


REDFIELD'S RESTAURANT & THE LIBRARY LOUNGE

Small Plates


CURED MEATS & CHEESES artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	10.00/13.00
STEAK & STOUT SLIDERS with melted gouda, stout-braised onions and a side of house pub chips	16.00
PROSCIUTTO MARGHERITA FLATBREAD with roasted tomatoes, fresh mozzarella and pesto	11.00
BUFFALO PEPPER GARLIC CHICKEN WINGS tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	8.50
SPINACH & ROASTED ARTICHOKE DIP served with toasted crostini	7.50
CHICKEN QUESADILLA stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	11.00
WHITE CHEDDAR MAC & CHEESE aged white cheddar topped with panko breadcrumbs	7.00


SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +7.00 / Salmon +8.00 / Chicken +6.00

COBB SALAD  **GF** 13.00
diced grilled chicken, hard-boiled egg,
avocado, bacon, blue cheese, tomato with
a red wine vinaigrette

ROASTED BEET SALAD  **GF** 12.00
mixed greens, crumbled goat cheese, candied
pecans, tossed in red wine vinaigrette

CAESAR SALAD  10.00
romaine, shaved parmesan cheese and
croutons, tossed in caesar dressing

**QUINOA & BABY
GREENS SALAD**  **GF** 11.00
feta cheese, olives, cucumbers,
tomatoes, celery and
lemon citronette dressing

SOUP

SOUP DU JOUR 5.00

* * * ASK YOUR SERVER FOR TODAY'S OFFERING * * *

HANDHELDS

TURKEY CLUB bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	13.00
CHIPOTLE CHICKEN SANDWICH melted cheddar cheese, bacon and chipotle aioli on a brioche bun	13.00
CUBAN SANDWICH sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	14.00
GRILLED STEAK WRAP	16.00

with black beans, roasted red peppers, cilantro and monterey jack cheese


— served with french fries or pub chips —

BURGERS

GRUYÈRE & SHROOM BURGER gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	14.50
BLACK RUM BACON JACK BURGER monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	14.50
THE HOUSE BURGER choice of cheese and housemade burger sauce	13.00
VEGGIE BURGER  Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	12.50

— served with french fries or pub chips —

MAINS

CENTER-CUT TOP SIRLOIN, 10 OZ. GF	29.00
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ. GF	31.00
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA	21.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS  GF	18.00
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN	19.00
pesto-marinated chicken breast on top of grilled vegetable orzo	

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste



CROWNED JEWEL 14.00

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

MEXICAN MULE 14.00

Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 14.00

Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 14.00

Ketel One, ginger beer and fresh lime juice

COCKTAILS

BEE'S KNEES Hendrick's, honey and fresh lime juice served up	12.00
COSMOPOLITAN Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice	12.00
MARGARITA Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice	12.00
PIMM'S CUP Pimm's No. 1, ginger ale, cucumber and fresh mint	12.00
BOURBON OLD FASHIONED Knob Creek, housemade simple syrup and orange bitters	12.00
MINT JULEP Woodford Reserve, housemade simple syrup and mint leaves	12.00
CUBAN MOJITO Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda	12.00

BEER

DRAFT

BUD LIGHT	5.00
BLUE MOON	6.00
STELLA ARTOIS	7.00
EMPIRE (SEASONAL)	8.00
MIDDLE AGES (SEASONAL)	8.00
315 (SEASONAL)	8.00
GOOD NATURE (SEASONAL)	8.00
SOUTHERNTIER (SEASONAL)	8.00

BOTTLED

BUD OR BUD LIGHT	3.50
LABATT'S BLUE OR BLUE LIGHT	3.50
MILLER LITE	3.50
COORS LIGHT	3.50
MICHELOB ULTRA	3.50
YUENGLING	3.50
1911 HARD CIDER	3.50
O'DOULS	3.50
SAMUEL ADAMS BOSTON LAGER	4.50
CORONA EXTRA	4.50
HEINEKEN	4.50
SEASONAL / LOCAL OPTIONS	4.50

ASK ABOUT OUR SEASONAL OFFERINGS

WINES

WHITE

CHARDONNAY - HOGUE. WA	9.00/32.00
PINOT GRIGIO - DANZANTE. Italy	9.00/32.00
RIESLING - CARL GRAFF. Germany	10.00/36.00
MOSCATO DI ASTI - VILLA ROSA. Italy	9.00/32.00
SAUVIGNON BLANC - SILENI. New Zealand	10.00/36.00
PROSECCO - VILLA SANDI IL FRESCO. Italy	12.00/40.00
BRUT SPARKLING - CHANDON. CA	12.00/40.00
WHITE ZINFANDEL - BERINGER. CA	9.00/32.00

RED

MERLOT - HOGUE. WA	10.00/36.00
CABERNET SAUVIGNON - HOGUE. WA	10.00/36.00
PINOT NOIR - ANGELINE. CA	9.00/32.00
MALBEC - RUCA MALEN YAUQUEN. Argentina	9.00/32.00
CABERNET - THE CRUSHER. CA	10.00/36.00
RED BLEND - ATWATER. NY	10.00/36.00
MERLOT - HONORO VERA. Jumilla	9.00/32.00
CHIANTI - LUIANO. Italy	10.00/36.00

FOR PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order
All Room Service orders have a \$2.00 delivery charge + 20% gratuity automatically added