



**the Redding ROADHOUSE**

**TO START**

wings

**VOTED BEST OF CT BY WINGADDICTS**

**\$10** FOR 6 **\$20** FOR 12

SERVED WITH CELERY AND BLUE CHEESE

rubbed, roasted, and fried

*choice of sauce:*

**BUFFALO**

**CLASSIC BBQ**

**CHIPOTLE**

**ROADHOUSE DRY RUB**

**RANCH DRY RUB**

**THAI PB & J**

topped with peanuts and scallions

**GOLD RUSH**

carolina gold yellow mustard bbq

**GOCHUJANG**

korean red chili paste

**HOT HONEY BBQ**

double hot but delicious

**BUFFALO CAULIFLOWER...\$16**

house buffalo sauce,  
blue cheese dipper, celery

**STEAMED VEGAN DUMPLINGS...\$16**

toasted sesame soy sauce, cilantro,  
scallions, fried shallots

**HOT CRAB DIP...\$18**

fresh lump crab meat, cream cheese,  
scallion, garlic crostini

**CHEESE BOARD...\$20**

chef's weekly selection of local and  
artisanal cheeses and accoutrement

**BAVARIAN PRETZEL...\$16**

everything bagel seasoning  
house cheese sauce

**TUNA POKE NACHO...\$20**

sushi grade tuna, pickled carrots, pickled  
onions, spicy aioli, cilantro, wonton chips

**SOUP & SALAD**

**FRENCH ONION SOUP...\$8**

swiss, crostini

**ROADHOUSE CHILI...\$8**

cheddar, red onion, sour cream

**SOUP OF THE DAY...MP**

**ROADHOUSE FARM SALAD...\$16 GF**

farm greens, cherry tomatoes, local  
apple, craisins, candied walnuts,  
crumbled goat cheese,  
maple balsamic vinaigrette

**ARUGULA SALAD...\$18**

shaved fennel, crispy artichoke,  
shaved parmesan cheese,  
white balsamic vinaigrette

**ASIAN CHICKEN SALAD...\$18**

shredded napa cabbage, crispy chicken,  
pickled carrots & onions, peanuts,  
cilantro, fried wonton,  
toasted sesame soy dressing

**CEASAR SALAD...\$16**

homemade Ceasar dressing,  
romaine, parmesan, croutons

**ADD TO ANY SALAD:**

GRILLED CHICKEN 8, CRISPY CHICKEN 8  
STEAK\* 12, SHRIMP 8, SALMON 10, TOFU 8

- MAKE IT A -

**BOOZY BRUNCH**

**ROADHOUSE BLOODY MARY**

**\$12 ONE / \$22 UNLIMITED**

GET YOUR FIXIN'S AT THE BLOODY MARY BARI

**ROADHOUSE MIMOSA**

**\$12 ONE / \$22 UNLIMITED**

**USE YOUR HANDS**

PICK ONE SIDE - GLUTEN FREE BUNS AVAILABLE...\$2

NO SUBSTITUTIONS PLEASE

burgers

**ROADHOUSE CLASSIC BURGER\*...\$18**

8 oz dry aged, grass fed patty  
served with lettuce, tomato & onion,  
on a brioche bun

ADD CHEESE FOR \$1

**BRUNCH BURGER\*...\$20**

8 oz dry aged, grass fed patty, pimento  
cheese, bacon jam, farm egg,  
on a local brioche bun

**THE YARD BIRD...\$18**

grilled or fried all-natural chicken,  
chipotle mayo, pepper jack,  
butcher's cut bacon, mashed avocado,  
rustic ciabiatta

**THE RANCHER...\$18**

house made black bean burger, pepper jack  
cheese, chipotle jam, classic slaw,  
cotija flatbread

**EGGS**

**EGGS BENEDICT...\$20**

poached farm eggs, berkshire ham,  
english muffin, hollandaise,  
breakfast potato, farm salad

**SMOKED SALMON BENEDICT...\$24**

North Atlantic salmon, poached farm eggs,  
english muffin, hollandaise,  
breakfast potato, farm salad

**STEAK AND EGGS\*... \$30 GF**

local hanger steak, classic home fries,  
farm eggs, farm salad

**BREAKFAST POUTINE...\$18**

French Fries, breakfast sausage, cheddar  
cheese curds, gravy 2 over easy eggs

**AVOCADO TOAST...\$18**

mashed avocado, hardboiled egg, bacon,  
pickled onion, cherry tomato, spicy aioli,  
cilantro

**ROADHOUSE FRENCH TOAST...\$18**

Local sliced challah, new england maple,  
Strawberries, whipped cream

**SIDES...\$6/EACH**

**SMALL GREEN SALAD**  
**FRENCH FRIES / SWEET POTATO FRIES**  
**CLASSIC HOME FRIES**  
**BUTCHER CUT BACON**  
**SEASONAL VEGETABLE** please ask your server

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO CHECKS OF PARTIES OF  
EIGHT OR MORE.

