

STARTERS

CHICKEN PASTA SOUP 8

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

SPINACH CON QUESO Served with tortilla chips 15

SMOKED SALMON DIP Smoked in-house 15

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17



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 12

GRILLED CHICKEN SALAD Bleu cheese, tortilla strips, tomatoes with cilantro vinaigrette 18

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, cucumber, bacon, cheese, croutons and ranch 18

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD* Seared, rare with mixed greens, wasabi in a cilantro vinaigrette 21

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 17

FRENCH DIP Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 17

STEAKS & PRIME RIB

Steaks finished with Maître d' butter, except marinated steaks.

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

STEAK MAUI* Marinated ribeye with mashed potatoes 45

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

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 44

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

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon. Served with orzo & wild rice MKT

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

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 21

BAYOU PASTA Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 26

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 26

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 | Mashed 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

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Napa Valley 14/46
AUSTIN HOPE – Paso Robles 15/49
THREE RIVERS – Columbia Valley 30
STARMONT – Napa Valley 45
CHATEAU ST. JEAN – California 48
ROTH ESTATE – Alexander Valley 48
HONIG – Napa Valley 65
HALL – Napa Valley 68
FOLEY JOHNSON ESTATE – Napa Valley 80
CHALK HILL ESTATE RED – Chalk Hill 85
PAPILLON BY ORIN SWIFT – Napa Valley 100
CAYMUS – Napa Valley 120
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 250
MERUS – Napa Valley 260*

MERLOT

THE VELVET DEVIL – Washington State 10/32
WENTE “SANDSTONE” – San Francisco Bay 11/35
MARKHAM – Napa Valley 38
FERRARI-CARANO – Sonoma County 46
DUCKHORN – Napa Valley 92
TWOMEY SODA CANYON RANCH – Napa Valley 95

PINOT NOIR

ANGELS INK – Monterey, California 11/35
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/56
ANGELINE – California 37
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 40
MEIOMI – Sonoma, Monterey, Santa Barbara 42
BELLE GLOS “BALADE” – Santa Maria Valley 45
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 50
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82
ROCHIOLI ESTATE GROWN – Russian River Valley 105
MERRY EDWARDS MEREDITH ESTATE – Russian River Valley 125

ZINFANDEL

RAVENSWOOD “OLD VINE” – Lodi 11/35
ST. FRANCIS “OLD VINES” – Sonoma County 36
GREEN & RED CHILES CANYON VINEYARDS –
Chiles Valley District, Napa Valley 40
GRGICH HILLS – Napa Valley 65
SEGHEISIO HOME RANCH ESTATE – Alexander Valley 82

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/26

HANDCRAFTED MARTINIS \$ 14

HAVANA MARTINI

Captain Morgan Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Tito’s 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 : French Vanilla : Godiva Dark Chocolate Liqueur

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
SKYSIDE RED BLEND – North Coast 13/42
QUILT RED BLEND – Napa Valley 15/49
CATENA MALBEC – Mendoza, Argentina 46
ROTH “HERITAGE” – Sonoma County 48
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
THE PRISONER – California 62
QUINTESSA – Napa Valley 190

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 10/32
DOMAINE CHANDON BRUT – California 11/35
GRUET BRUT – New Mexico 12/39
GLORIA FERRER BLANC DE ROSE – Carneros 40
MOET IMPERIAL RESERVE BRUT – Epernay, France 76
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France France 78
DOM PERIGNON – Epernay, France 200

CHARDONNAY

ST. FRANCIS – Sonoma County 10/32
WENTE “MORNING FOG” – Livermore Valley 12/39
CHALK HILL – Russian River Valley 14/46
ROMBAUER – Carneros 16/52
CATENA – Mendoza, Argentina 32
LINCOURT “STEEL” – Sta. Rita Hills 35
NEWTON “SKYSIDE” – North Coast 38
STARMONT – Carneros 40
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 42
FERRARI-CARANO TRÉ TERRE – Russian River Valley 45
THE PRISONER – Carneros 50
FLOWERS – Sonoma Coast 68
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/35
HONIG – Napa Valley 13/42
SILVERADO MILLER RANCH – Napa Valley 35
CAKEBREAD CELLARS – Napa Valley 45
TWOMEY – Napa County 52

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/35
CAPOSALDO PINOT GRIGIO – Vento, Italy 9/28
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/32
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40

To expedite service, we open wine at the pub, unless otherwise requested. Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE (513) 12

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

ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

OLD NUMBER FIVE 12

Belle Meade Bourbon : Aperol : Bitters : Brown Sugar Syrup : Fever Tree Tonic

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

THE CONFIDENTIAL 12

Belle Meade Bourbon : Allspice : Regans’ Orange Bitters : Brown Sugar Syrup

LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE OUTLIER 12

Buffalo Trace Single Barrel Whiskey : Sugar Cubes : Peychaud’s & Lemon Bitters

DOPPELGÄNGER 12

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

Olives and Candied Cherries by Filthy Food.