

## 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 ARTICHOKE**s - 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 2019** – California 10/32  
**JOSEPH CARR 2017** – Paso Robles 14/46  
**FOLEY JOHNSON ESTATE 2018** – Napa Valley 16/52\*  
**LANCASTER ESTATE WINEMAKER'S CUVEE 2017** – Alexander Valley 17/56\*  
**THREE RIVERS 2017** – Columbia Valley 40\*  
**ROTH ESTATE 2017** – Alexander Valley 42\*  
**FRANCISCAN 2018** – Napa Valley 45  
**STARMONT 2018** – Napa Valley 48  
**CHATEAU ST. JEAN 2014** – Sonoma 55  
**CLOS PEGASE 2014** – Napa Valley 70  
**HONIG 2016** – Napa Valley 72  
**ELIZABETH SPENCER 2014** – Napa Valley 75  
**SILVERADO 2017** – Napa Valley 85  
**CHALK HILL ESTATE RED 2016** – Chalk Hill 90\*  
**CAYMUS 2019** – 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" 2016** – Napa Valley 195  
**SILVER OAK 2014** – Napa Valley 200  
**CAYMUS VINEYARDS SPECIAL SELECTION 2016** – Rutherford 250  
**W. P. FOLEY II 2009** – Chalk Hill 250\*  
**MERUS 2011** – Napa Valley 255\*  
**SHAFFER 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  
**FERRARI-CARANO 2016** – Sonoma 45\*  
**WHITEHALL LANE 2015** – Napa Valley 50  
**DUCKHORN VINEYARDS 2016** – Napa Valley 80

### PINOT NOIR

**LUCKY STAR 2018** – California 9/28  
**ELOUAN 2018** – Oregon 13/42  
**CHALK HILL 2018** – Sonoma Coast 14/42\*  
**WILLAMETTE VALLEY "WHOLE CLUSTER" 2019** – Willamette Valley 14/42  
**FLOWERS 2018** – Sonoma Coast 16/56  
**MEIOMI 2019** – California 42  
**BELLE GLOS "BALADE" 2019** – Santa Rita Hills 45  
**LINCOURT RANCHO SANTA ROSA 2014** – Sta. Rita Hills 45\*  
**ARGYLE 2016** – Willamette Valley 45  
**CHALONE ESTATE 2015** – Chalone AVA 46\*  
**THE FOUR GRACES 2018** – Willamette Valley 48\*  
**GARY FARRELL 2015** – 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 2015** – Russian River Valley 88  
**ARCHERY SUMMIT ESTATE 2011** – Willamette Valley 95  
**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 2017** – Sta. Rita Hills 165  
**KOSTA BROWNE GAPS CROWN VINEYARD 2016** – Sonoma Coast 210

### ZINFANDEL

**PREDATOR "OLD VINE" 2019** – 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 2017** – California 39

### DESSERT SELECTIONS

**FONSECA BIN 27 375 ML BOTTLE** – Portugal 6/21  
**DASHE LATE HARVEST ZINFANDEL 2009 375 ML BOTTLE** – Dry Creek Valley 35  
**FAR NIENTE DOLCE SEMILLON 2009** – Napa Valley 70

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

**YANGARRA SHIRAZ 2019** – McLaren Vale 9/28  
**ERGO ROJO 2019** – Rioja, Spain 10/32  
**VIZAR "12 MESES" 2009** – Castilla & Leon, Spain 10/32  
**THE SEEKER MALBEC 2019** – Argentina 11/35  
**TORRES "CELESTE" CRIANZA 2014** – Spain 14/42  
**THE PRISONER 2019** – California 17/56  
**NEWTON "SKYSIDE" RED BLEND 2017** – Sonoma County 40  
**VALDELACIEVA RESERVA 2014** – Rioja, Spain 42  
**CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH 2018** – California 45  
**MOLLY DOOKER "BLUE EYED BOY" 2018** – South Australia 55  
**ABSTRACT BY ORIN SWIFT 2017** – California 60  
**SHAFFER TD-9™ 2016** – Napa Valley 95  
**QUILCEDA 'CVR' 2012** – Columbia Valley 110  
**MOLLY DOOKER "ENCHANTED PATH" 2014** – Australia 135  
**QUINTESSA MERITAGE 2014** – Rutherford 190

## WHITES

### CHAMPAGNE & SPARKLING

**GRUET BRUT** – New Mexico 11/35  
**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d'Alsace 13/42\*  
**VEUVE CLICQUOT YELLOW LABEL** – 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** – France 130  
**LOUIS ROEDERER CRISTAL-BRUT 2005** – Reims, France 330  
**SALON BRUT-BLANC DE BLANCS 1997** – Reims, France 365

### CHARDONNAY

**WENTE "MORNING FOG" 2019** – San Francisco Bay 10/32  
**ST. FRANCIS 2018** – Sonoma County 12/39  
**ZD 2018** – California 14/46  
**ROMBAUER 2019** – Carneros 16/52  
**J. LOHR "ARROYO VISTA" 2016** – Monterey 40  
**LINCOURT COURTNEY'S VINEYARD 2013** – Sta. Rita Hills 40\*  
**CHALK HILL 2017** – Sonoma Coast 42\*  
**NEWTON "SKYSIDE" 2016** – Sonoma County 42  
**CHALONE ESTATE 2014** – Chalone AVA 45\*  
**GARY FARRELL 2016** – Russian River Valley 50  
**THE PRISONER 2019** – Carneros 55  
**SHEA WINE CELLARS ESTATE 2015** – Willamette Valley 55  
**FOLEY RANCHO SANTA ROSA 2009** – Sta. Rita Hills 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  
**MINER "WILD YEAST" 2009** – Napa Valley 80  
**DONUM 2014** – Carneros 85  
**FLOWERS 2015** – Sonoma Coast 85  
**CHALK HILL ESTATE BOTTLED 2010** – Chalk Hill 88\*  
**SHAFFER 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\*

### 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 2018** – Marlborough, New Zealand 45  
**CAKEBREAD CELLARS 2018** – Napa Valley 50

### OTHER WHITES & ROSÉ

**CHATEAU STE. MICHELLE RIESLING 2019** – Columbia Valley 9/28  
**CIELO PINOT GRIGIO 2019** – Delle Venezie, Italy 9/28  
**MARCO FELLUGA PINOT GRIGIO 2019** – 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** – Italy 45

Tasting notes and Wine Spectator ratings are available for most wines.

Vintages are subject to change.

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

\*CWC

## HANDCRAFTED COCKTAILS

### **Old Number Five** 12

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

### **The Confidential** 12

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

### **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  
Regans' 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  
Regans' 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

*\*Olives and Candied Cherries by Filthy Food.*

## PREMIUM BEER SELECTION

### **Bearded Iris Homestyle IPA**

### **Blackstone Nut Brown Ale**

### **Bold Rock Cider**

### **Brooklynn Bel Air Sour**

### **Einstok White Ale**

### **Gerst Amber Ale**

### **Kentucky Bourbon Barrel Ale**

### **Mill Creek Lil' Darlin**

### **Mother Earth Vanilla Cream Ale**

### **Music City Light**

### **Tailgate Peanut Butter Stout**

### **Stella Artois**