

STARTERS

CHICKEN PASTA SOUP 7

MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 14

SPINACH CON QUESO - Served with tortilla chips 14

FIRE-GRILLED ARTICHOKEs - Seasoned in herb butter and served with rémoulade 13

SUSHI

NIGIRI PLATE* 16

RAINBOW ROLL* 16

AVOCADO BOMB* 16

CALIFORNIA ROLL 12

MIKE'S FILET ROLL* 16

SPICY HAWAIIAN ROLL* 16

SPICY TUNA ROLL* 15

KAPPA MAKI* 16

CRUNCHY SHRIMP ROLL 14

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.

REDLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 11

FAUCON SALAD - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 14

THAI KAI SALAD - Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with champagne vinaigrette 17

SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 19

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

BURGERS, SANDWICHES & SMALL PLATES

VEGGIE BURGER - House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER* - 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 20

WEST END - Grilled chicken breast topped with Monterey Jack 15

NASHVILLE HOT CHICKEN SANDWICH - Southern slaw, kosher dill pickle and ranch dressing 14

STEAKS & PRIME RIB

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 27

FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 33

STEAK MAUI* - Marinated ribeye with mashed potatoes 38

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 39

NEW YORK STRIP* - Aged beef with NYO mac & cheese 38

SLOW ROASTED PRIME RIB* - Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes 38

ENTRÉES

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 30

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

JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 28

REDLANDS CRAB CAKES - Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q

PAN-ROASTED SALMON* - Hand-filleted, finished with white wine butter sauce, mashed potatoes and broccoli 26

RAFFAELE'S LASAGNA - Baked with homemade fennel sausage, marinara and a creamy ricotta, mozzarella and parmesan cheese blend. Served with a small mixed green salad and warm garlic bread 18

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 22

OVEN ROASTED CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 20

GRILLED PORK TENDERLOIN* - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 23

SIDES, ETC.

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.

FRENCH PRESS COFFEE

3.5 per person

Redlands or Caesar salad to accompany your entrée 7

*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.

REDS

CABERNET SAUVIGNON

GRAYSON 2018 – California 10/32
JOSEPH CARR 2017 – Paso Robles 14/46
FOLEY JOHNSON *ESTATE* 2017 – Napa Valley 16/52*
LANCASTER *ESTATE WINEMAKER'S CUVEE* 2017 –
Alexander Valley 17/56*
ROTH *ESTATE* 2017 – Alexander Valley 42*
FRANCISCAN 2018 – Napa Valley 45
CHATEAU ST. JEAN 2014 – Sonoma 55
STARMONT 2016 – Napa Valley 48
HONIG 2016 – Napa Valley 72
SILVERADO 2017 – Napa Valley 85
CHALK HILL *ESTATE RED* 2015 – Chalk Hill 90*
CAYMUS 2018 – Napa Valley 110
LANCASTER *ESTATE* 2015 – Alexander Valley 120*
MINER FAMILY 2017 – Oakville, Napa Valley 120
PAUL HOBBS 2015 – Napa Valley 120
SEBASTIANI "CHERRYBLOCK" 2015 – Sonoma 155*
DARIOUSH "SIGNATURE" 2013 – Napa Valley 195
SILVER OAK 2014 – Napa Valley 200
CAYMUS VINEYARDS SPECIAL SELECTION 2015 –
Rutherford 250
MERUS 2013 – Napa Valley 255*
SHAFER *HILLSIDE SELECT* 2014 – Stags Leap District 325

MERLOT

THE VELVET DEVIL 2018 – Washington State 10/32
WENTE "SANDSTONE" 2018 – Livermore Valley 12/39
GENESIS 2016 – Columbia Valley 30
WHITEHALL LANE 2015 – Napa Valley 50
DUCKHORN VINEYARDS 2016 – Napa Valley 80

