

STARTERS

Redfin Crab Cake 16.95
jumbo lump crab cake, with Redfin remoulade on the side

Cajun Ahi Bites 14.95
sautéed and served spicy aioli, and sprinkled with sesame seeds

Quesadilla 13.95
choice of chipotle steak or marinated chicken, with sautéed peppers and onions, salsa, sour cream, and queso

Nachos 14.95
choice of chipotle steak or marinated chicken, with salsa, sour cream, queso, shredded lettuce pickled jalapenos, black beans

Coconut Shrimp 12.95
five coconut shrimp coated, served with honey mustard

Peel & Eat Shrimp 18.95
one pound, served chilled with cocktail sauce

Seared Tuna* 14.95
sliced tuna, served rare with wasabi, ginger and soy

Mexican Street Corn Dip 12.95
charred corn, cotija cheese, lime, cilantro, elote spices, served chilled with corn tortilla chips

Fried Cauliflower 11.95
battered cauliflower with General Tso sauce and ranch, tossed in sesame seeds

Buffalo Shrimp 11.95
five fried shrimp served with choice of Buffalo, Thai chili, or General Tso's, with bleu cheese or ranch dressing

Redfin Wings
Half Dozen 10.95 Dozen 17.95
Buffalo, Thai chili, or General Tso, with bleu cheese or ranch dressing

Calamari 13.95
fried calamari served with thai chili dipping sauce


Burrata 13.95
chilled burrata served on top of red pepper almond romesco served with grilled pita

Garlic Lime Shrimp 16.95
eight garlic lime shrimp, grilled on skewers with spicy aioli

House Salad 4.95
mixed greens, tomato, cucumber, cheese, croutons and choice of dressing

Flatbreads & Pizza

Upgrade To A Shareable Pizza:
10" Eight Cut Pizza +4
16" Twelve Cut +8

Apple and Bleu 14.95 
sliced apples, bacon, bleu cheese, caramelized onions, and mozzarella, drizzled with balsamic glaze

Mediterranean 15.95
artichoke, roasted grape tomato, kalamata olives, feta, spinach, mozzarella cheese, and spicy Calabrian chili oil

Margherita 14.95
fresh mozzarella, fire-roasted tomatoes, and basil

Meat Trio 16.95
crumbled sausage, pepperoni and diced bacon

Sausage & Peppers 16.95
housemade red sauce, hot Italian sausage, roasted sweet bell peppers, and caramelized onions, mozzarella and provolone cheese

Classic Cheese 12.95
housemade red sauce and cheese

Toppings 2/3/4
pepperoni, sausage, bacon, spinach, pickled jalapenos, feta, tomato, extra cheese, mushrooms, onions, roasted red peppers, olives


Toppings 4/6/7
limoncello chicken, chipotle-marinated steak

SIDES
French Fries
Asparagus
Coleslaw
Garlic Herb Potatoes

KIDS
Chicken Fingers 7
Hot Dog 6
Grilled Cheese 6
Hamburger 7
Cheese Quesadilla 8

ENTRÉE SALADS

Pittsburgh Salad 10.95
mixed greens, fries, cheddar, tomato, cucumber and egg, served with choice of dressing

Harvest Bowl 14.95 
mixed greens, sliced apples, candied pecans, pumpkin seeds and feta cheese, served with choice of dressing

Burrata and Roasted Tomato 12.95
arugula and spinach, burrata, and roasted tomatoes, served with balsamic vinaigrette

SoCal Salad 13.95
crisp romaine and fire roasted corn, with avocado, black beans, tortilla strips served with chipotle ranch

Protein Options

Grilled Limoncello Chicken +5
Blackened Salmon +8
Blackened Mahi Mahi +8
Buffalo Fried Chicken +5
Chipotle-Marinated Steak +7
Grilled Garlic Lime Shrimp +10

Dressing Choices

Ranch – Bleu Cheese
Spicy Chipotle Ranch
Chili Lime Vinaigrette
Italian – Honey Mustard
Balsamic Vinaigrette

Handhelds

Redfin Chicken 14.95
beer battered or grilled chicken topped with cheddar and bacon, served with ranch dressing on the side

