

## Starters

### TACOS

**Griot** - Pull Pork ~ 15

**SHRIMP** ~ 18

**CHICKEN** ~ 17

**BRUSCHETTA** ~ 15

Garden Tomato, Olive,  
Cured Anchovies

**CHICKEN WINGS** ~ 14

Buffalo, Jerk,  
Lemon Pepper, Sweet Chili

**CALAMARI FRITTI** ~ 15

Semolina Dusted Deep Fried  
Calamari, Lemon, Sriracha Aioli

**MOFONGO** ~ 15.95

Open Face Green Plantain  
Pork Belly Glaze, Kimchi Pickliz Slaw

**Acra** ~ 14

Mini Malanga Fritters blended with fresh  
Aromatic Herbs and Watercress Sauce

### CRAB MEAT

**STUFFED MUSHROOMS** ~ 14

Fresh Crab Meat stuffed in a Button Mushroom  
topped with Hollandaise Sauce

**SPARE RIBS** ~ 16

Slow-Braised Pork Ribs  
with Tangy Redwood BBQ Sauce

**CEVICHE** ~ 17

White Fish Ceviche, Cured  
Onion, Cilantro, Jalapefio, Lime Zest

**CRAB CAKE** ~ 21

Jumbo Lump Crab Meat, Celery  
Root Remoulade

**OCTOPUS** ~ 21

Cooked until Tender, Charred  
Grilled Bed Boniato Puree  
Arugula

**HUMMUS** ~ 9

Roasted Garlic Garbanzo  
Beans Pressed Olive Oil

**BEET SALAD** ~ 12

Fetta Cheese, Candied Walnuts, House  
Green, Balsamic Vinaigrette

## Light Lunch

(11:AM to 3:00 PM)

**SPINACH EGG WHITE OMELETTE** ~ 16

**AVOCADO TOMATO TOAST** ~ 16

Avocado, Fresh Tomato, Mixed Green salad

**VEGGIE BURGERS** ~ 16

**FISH & CHIPS** ~ 15

Flounder, Beer Batter, French Fries, Tatar Sauce

**TUNA SALAD SANDWICH** ~ 14

Lettuce, Tomato, Onion on a Kaiser Bun

**CHICKEN BREAST SANDWICH** ~ 16

Lettuce, Onion, Tomatoes, Side Salad

**BEEF BURGER** ~ 14

Lettuce, Tomatoes, Onions,  
Guava BBQ Sauce

## From the Garden

**REDWOOD SALAD** ~ 14

Mixed Greens, Red Cabbage, Grape Tomatoes,  
Candy Walnut, Balsamine Vinaigrette

**GREEK SALAD** ~ 15

Ripe Tomatoes, Cucumber,  
Red Onion, Olive Oil, Lemon Juice,  
Oregano, Feta Cheese

**CAESAR SALAD** ~ 13

Romaine Hearts, Anchovies,  
Garlic Croutons Topped with  
Shaved Parmigiano Reggiano

**KALE SALAD** ~ 13

Kale, Shaved Asiago Parmesan,  
Pickle Onion, Dried Cherries,  
Lemon Lime Vinaigrette

**FARRO SALAD** ~ 15

Fresh Tomato, Feta Cucumber, Onion,  
Green Lemon Vinaigrette

**FRESH BURRATA** ~ 15

Fresh Carb Free Burrata Cheese,  
Grape Tomato, Basil,  
Pressed Olive Oil, Black Pepper

**BUFFALO MOZZARELLA** ~ 13

Fresh Mozzarella Tomato Basil,  
Balsamic Syrup

Add Grilled Chicken ~ 8 • 1/2 Bronzino ~ 16  
Crispy Calamari ~ 8 • Octopus ~ 15,  
Grilled Shrimp (5 Pcs) ~ 11 • Salmon 8 OZ. ~16  
• Steak ~ 17