PINOT NOIR

LUCKY STAR 2018 – California 9/28
ELOUAN 2017 – Oregon 13/42
CHALK HILL 2018 – Sonoma Coast 14/42*
WILLAMETTE VALLEY "WHOLE CLUSTER" 2019 –
Willamette Valley 14/42
FLOWERS 2017 – Sonoma Coast 16/56
MEIOMI 2018 – California 42
THE FOUR GRACES 2018 – Willamette Valley 48*
GARY FARRELL 2016 – Russian River Valley 70
SLANDER BY ORIN SWIFT 2017 – California 70
DOMAINE SERENE "YAMHILL CUVEE" 2016 –
Willamette Valley 75
BREWER-CLIFTON 2015 – Sta. Rita Hills 85
PAPAPIETRO PERRY 2014 – Russian River Valley 85
SIDURI HIRSCH VINEYARD 2015 – Sonoma Coast 88
ROCHIOLI 2013 – Russian River Valley 140
SHEA WINE CELLARS *HOMER* 2014 –
Willamette Valley 140
SEA SMOKE "TEN" 2017 – Sta. Rita Hills 150
KOSTA BROWNE 2017 – Russian River Valley 165
KOSTA BROWNE *GAPS CROWN VINEYARD* 2016 –
Sonoma Coast 210

ZINFANDEL

PREDATOR "OLD VINE" 2018 – Lodi 11/35
KLINKER BRICK "OLD VINE" 2016 – Lodi 13/42
8 YEARS IN THE DESERT BY ORIN SWIFT 2018 –
California 17/56
JOEL GOTT 2018 – California 39

OTHER INTERESTING REDS

YANGARRA SHIRAZ 2019 – McLaren Vale 9/28
ERGO ROJO 2018 – Rioja, Spain 10/32
THE SEEKER MALBEC 2019 – Argentina 11/35
THE PRISONER 2018 – Napa Valley 17/56
NEWTON "SKYSIDE" RED BLEND 2017 –
Sonoma County 40
MOLLY DOOKER "BLUE EYED BOY" 2018 –
McLaren Vale, South Australia 55
ABSTRACT BY ORIN SWIFT 2018 – California 60
SHAFER TD-9™ 2016 – Napa Valley 95
MOLLY DOOKER "ENCHANTED PATH" 2014 –
McLaren Vale, South Australia 135

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 13/42*
VEUVE CLICQUOT YELLOW LABEL –
Á Reims, France 17/56
MUMM NAPA CUVÉE MM – Napa Valley 45
LOUIS ROEDERER BRUT PREMIER –
Á Reims, France 80
NV DUVAL-LEROY BRUT RESERVE –
Á Vertus, France 85
TAITTINGER – Á REIMS, FRANCE 95
POL ROGER RESERVE – Epernay, France 110
NV DUVAL-LEROY BRUT ROSÉ DE SAIGNÉE –
Á Vertus, France 130

CHARDONNAY

WENTE "MORNING FOG" 2018 –
San Francisco Bay 10/32
ST. FRANCIS 2018 – Sonoma County 12/39
ZD 2018 – California 14/46
ROMBAUER 2018 – Carneros 16/52
J. LOHR "ARROYO VISTA" 2016 – Monterey 40
CHALK HILL 2017 – Sonoma Coast 42
NEWTON "SKYSIDE" 2016 – Sonoma County 42
GARY FARRELL 2016 – Russian River Valley 50
SHEA WINE CELLARS *ESTATE* 2015 –
Willamette Valley 55
BURLY 2016 – Napa Valley 65
RAMEY 2015 – Russian River Valley 65
CAKEBREAD CELLARS 2018 – Napa Valley 70
WALTER HANSEL *CAHILL LANE VINEYARD* 2012 –
Russian River Valley 72
PLUMPJACK RESERVE 2013 – Napa Valley 75
LEWIS CELLARS 2017 – Napa Valley 80
DONUM 2014 – Carneros 85
FLOWERS 2015 – Sonoma Coast 85
CHALK HILL *ESTATE BOTTLED* 2010 –
Chalk Hill 88*
SHAFER *RED SHOULDER RANCH* 2017 –
Napa Valley, Carneros District 90
ZD RESERVE 2013 – Carneros 97
KOSTA BROWNE "ONE SIXTEEN" 2013 –
Russian River Valley 100
CHALK HILL "CAROL ANN" 2014 –
Chalk Hill 130*
CHALK HILL "FOUNDER'S BLOCK" 2010 –
Chalk Hill 150*

