



the Redding ROADHOUSE

TO START

wings

VOTED BEST OF CT BY WINGADDICTS

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

SERVED WITH CELERY AND BLUE CHEESE

cold smoked, 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 VEGGIE DUMPLINGS...\$16

toasted sesame soy sauce, cilantro,
scallions, fried shallots

BUFFALO CHICKEN DIP...\$18 GF

braised chicken, Roadhouse buffalo sauce,
cream cheese, cheddar,
house made tortilla chips

CHEESE BOARD...\$20

aged manchego, local cheddar,
local camembert, chef's 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

FRENCH ONION SOUP...\$8

ROADHOUSE CHILI...\$8

SOUP OF THE DAY...MP

ROADHOUSE FARM SALAD...\$16 GF

farm greens, cherry tomatoes, local
apple, raisins, candied walnuts,
crumbled goat cheese,

maple balsamic vinaigrette

ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8

STEAK* 12, SHRIMP 8, SALMON 10

FARRO SALAD...\$18 GF

roasted butternut squash, baby kale,
chickpeas, dried cranberries, red
onion, feta cheese, toasted pumpkin

seeds, cider vinaigrette

ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8

STEAK* 12, SHRIMP 8, SALMON 10, TOFU 8

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 GRILLED CHICKEN 8, CRISPY CHICKEN 8

STEAK* 12, SHRIMP 8, SALMON 10, TOFU 8

SOUP & SALAD

USE YOUR HANDS

CHOOSE ONE SIDE

GLUTEN FREE BUNS AVAILABLE...\$3

—burgers—

ROADHOUSE CLASSIC BURGER*...\$18

8 oz dry aged, grass fed patty
served with lettuce, tomato, onion,
local brioche bun
ADD CHEESE FOR \$1

SMASH BURGER...\$20

two 4 oz dry aged, grass fed patty,
american cheese, house made garlic dill
pickles, caramelized onions, roadhouse
special sauce, tomato, local brioche bun

THE RANCHER...\$18

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

THE YARD BIRD...\$18

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

PULLED PORK SAMMIE...\$20

6 hour braised pork shoulder,
classic slaw, pickled jalapenos,
local brioche bun

KFT SANDWICH...\$18

fried tofu, gochujang sauce,
cucumber, asian slaw, brioche

ENTREES

STEAK & FRIES...\$30

grilled hanger steak, chimichurri,
house cut fries, farm salad

GRILLED ATLANTIC SALMON...\$28 GF

quinoa, bok choy, edamame, miso honey glaze

SHEPARD'S PIE...\$25 GF

ground lamb, carrots, celery, onion, peas,
garlic, demi glaze, mashed potato

RICE BOWL...\$20 GF

jasmine rice, seasonal vegetable, pickled
vegetable, honey ginger soy glaze

ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8

STEAK* 12, SHRIMP 8, SALMON 10, TOFU 8

SIDES...\$6 EACH

SMALL SIDE SALAD

FRENCH FRIES

SWEET POTATO FRIES

CLASSIC COLESLAW

MAC AND CHEESE

SEASONAL VEGETABLE PLEASE ASK YOUR SERVER

LIVE ACOUSTIC MUSIC

every friday night

CHECK OUT OUR WEBSITE TO SEE WHO'S PLAYING

WWW.THEREDDINGROADHOUSE.COM

LARGER BANDS ON SELECT SATURDAY NIGHTS

*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

BUNDLE UP

Wheatley vodka, kahlua, espresso, vanilla, chocolate, chocolate bitters

SITTING FIRESIDE

House infused Beefeater Gin with star anise, clove, and cinnamon, Campari, Carpano Antica Vermouth, topped with prosecco and rosemary

CRAN I GET ANOTHER

Mi Campo tequila, house cranberry puree, agave, lime, lemon, orange bitters, egg white

TOASTED MANHATTAN

Mine Hill rye, Mine Hill amaro, cinnamon, spiced cherry bitters, black walnut bitters, toasted marshmallow garnish

SNOW BIRD

Planteray rum, Goslings dark rum, Chambord, lemon, ginger, Bitter Truth bitters, ginger beer

RED WINE

BY THE BOTTLE

pinot noir

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

cabernet sauvignon

- LOUIS M MARTINI**.....60
2020 Sonoma County, California
- DRY CREEK VINEYARDS**.....65
2019 Sonoma County, California

italian

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

spain / south america

- MÁRQUES DE MURRIETA**.....70
2020 Rioja, Spain
- COTO DE IMAZ RESERVA**.....54
2019 Rioja, Spain

other good stuff

- DUCKHORN VINEYARDS MERLOT**.....57
2018 Napa Valley, California
- CHATEAU LANERTHE**.....55
2021 Cotes Du Rhone, France

WINE BY THE GLASS

\$12 PER GLASS

white

- CHARDONNAY** *J Lohr* Monterey, CA
- PINOT GRIGIO** *Bacaro* Friuli, Italy
- SAUV BLANC** *The Crossings* New Zealand

red

- CABERNET** *Bonanza* Napa Valley, CA
- PINOT NOIR** *Rickshaw* Sonoma Coast, CA
- MALBEC** *Trivento* Mendoza, Argentina

sparkling/rosé

- ROSE** *Terres de Saint Louis* Provence, France
- PROSECCO** *Mionetto*, Italy

SEASONAL SANGRIA.....\$14

WHITE & ROSÉ

BY THE BOTTLE

pinot grigio

- SANTA MARGHERITA**.....42
2023 Alto Adige, Italy

chardonnay

- LA CREMA**.....54
2023 Monterey, California
- CAKEBREAD CELLARS**.....60
2022 Napa Valley, California
- DUCKHORN**.....42
2022 Napa Valley, California
- WILLIAM HILL**.....56
2022 Central Coast, California

sauv blanc / sancerre

- COMTE LAFOND SANCERRE**.....68
2023 Liore Valley, France
- HONIG SAUVIGNON BLANC**.....50
2023 Napa Valley, California
- KIM CRAWFORD SAUVIGNON BLANC**.....42
2023 Marlborough, New Zealand

rosé

- SAINT AIX COTEAUX AIX ROSÉ**.....55
2023 Provence, France
- THE BEACH BY WHISPERING ANGEL**.....40
2023 Provence, France

bubbles

- MIONETTO TREVISO BRUT PROSECCO**.....45
Veneto, Italy
- LA MARCA ROSÉ PROSECCO**.....48
2022 Veneto, Italy
- RUFFINO**.....54
Organic, Veneto, Italy
- VEUVE CLICQUOT**.....95
Champagne, France

other good stuff

- DOMAINE ZIND-HUMBRECHT**.....58
2020 Riesling, France
- FRANCO SERRA GAVI**.....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

