

STARTERS

CHEF'S DAILY SOUP 7

SPINACH CON QUESO With tortilla chips 15

FIRE-GRILLED ARTICHOKEs Seasoned in herb butter, with rémoulade 16

TUNA STACK Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 17

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

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

THE WEDGE Iceberg, bacon, tomatoes with bleu cheese dressing 12

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

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

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

ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 22

BURGERS & SANDWICHES

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

VEGGIE BURGER House-made recipe, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef[®] served all the way with Tillamook cheddar 16

DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, topped with American cheese 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 16

CRISPY FISH SANDWICH With house made remoulade, pickles and leaf lettuce 18

STEAKS & PRIME RIB

Our steaks are finished with Maître d' butter. All of our steaks are cut in-house, seasoned and grilled in a 1,600° Montague broiler. 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, with fries 30

FILET MIGNON* Center cut, loaded baked potato 43

NEW YORK STRIP* Aged Certified Angus Beef[®] with NYO mac & cheese 41

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 38

ENTRÉES

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

AHI TUNA FILET* Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce 32

PAN-ROASTED SALMON* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli 31

BRASSERIE CHICKEN Panko-crust, parmesan cheese, and a lemon caper sauce. With smashed potatoes and broccoli 23

OVEN ROASTED 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 Southern cole slaw 23

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans 31

Redlands, Caesar or Wedge salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes | Tenderloin Tequila Beans

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*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 11/35
AUSTIN HOPE – Paso Robles 13/42
QUILT – Napa Valley 15/52
CHATEAU BUENA VISTA – Napa Valley 17/56
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 56
HONIG – Napa Valley 65
SEQUOIA GROVE – Napa Valley 75
HALL – Napa Valley 82
KULETO ESTATE – Napa Valley 85
PAPILLON BY ORIN SWIFT – Napa Valley 94
STAG'S LEAP CELLARS "ARTEMIS" – Napa Valley 95
GHOST BLOCK ESTATE – Oakville, Napa Valley 100
ZD – Napa Valley 110
CAYMUS VINEYARDS – Napa Valley 135
NICKEL & NICKEL SULLENGER VINEYARD – Napa Valley 165
CADE HOWELL MOUNTAIN – Napa Valley 175
SILVER OAK – Napa Valley 194
MERUS – Napa Valley 250
CAYMUS "SPECIAL SELECTION" – Napa Valley 280

MERLOT

THE VELVET DEVIL – Washington State 11/35
FROG'S LEAP – Rutherford, Napa Valley 15/49
FERRARI-CARANO – Sonoma County 42
DUCKHORN VINEYARDS – Napa Valley 82
PLUMPJACK – Napa Valley 105

PINOT NOIR

ELOUAN – Oregon 12/39
ANGELS INK – Monterey, California 13/42
JOSEPH FAIVELEY – Bourgogne, Burgundy 14/46
FLOWERS – Sonoma Coast 16/52
THE FOUR GRACES – Willamette Valley 40
BREWER-CLIFTON – Sta. Rita Hills 52
SLANDER BY ORIN SWIFT – California 60
ETUDE GRACE BENOIST RANCH – Carneros 65
BELLE GLOS "DAIRYMAN" – Russian River Valley 75
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 80
PENNER-ASH – Willamette Valley 85
MERRY EDWARDS – Russian River Valley 95
ROCHIOLI ESTATE – Russian River Valley 140
KOSTA BROWNE – Russian River Valley 150

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 12/39
SEGHEISIO – Sonoma County 42
RIDGE LYTTON SPRINGS – Dry Creek Valley 50

OTHER INTERESTING REDS

ALTA VISTA "VIVE" MALBEC – Mendoza, Argentina 11/35
SHINAS ESTATE "THE GUILTY" SHIRAZ – Victoria, Australia 13/42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/49
THE PRISONER – California 16/52
ABSTRACT BY ORIN SWIFT – California 50
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – California 70
SHAFER TD-9™ – Napa Valley 100

HANDCRAFTED MARTINIS \$ 14

RED-HEADED RITA MARTINI
El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN
Buffalo Trace Whiskey : Black Cherry Jam : Honey Syrup : Angostura Bitters

ENGLISH MARTINI
Plymouth Gin : Cucumber : Fresh Mint

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

FLEUR-DE-LIS MARTINI
Tito's Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

THE SPARKLING ROSE MARTINI
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 10/32
LUCIEN ALBRECHT ROSÉ – AOC Crémant d'Alsace 11/35
LOUIS ROEDERER BRUT PREMIER – Reims, France 16/52
MOËT BRUT IMPERIAL – Epernay, France 65
POL ROGER RESERVE – Epernay, France 80
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42
FRANK FAMILY – Carneros 14/46
ROMBAUER – Carneros 15/49
ZD – Carneros 45
THE PRISONER – Carneros 50
FLOWERS – Sonoma Coast 62
PATZ & HALL DUTTON RANCH – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
PLUMPJACK RESERVE – Napa Valley 80
LEWIS CELLARS – Napa Valley 86
RAMEY RITCHIE VINEYARD – Russian River Valley 90
FAR NIENTE ESTATE BOTTLED – Napa Valley 95
SHAFER RED SHOULDER RANCH – Napa Valley, Carneros District 100
KOSTA BROWNE "ONE SIXTEEN" – Sonoma Coast 110

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 10/32
HONIG – Napa Valley 12/39
CLOUDY BAY – Marlborough, New Zealand 38
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 52
MERRY EDWARDS – Russian River Valley 70

OTHER WHITES & ROSÉ

CHATEAU MINUTY "M DE MINUTY" ROSÉ – Côtes de Provence 11/35
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/39
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 12/39

DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~
TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

Tastings of our wines by the glass are available. Please ask your server.

HANDCRAFTED COCKTAILS

THAI MARGARITA 12
El Mayor Tequila : St~Germain : Fresh Basil

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

VODKA MULE 10
Wheatley Vodka : Fever Tree Ginger Beer

THE (210) 12
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

LEMON DROP MOJITO 10
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

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

**Olives and Candied Cherries by Filthy Food*

TEQUILA COCKTAILS \$ 12

MIDNIGHT MARGARITA
Cointreau : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR
Fresh Lemon : Angostura Bitters : Sparkling Wine : Candied Cherry

THE MATADOR
Honey Syrup : Fresh Lime Juice : Lime Zest

THE HIPSTER
Rosé Wine : Agave : Fever Tree Citrus Tonic

JALAPENO WINK
Jalapeños : Fresh Strawberry : Agave : Fever Tree Club Soda

**with Corazón Reposado Tequila.*