Limoncello Chicken 14.95
grilled chicken breast marinated in Kingfly Limoncello, spinach, roasted red peppers, provolone, with roasted tomato aioli, served on a Breadworks baguette

Salmon BLT* 16.95
grilled salmon, bacon, lettuce, tomato and avocado, with parsley mayo

Carne Asada Taco* 18.95
filet, arugula, spicy chipotle aioli, pickled onion, feta, on flour tortillas

Redfin Beer Battered Fish 14.95
choice of tartar or cocktail sauce

Blackened Mahi Mahi 16.95
blackened with spicy mayo

served with fries
substitute any side +1
substitute a house salad +3

Redfin Classic Burger* 14.95
American cheese, lettuce, tomato, onions, Pittsburgh Pickle Company pickles, with house sauce
add applewood bacon +1.5

Blackened Mahi Tacos 17.95
blackened mahi-mahi, avocado, slaw, and chipotle aioli on flour tortillas

Buffalo Chicken Wrap 14.95
crispy buffalo chicken, shredded lettuce, tomato, mozzarella cheese and ranch dressing

Black Bean Burger 14.95
served with lettuce, tomato, avocado and southwestern mayo

Lobster Roll 22.95
chilled Maine lobster, tossed lightly in a roasted garlic aioli, served New England style in a toasted buttered roll

ENTRÉES

ALL YOU CAN EAT CRAB LEGS 79.95
Steamed Alaskan Snow Crab Clusters
served with house salad, fries and coleslaw
With The Unlimited Nature Of Our Crab Legs, Each Person Eating Crab Legs Must Order Their Own Meal, And We Can Not Allow Sharing

Maple Salmon* 23.95
spicy maple soy glazed salmon, served with roasted potatoes and asparagus

Coconut Shrimp Dinner 20.95
seven coconut breaded shrimp served with fries, coleslaw, and house made honey mustard

Crispy Fried Shrimp 19.95
seven breaded shrimp, served with fries, coleslaw and cocktail sauce

Fish & Chips Dinner 19.95
two pieces of Yuengling battered cod, served with fries, coleslaw, tartar sauce

Garlic Lime Shrimp 25.95
twelve garlic-lime shrimp, on skewers, served with roasted potatoes and asparagus

Redfin Crab Cakes 29.95
two jumbo lump crab cakes, served with house-made remoulade sauce, roasted potatoes and asparagus

Mahi Mahi 22.95
grilled or blackened mahi mahi topped with lemon basil butter, served with roasted potatoes and asparagus

Parties of 8 or more will be presented a single check, gratuity included. We are able to split the payment evenly over multiple credit cards.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

White Wines

Kim Crawford

Sauvignon Blanc, Marlborough
Glass 15 Bottle 49

Duckhorn Sauvignon Blanc, Napa

Glass 13 Bottle 49

Lumina Pinot Grigio, Italy

Glass 9 Bottle 36

Santa Margherita Pinot Grigio, Italy

Glass 15 Bottle 54

Robert Mondavi

Private Selection Chardonnay, California

Glass 11 Bottle 45

Calera Chardonnay, Central Coast

Glass 13 Bottle 49

Frisk Riesling, Victoria

Glass 12 Bottle 49

Decoy Brut, California

Glass 12 Bottle 49

Red Wines

One Hope Pinot Noir, California

Glass 10 Bottle 39

Decoy Cabernet, Sonoma

Glass 13 Bottle 49

Robert Mondavi

Private Selection Cabernet, California

Glass 11 Bottle 46

Greenwing Cabernet, Columbia Valley

Bottle 39

Bogle Essential Red Blend, California

Glass 9 Bottle 36

Kaleu Malbec, Mendoza

Glass 12 Bottle 45

Rosé Wines

Santa Margarita Brut Rosé, Italy

Bottle 39

Decoy Rosé, California

Glass 12 Bottle 49

Wine Wednesdays

Enjoy \$10 Off Any Bottle of Wine,
Every Wednesday

Frozen Drinks

ask your server about today's
rotating slushie flavours

Miami Vice

Piña Colada

Strawberry Margarita

Strawberry Daiquiri

Signature Drinks

Redfin Painkiller

our tiki classic with Maggie's Farm Pineapple
and Hidden Harbor Rum, coconut and nutmeg
served by the glass or pitcher