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY 2019 –
Marlborough, New Zealand 9/28*
HONIG 2019 – Napa Valley 13/42
FERRARI-CARANO FUMÉ BLANC 2019 –
Sonoma County 30
ELIZABETH SPENCER 2017 – Mendocino 35
CRAGGY RANGE *TE MUNA ROAD VINEYARD* 2019
Marlborough, New Zealand 45
CAKEBREAD CELLARS 2018 – Napa Valley 50

OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING 2018 –
Columbia Valley 9/28
CIELO PINOT GRIGIO 2019 –
Delle Venezie, Italy 9/28
MARCO FELLUGA PINOT GRIGIO 2018 –
Collio, Italy 13/42
FLEUR DE MER ROSÉ 2019 –
Côtes De Provence 11/35
SAINT M RIESLING 2016 – Pfalz, Germany 35
SCHLOSS VOLLRADS RIESLING 2018 –
Rhinegau, Germany 38
SANTA MARGHERITA PINOT GRIGIO 2018 –
Valdadige, Italy 45

To expedite service, we open our wine at the pub, unless otherwise requested. *CWC Tasting notes and Wine Spectator ratings are available for most wines. Please let your server know if you would like to review this information. Vintages are subject to change.

HANDCRAFTED COCKTAILS

The "Capone" 12

Sazerac Rye Whiskey : Fernet Branca
Angostura Bitters

Silent Crusher 12

Knob Creek Bourbon : Cynar
Maple Syrup : Lemon Juice

Knickerbocker 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

Doppelgänger 12

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

Dog Day Afternoon 11

Tito's Vodka : Clifford Bay Sauvignon Blanc
Fresh Grapefruit Juice

Moscow Mule 9

Wheatley Vodka : Fever Tree Ginger Beer

Elderflower Mojito 9

Prichard's Crystal Rum : St~Germain : Fresh Mint

Gin & Ginger 12

Hendrick's Gin : Domain de Canton Ginger
Sparkling Wine

The (615) 12

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

Kentucky Old Fashioned 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

Vanilla Sky 9

Stoli Vanilla : Crème de Violette : Lemon Juice
Fever Tree Club Soda

Buffalo Trace Barrel-Aged Manhattan 12

Buffalo Trace Bourbon : Dolin's Sweet Vermouth
Regan's Orange Bitters

Angel's Envy Barrel-Aged Manhattan 12

Angel's Envy Bourbon : Dolin's Sweet Vermouth
Berg & Hauck's Lemon Bitters

HANDCRAFTED MARTINIS \$ 14

Half Past Three

Wheatley Vodka : Green Tea : Clover Honey Syrup

Route 66

Miller's Gin : Fee Brothers Rhubarb Bitters
Strawberry Jam

Hummingbird

Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

Gin Garden

Hendrick's Gin : St~Germain : Fresh Arugula

Havana

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

The Eden

Square One Basil Vodka : St~Germain : Pear Liquor

Out of Time

Buffalo Trace Single Barrel : Black Cherry Jam
Honey Syrup : Angostura Bitters

The Pear

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

English

Plymouth Gin : Cucumber : Fresh Mint

Fleur-de-lis

Square One Organic Vodka : St~Germain
Fresh Grapefruit : Juice Sparkling Wine

PREMIUM BEER SELECTION

Kentucky Bourbon Barrel Ale

Atwater Vanilla Java Porter

Bearded Iris Homestyle IPA

Blackstone Nut Brown Ale

Bold Rock Cider

Brooklyn Bel Air Sour

Brooklyn Sorcahi Ace

Garr's Red Jam

Mill Creek Lil' Darlin

Mother Earth Vanilla Cream Ale

Music City Light