## Pizza/Pasta

**FLATBREAD MARGHERITA** ~ 13

Cheese, Fresh Light Tomato Sauce,  
Arugula, Basil EVOO

**ISLAND FLAT BREAD** ~ 13

Spicy Pull Pork Confit, Basil, Mozzarella

**JERK CHICKEN PENNE** ~ 21

Grape Tomatoes, Shaved Garlic  
& Light Cream Jerk Sauce

**ISLAND STREET NOODLES** ~ 21

Herring, Fresh Tomato, Linguini,  
Garlic, Basil, Pressed Olive Oil

**LINGUINI CON VONCOLE** ~ 23

Clams and White Wine Sauce

**RIGATONI ALLA BOLOGNESE** ~ 23

Braised Beef and Veal,  
tomato Barolo Wine Sauce

**PENNE ALLA SALMON** ~ 23

Fresh Salmon with Light Cream Vodka Sauce

## From the Sea

### FISH or SHELLFISH

**SHRIMP SCAMPI w/ Lemon Capers Sauce** ~ 25

**WILD SALMON**

w/ Chili Glaze or Artichoke Lemon Capers Sauce ~ 25

**BLACKENED MAHI MAHI**

w/ Fruit Chutney Sauce ~ 24

**BRONZINO/GRILLED SNAPPER/SEA BASS**

~ **Mp Filet / Whole**

## From the Land

### KEBAB

w/ Black Mushroom or Basmati Rice

**CHICKEN** ~ 20

**BEEF** ~ 22

**SHRIMP** ~ 24

**CURRY CHICKEN** ~ 23

w/Basmati Rice and Roasted Plantains

**CHICKEN ARTICHOKE** ~ 23

w/ Charred Grilled Chicken Breast topped with  
Artichoke Sauce

**NY STEAK** ~ 29

USDA Boneless NY strip w/ Lemon Pepper  
Potato Wedges

**LAMB CHOPS (4 pcs)** ~ 42

Open Flame Grilled Lamb with Lemon Grass Soy  
Glaze

**VEAL CHOPS** ~ 48

Veal Chop w/ Pureed Yams Chipotle Butter

**OPEN FLAME SURF AND TURF** ~ 36

Succulent Lamb Chops Paired with Shrimp Served  
with Lime Potatoes and Veggies

**REDWOOD BURGERS** ~ 20

Cheddar Cheese, Guava BBQ Sauce,  
Bacon, Lettuce Tomato, Onion and Fries

**Open Flame Grilled platter for Two** ~ 65

Consisting of 2 Lamb Chops, Chicken ,  
4 Shrimp, Rice, Potatoes, Veggies

### PLATTERS

Beef Hummus Platter ~ 22,

Shrimp Hummus Platter ~ 24,

Chicken Hummus Platter ~ 19

## Vegetarian Corner

### SALAD

Mixed Greens, Tomato,  
Onion, Cucumber,  
Lemon Vinaigrette ~ 12

Stir Fried Vegetables,  
Tofu, Black Rice ~ 18

Vegetable Curry on a Bed  
of Black Rice ~ 18

Loaded Sweet Potatoes  
with vegetables, Chick Peas,  
Cashew - Lime Sauce ~ 21

## Red Wood Sides

**BLACK MUSHROOM RICE** ~ 7

**WHIPPED POTATOES** ~ 7

**SAUTÉED SPINACH** ~ 7

**LEMON POTATO WEDGES** ~ 7

**OVEN ROASTED BRUSSEL**

**SPROUT CAULIFLOWER**

**W/CHILI SAUCE** ~ 12

These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# DRINKS MENU

## COCKTAILS ~ 14

### FRUITY MOJITO

ALL GARNISH WITH FRESH FRUIT,  
PINEAPPLE, MANGO,  
STRAWBERRIES, PASSION FRUIT

### HAVANA MOJITO

LOCAL FRESH MINT,  
CITRUS JUICE AGAVE,  
NECTAR, MINT,  
GARNI SUGAR CANE

### PINA COLADA

BARCADI SUPERIOR RUM  
AND OUR SPECIAL  
PINA COLADA MIX

## *Martini*

### LYCHEE MARTINI ~ 14

LOCAL VODKA,  
FRESH LYCHEE JUICE,  
AND SIMPLE SYRUP

### PASSION FRUIT MARTINI ~ 14

LOCAL VODKA ST. JERMAIN LIQUEUR FRESH PAS-  
SION FRUIT

### EXPRESSO MARTINI ~ 14

TOLICHNAYA VANILLA VODKA,  
BREWED EXPRESSO,  
BAILEY'S ALMOND LIQUOR

### PINEAPPLE MARTINI ~ 14

LOCAL VODKA,  
FRESH PINEAPPLE JUICE

### DIRTY MARTINI ~ 15

VODKA, DRY VERMOUTH,  
ICE, OLIVE

## WINE LIST

### *House Wine*

	<b>By the Glass</b>	<b>By the Bottle</b>
MOSCATO - CK MONDAVI	10	35
CHARDONNARY JACOB'S CREEK	10	35
PINOT NOIR STONE CELLARS	10	37
CABERNET SAUVIGNON JACOB'S CREEK	10	37

### *Whites*

SAUVIGNON BLANC OYSTER BAY	11	40
PINOT GRIGIO RUHINO LURNINA	11	40
CHARDONNAY KENDALL- JACKSON	12	45

### *Reds*

MERLOT- JOSH CELLARS	12	45
MALBEC TERRAZAS ALTOS DEL PLATA	11	45

### *Sparkling Wine*

PROSECCO ROSE ITALY	11	33
PERRIER -JOUET CHAMPAGNE FRANCE	16	65

### *In House Sangria*

RED / WHITE	10	37 (PITCHER)
-------------	----	-----------------