(Pain)Killer Pumpkin

tiki meets autumn, with a sweet pumpkin version
of our best-selling cocktail
served by the glass or pitcher

Strip District Arnold Palmer

lemonade and iced tea, with Kingfly Spirits' Limoncello and
Bliss spiced rum

Green Apple Lemonade

Deep Eddy lemon vodka and green apple lemonade
served by the glass or pitcher

Cranberry Orange Sangria

red wine, cranberry juice, Kingfly spiced orange liqueur
served by the glass or pitcher

Cider House Donut

Arsenal Semi-Sweet Cider, spiked with parking chair vodka,
Kingfly Bliss rum, and cinnamon simple syrup



Paws Across Pittsburgh Punch

Wigle Wapsie Valley Bourbon mixed
with strawberry lemonade

*Each Paws Across Pittsburgh Punch sold
supports the PAP's mission of rescuing,
rehabilitating and rehoming local animals*

Sparkling Cocktails

by the glass or pitcher, served on the rocks

Limoncello Spritz

Kingfly Limoncello, Decoy Brut, soda water

Aperol Spritz

Decoy Brut, Aperol, soda water

Caramel Apple Mimosa

Decoy Brut, caramel apple butter simple, apple juice

Sparkling Margarita

Espolon Tequila, Decoy Brut, lime, sours

Sbagliato

Decoy Brut, Campari, Sweet Vermouth

Margaritas and Mojitos

served on the rocks, by the glass or pitcher

Classic Lime

Cranberry

Desert Pear

Watermelon

Hibiscus

Tropical Fruit

Bloody Marys

by the glass or pitcher

Choose Your Liquor:

Holla Sweetfire Jalapeño Vodka

Espolon Tequila

Titos

Lobos Mezcal

Wigle Eau de Pickle

Choose Your Mix:

Traditional

Pittsburgh Pickle Company Briney Mary

Mules

Spicy Mule

Holla Sweetfire Jalapeño vodka,
Ancho Reyes Verde Poblano, lime,
and ginger beer

Pumpkin Spice Mule

Smirnoff Caramel, ginger beer,
pumpkin purée, brown sugar syrup

Peach Cobbler Mule

Parking Chair vodka, ginger beer,
peach purée, brown sugar simple syrup

Hibiscus Mule

Aperol, hibiscus simple syrup,
Parking Chair vodka, ginger beer

Caramel Apple Mule

Smirnoff Caramel vodka, cranberry
juice, apple simple, ginger beer

Canned Beers

&

Seltzers

* Indicates 16oz Can

*Arsenal Semi-Sweet Cider 10

Blue Moon 6.5

*Bud Light 6.5

*Cinderlands HAHPs West Coast IPA 7

*Cinderlands Lil Cinder Lime 7

*Cinderlands Squish IPA 9

*Cinderlands Tracks Again Pilsner 8

*Coors Light 6

Corona 6.50

Corona Light 6.50

High Noon Black Cherry 8

High Noon Peach 8

High Noon Watermelon 8

High Noon Watermelon 8

Michelob Ultra 6

*Miller Lite 6.5

Rhinegeist Truth IPA 6

Sam Adams Oktoberfest 6.50

Southern Tier Jolt Juice IPA 8

Stella Artois 6.50

Threadbare Pumpkin Cider 6.50

Yuengling Lager 5.75

White Claw Lime 6

Gift Cards

Thinking of Giving Redfin Blues
Gift Cards for the Holidays?

Pick Them Up Now From Our Bar
Staff, Before We Close For the
Season on October 8th!

Redfin Blues is proud to support and carry locally made products from Arsenal
Cider, Cinderlands, Kingfly Spirits, Lawrenceville Distilling, Maggie's Farm
Rum, Pittsburgh Pickle Company, and Wigle Whiskey

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