# SPECIALTY COCKTAILS

\$14 EACH

## STRAWBERRY SHADE

Tito's vodka, strawberry, lemon, club soda

## RICHARD! I NEED A GIMLET!

Bar Hill gin, cucumber, basil, orange vanilla honey, lime

## THE OPALOMA

Espolon Blanco tequila, St. Germain, lavender, lime, grapefruit soda, grapefruit bitters

## MAI TAI, NOT YOURS

Denizens rum, Goslings dark rum, Grand Marnier, Orgeat\*, Amaretto, lime, mint  
\*contains nuts

## TASTE OF NEW YORK

Mine Hill bourbon, lemon, orange simple, egg white, Cabernet float

## DIRTY CHAI MARTINI

Wheatley vodka, cardamom simple, chai, espresso

# RED WINE

BY THE BOTTLE

## pinot noir

<b>CASTLE ROCK</b> .....	42
2022 Willamette Valley, Oregon	
<b>KENWOOD VINEYARDS SIX RIDGES</b> .....	65
2019 Russian River Valley, California	
<b>STEELE VINEYARDS</b> .....	60
2018 Carneros, California	
<b>RESONANCE</b> .....	55
2022 Yamhill-Carlton District, Oregon	
<b>LINGUA FRANCA</b> .....	54
2022 Willamette Valley, Oregon	
<b>K VITNERS</b> .....	95
2020 Walla Walla Valley, Washington	
<b>ANGELINE</b> .....	40
2022 Sonoma County, California	
<b>GHOST PINES</b> .....	60
2019 Napa Valley, California	

## cabernet sauvignon

<b>LOUIS M MARTINI</b> .....	60
2020 Sonoma County, California	
<b>DRY CREEK VINEYARDS</b> .....	65
2019 Sonoma County, California	

## italian

<b>GIOVANNI ROSSO LANGHE NEBBIOLO</b> .....	75
2021 piedmont, Italy	
<b>ARGIANA ROSSO CONFUNDITUR</b> .....	54
2022 Red Blend, Tuscany, Italy	
<b>TENUTA SETTE PONTI CROGNOLO</b> .....	75
2022 Tuscany, Italy	
<b>BARRUA SOLA DEI NURAGHI</b> .....	90
2017 Red Blend, Sardinia, Italy	
<b>MASTROBERARDINO AGLIANICO IRPINIA</b> .....	65
2021 Red Blend, Tuscany, Italy	
<b>CAPARZO SANGIOVESE TOSCANA</b> .....	40
2021 Chianti, Tuscany, Italy	
<b>FATTORIAN SELVAPIANA CHIANTI</b> .....	57
2022 Barolo, Italy	

## spain / south america

<b>MÁRQUES DE MURRIETA</b> .....	70
2020 Rioja, Spain	
<b>COTO DE IMAZ RESERVA</b> .....	54
2019 Rioja, Spain	

## other good stuff

<b>DUCKHORN VINEYARDS MERLOT</b> .....	57
2018 Napa Valley, California	
<b>CHATEAU LANERTHE</b> .....	55
2021 Cotes Du Rhone, France	

# WINE BY THE GLASS

\$12 PER GLASS

## white

<b>CHARDONNAY</b> <i>J Lohr</i> Monterey, CA
<b>PINOT GRIGIO</b> <i>Bacaro</i> Friuli, Italy
<b>SAUV BLANC</b> <i>The Crossings</i> New Zealand

## red

<b>CABERNET</b> <i>Decoy</i> Napa Valley, CA
<b>PINOT NOIR</b> <i>Rickshaw</i> Sonoma Coast, CA
<b>MALBEC</b> <i>Trivento</i> Mendoza, Argentina

## sparkling/rosé

<b>ROSE</b> <i>Terres de Saint Louis</i> Provence, France
<b>PROSECCO</b> <i>Mionetto</i> , Italy
<b>ZERO ALCOHOL PROSECCO</b> <i>Mionetto</i> , Italy

**SEASONAL SANGRIA**.....\$14

# WHITE & ROSÉ

BY THE BOTTLE

## pinot grigio

<b>SANTA MARGHERITA</b> .....	42
2023 Alto Adige, Italy	

## chardonnay

<b>LA CREMA</b> .....	54
2023 Monterey, California	
<b>CAKEBREAD CELLARS</b> .....	60
2022 Napa Valley, California	
<b>DUCKHORN</b> .....	42
2022 Napa Valley, California	
<b>WILLIAM HILL</b> .....	56
2022 Central Coast, California	

## sauv blanc / sancerre

<b>COMTE LAFOND SANCERRE</b> .....	68
2023 Liore Valley, France	
<b>HONIG SAUVIGNON BLANC</b> .....	50
2023 Napa Valley, California	
<b>KIM CRAWFORD SAUVIGNON BLANC</b> .....	42
2023 Marlborough, New Zealand	

## rosé

<b>SAINT AIX COTEAUX AIX ROSÉ</b> .....	55
2023 Provence, France	
<b>THE BEACH BY WHISPERING ANGEL</b> .....	40
2023 Provence, France	

## bubbles

<b>MIONETTO TREVISO BRUT PROSECCO</b> .....	45
Veneto, Italy	
<b>LA MARCA ROSÉ PROSECCO</b> .....	48
2022 Veneto, Italy	
<b>RUFFINO</b> .....	54
Organic, Veneto, Italy	
<b>VEUVE CLICQUOT</b> .....	95
Champagne, France	

## other good stuff

<b>DOMAINE ZIND-HUMBRECHT</b> .....	58
2020 Riesling, France	
<b>FRANCO SERRA GAVI</b> .....	40
2020 Piedmont, Italy	

# WHATS ON TAP?

check out our  
award winning draft list



WE WERE VOTED CT MAGAZINE  
**BEST BEER BAR**  
TWO YEARS IN A ROW

