

STARTERS

CHEF'S DAILY SOUP 7

SPINACH CON QUESO With tortilla chips 15

FIRE-GRILLED ARTICHOKE 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 11/37

QUILT – Napa Valley 15/51

AUSTIN HOPE – Paso Robles 16/54

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 60

CHATEAU BUENA VISTA – Napa Valley 65

HONIG – Napa Valley 70

SEQUOIA GROVE – Napa Valley 80

KULETO ESTATE – Napa Valley 85

HALL – Napa Valley 87

PAPILLON BY ORIN SWIFT – Napa Valley 100

STAG'S LEAP CELLARS "ARTEMIS" – Napa Valley 102

GHOST BLOCK ESTATE – Oakville, Napa Valley 105

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

J. LOHR "LOS OSOS" – Paso Robles 11/37

FERRARI-CARANO – Sonoma County 14/48

FROG'S LEAP – Rutherford, Napa Valley 60

DUCKHORN VINEYARDS – Napa Valley 82

PLUMPJACK – Napa Valley 105

PINOT NOIR

ELOUAN – Oregon 12/41

ANGELS INK – Monterey, California 13/44

FLOWERS – Sonoma Coast 16/54

THE FOUR GRACES – Willamette Valley 45

JOSEPH FAIVELEY – Bourgogne, Burgundy 54

BREWER-CLIFTON – Sta. Rita Hills 58

SLANDER BY ORIN SWIFT – California 60

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS "DAIRYMAN" – Russian River Valley 82

DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 80

PENNER-ASH – Willamette Valley 90

MERRY EDWARDS – Russian River Valley 100

ROCHIOLI ESTATE – Russian River Valley 140

KOSTA BROWNE – Russian River Valley 150

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 12/41

SEGHECIO – Sonoma County 42

RIDGE LYTTON SPRINGS – Dry Creek Valley 75

OTHER INTERESTING REDS

ALTA VISTA "VIVE" MALBEC – Mendoza, Argentina 11/37

SHINAS ESTATE "THE GUILTY" SHIRAZ – Victoria, Australia 13/44

THE PRISONER – California 17/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/58

ABSTRACT BY ORIN SWIFT – California 55

CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – California 75

SHAFER TD-9™ – Napa Valley 100

HANDCRAFTED MARTINIS \$ 15

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

PEAR MARTINI

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

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 10/34

ZARDETTO – Prosecco, DOC 11/37

LUCIEN ALBRECHT ROSÉ – AOC Crémant d'Alsace 11/37

POL ROGER RESERVE – Epernay, France 85

TAITTINGER – Á Reims, France 90

VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

CHALK HILL – Sonoma Coast 13/44

THE PRISONER – Carneros 14/48

FRANK FAMILY – Carneros 16/54

ROMBAUER – Carneros 17/58

ZD – Carneros 52

PATZ & HALL DUTTON RANCH – Russian River Valley 65

FLOWERS – Sonoma Coast 68

CAKEBREAD CELLARS – Napa Valley 75

PLUMPJACK RESERVE – Napa Valley 80

LEWIS CELLARS – Napa Valley 92

RAMEY RITCHIE VINEYARD – Russian River Valley 90

FAR NIENDE 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 13/44

HONIG – Napa Valley 12/41

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 13/44

SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 12/41

FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/41

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44

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

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

DOPPELGÄNGER 13

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

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

THE (210) 13

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

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud's Bitters: Sugar Cube

TEQUILA COCKTAILS \$ 13

SPICY MARGARITA

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

MIDNIGHT MARGARITA

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR

Corazón Reposado Tequila : Fresh Lemon : Angostura Bitters : Sparkling Wine

THE MATADOR

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

JALAPENO WINK

Corazón Reposado Tequila : Jalapeños : Strawberry : Agave : Fever Tree Club Soda

Olives and Candied Cherries by Filthy Food