

HAND CRAFTED FLAT BREAD

Bread made in a thin circular
piece, often unleavened

TOMATO BASIL \$7
Fresh Tomatoes and Basil topped
with Mozzarella

MARGHERITA \$7
Olive oil base, fresh tomatoes,
roasted garlic and mozzarella

**GRILLED CHICKEN
ALFREDO** \$9
Grilled chicken, fresh peppers and
basil topped with mozzarella

BUFFALO CHICKEN \$9
Diced breaded chicken tossed in
buffalo sauce topped with black
olives and mozzarella

**SAUSAGE PEPPERONI
AND MUSHROOM** \$9
Sausage and pepperoni topped
with mushrooms and mozzarella

TEX MEX \$8
Salsa base, southwestern ground
beef topped with jalapeños, black
olives and cheddar

DIP

LATIN LASAGNA \$11
Seasoned ground beef, onions,
cheddar cheese, green chilies and
mozzarella, served with soft flour
chips

**SOUTHWESTERN
EGGROLLS** \$10
Crispy flour tortillas filled with
black beans, corn and cheese,
served with ranch/salsa



GOOD FOOD & GOOD TIMES

the Redoubt BISTRO

MENU

WEDNESDAY & FRIDAY
5 p.m. - 10 p.m.

WINGS/ BONELESS OR BONED 1/2 POUND

Many thanks to the city of Buffalo
and the Anchor Bar



BONED \$8
BONELESS \$8
Served with choice of Ranch or
Bleu Cheese

Choose your flavor:

NAKED - No sauce needed, just a
cold beer

GARLIC&PARMESAN - Tossed
in garlic butter, topped with
Parmesan cheese

TRADITIONAL - Buffalo sauce,
ask for more heat

GRILLED MASTER - Old school
flavor, tossed in Italian dressing
& Soy sauce

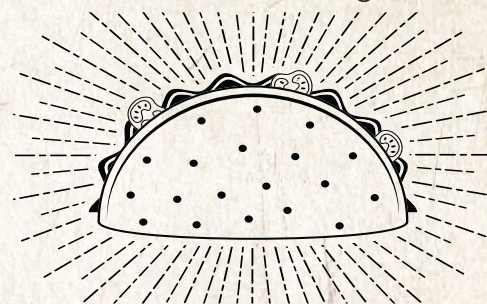
BARBECUE - All American, Sweet
Baby Rays

ASIAN - Teriyaki tossed

TACOS

Silver miners in Mexico have
been credited with the origin of
the Taco

**GRILLED BUFFALO
CHICKEN** \$9
Grilled tenders tossed in buffalo
sauce, stuffed in three soft warm
tortillas, topped with pepper-jack
cheese, fresh tomatoes, black
olives and ranch dressing



FISH TACOS \$9
Marinated grilled white fish,
three soft tortillas, topped with
fresh cilantro, fresh tomato and a
ranch siracha aioli

TRADITIONAL \$8
Seasoned ground beef, three soft
warm tortillas topped with fresh
tomatoes, onions and cheddar
cheese

GRILLED CHICKEN \$9
Marinated grilled chicken, three
warm soft flour tortillas, topped
with fresh cilantro, tomatoes and
cheddar cheese

QUESADILLAS

A flat circle of corn masa called
a tortilla, typically filled
with cheese

TEXAS GRILLED \$9
Marinated grilled chicken, onions,
fresh cilantro, pepper jack-cheese
and jalapeños

CHEESEBURGER \$9
Seasoned ground beef, onions and
cheddar cheese

**MUSHROOM AND
SPINACH** \$8
Fresh spinach with mushrooms
and cheddar

GRILLED CAMERONE ... \$9
Marinated grilled shrimp, fresh
cilantro and mozzarella

Hand Crafted Beer & Specialty Drinks

FROZEN

BLUE HAWAIIAN \$10
Surfs up with this combination of Bacardi rum, Blue Curacao Coconut and Pineapple juice

TEXAS MARGARITA... \$11
Don't mess with Texas with this blend of Patron, Grand Mariner, fresh lime and Sweet and Sour

MANGO BLITZ..... \$9
Tropical and refreshing, this combination of Mango puree, Grand Mariner and Bacardi rum

STRAWBERRY
EL NINO..... \$11
Patron, Grand Mariner and Strawberry puree

PINA COLADA \$7
Bacardi rum, Pineapple and orange juice, Lime and coconut

CORONARITA \$10
A plus favorite with this refreshing combination of blending beer, limeade and tequila into a margarita like drink



MOCKTAILS

Specialty Blended Drinks

PINA COLADA \$3

STRAWBERRY COLADA \$3

CHOCOLATE
MILK SHAKE \$4

STRAWBERRY
MILK SHAKE \$4



CRAFT BEER ON TAP

ROGUE ALES was founded in Ashland Oregon in 1988. All ingredients are farmed in Independence Oregon.

KONA BREWING was founded by father and son team of Cameron Healy and Spoon Khalsa. To showcase their vision and share their island culture to the world, they embarked on a journey to the big island. In 1994 they realized their dream by introducing their first local hand crafted beer.

GUAM BREWERY is the first of its kind here in Guam. March 8th, 2019 Mike Converse (Head Brewer) helped to launch the Guam Beverage Tap house. Locally sourced and brewed with many varieties to include the Mansinita Amber, Old Hagatna and the Guam Gold Creme Ale.



SPECIALTY DRINKS

LYNCHBURG
LEMONADE \$7
A refreshing blend of Jack Daniels, Triple Sec, and a splash of Sprite

OUR MOJITO \$8
Bacardi rum, sugar and fresh mint layered with simple syrup and soda

CANDY APPLE COSMO.. \$6
Smirnoff Green Apple, Apple Pucker and Cranberry juice

BISTRO LONG ISLAND
TEA \$10
The classic, vodka, rum, gin with a splash of coke and sweet and sour

T&T PUNCH \$9
Refreshing and a local favorite as we pour Bacardi, coconut rum, lemon juice, pineapple juice and a shot of Kahlua

NOW POURING

BOURBON

Jim Beam, Makers Mark

RUM

Bacardi, Captains Morgan

TEQUILA

Jose Cuervo, 1800 Reposado

GIN

Bombay, Tanqueray

BLENDS

Crown

VODKA

Grey Goose, Smirnoff