PRIME RIB

Steaks finished with Maître d' butter. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with fries 33

RIBEYE WITH HOMEMADE WORCHESTERSHIRE* Served with smashed potatoes 44

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 45

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 39

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 31

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 33

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

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 32

Redlands or Caesar salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano 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

ROTH ESTATE – Alexander Valley 15/49
AUSTIN HOPE – Paso Robles 16/52
HONIG – Napa Valley 65
PROVENANCE – Napa Valley 65
MULLAN ROAD – Columbia Valley, Washington 68
ZD – Napa Valley 70
ARROWOOD “KNIGHT’S VALLEY” – Sonoma County 76
FAUST – Napa Valley 80
RAMEY – Napa Valley 85
PINE RIDGE – Napa Valley 95
CHALK HILL ESTATE RED – Chalk Hill AVA 105
JORDAN – Sonoma County 110
MINER FAMILY STAGECOACH VINEYARD – Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 125
SILVER OAK – Napa Valley 195
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

THE VELVET DEVIL – Washington State 11/35
FIRESTONE – Santa Ynez Valley 40
MARKHAM – Napa Valley 49
FREEMARK ABBEY – Napa Valley 55
FROG’S LEAP – Napa Valley 58
DUCKHORN – Napa Valley 80

PINOT NOIR

ANGELS INK – Monterey County 12/39
ELOUAN – Oregon 13/42
ARGYLE – Oregon 15/49
ANGELINE – Sonoma County 32
LOUIS LATOUR “VALMOISSINE” – France 35
MORGAN “TWELVE CLONES” – Santa Lucia Highlands 50
BREWER-CLIFTON – Sta. Rita Hills 55
KEN WRIGHT CARTER VINEYARD – Oregon 60
GARY FARRELL – Russian River Valley 65
PENNER ASH – Willamette Valley 70
ENROUTE – Russian River Valley 75
GOLDENEYE – Anderson Valley 90

ZINFANDEL

CLINE “ANCIENT VINES” – Contra Coast County 11/35
SEGHEISIO – Sonoma County 15/49
SALDO – California 50

OTHER INTERESTING REDS

FARM TO TABLE SHIRAZ – Central Victoria 11/35
PIATTELLI RESERVE MALBEC – Mendoza 12/39
THE PRISONER – California 18/60
ROTH “HERITAGE” RED – Sonoma 45
QUPE SYRAH – Central Coast 48
WHITEHALL LANE “TRE LEONI” RED BLEND – Napa Valley 55
INDIA INK BY KULETO – Napa Valley 55
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
MOLLYDOOKER “BLUE EYED BOY” – Australia 85
MINER “ORACLE” – Napa Valley 130

HANDCRAFTED COCKTAILS

THE “CAPONE” 10
Knob Creek Rye Whiskey : Fernet Branca : Angostura Bitters
KENTUCKY OLD FASHIONED 10
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
THE (303) 12
Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer
VANILLA SKY 10
Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda
KNICKERBOCKER 12
Eagle Rare Bourbon : Angostura Bitters : Candied Cherry
THE QUIET MAN 12
Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube
DOPPELGÄNGER 10
Eagle Rare Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 10
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
GLORIA FERRER BLANC DE NOIR – Sonoma 35
NICHOLAS FEUILLATTE BRUT ROSÉ – France 70
TAITTINGER BRUT RESERVE – Reims, France 75

CHARDONNAY

ST. FRANCIS – Sonoma 13/42
CHALK HILL – Sonoma Coast 15/49
ROMBAUER – Carneros 16/55
WENTE “MORNING FOG” – Livermore Valley 35
STARMONT – Carneros 39
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45
DAOU “BODYGUARD” – Paso Robles 46
MINER FAMILY – Napa Valley 48
SIDURI – Willamette Valley 48
HARTFORD COURT – Russian River Valley 50
GARY FARRELL – Russian River Valley 50
FREEMARK ABBY – Napa Valley 56
CAKEBREAD CELLARS – Napa Valley 60
CHATEAU MONTELENA – Napa Valley 78
SHAFER RED SHOULDER RANCH – Napa Valley 82

PINOT GRIGIO/PINOT GRIS

TOMASSI “LE ROSSE” PINOT GRIGIO – DOC delle Venezie 11/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
“J” PINOT GRIS – California 12/39
SANTA MARGHERITA PINOT GRIGIO – Italy 42

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 11/35
HONIG – Napa Valley 14/46
ROBERT MONDAVI TO KALON VINEYARD – Napa Valley 65

OTHER WHITES & ROSÉ

DR. LOOSEN “DR. L” RIESLING – Germany 11/35
AIX ROSÉ – Côteaux d’Aix-en-Provence 12/39
PINE RIDGE CHENIN BLANC/VIIGNIER – California 28
DOMAIN PERRAUD VIEILLES VIGNES WHITE BURGUNDY –
Mâcon-Villages 40
CONUNDRUM WHITE – California 40

DESSERT SELECTIONS

FONSECA ‘BIN 27’ – Portugal 7/~

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

REDLANDS®
GRILL

HANDCRAFTED MARTINIS \$ 14

THE SPARKLING ROSE

Hornitos Blanco Tequila : Grapefruit Juice : Sparkling Wine

HAVANA

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

‘21’ MANHATTAN

Knob Creek Rye Whiskey : Sweet Vermouth : Bitters

THE PEAR

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

THE DUKE

Classic Martini : Botanist Gin or Breckenridge Vodka

FLEUR-DE-LIS

Breckenridge 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

Botanist Gin : Cucumber : Fresh Mint