



STARTERS

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

Cajun Ahi Bites 15.95
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

Pierogi 10.95
six sauteed pierogi with onions and served with sour cream

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

Lobster Mac & Cheese 19.95
house made mac and cheese, served hot with lobster

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

Pretzels 12.95
five pretzel sticks, served with beer-cheese

Redfin Wings
Half Dozen 10.95 Dozen 17.95
Buffalo, Thai chili, or maple-sriracha with bleu cheese or ranch dressing

Calamari 14.95
fried calamari served with thai chili dipping sauce

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

Ahi Poke 15.95
ponzu-marinated ahi tuna, with pickled vegetables, and ginger, served with sriracha aioli

Mozzarella Sticks 12.95
six sticks, served with house marinara sauce

Buffalo Shrimp 11.95
five fried shrimp served with choice of Buffalo, Thai chili, or maple sriracha, with bleu cheese or ranch dressing

Flatbreads

Apple & Bleu Flatbread 16.95
sliced apples, bleu cheese, garlic oil, caramelized onions, and bacon

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

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

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

Pizzas

Crust Options
10" Eight Cut Pizza As Shown
16" Twelve Cut +5
11" Gluten-Free Cauliflower Crust +3

Margherita 15.95
fresh mozzarella, fire-roasted tomatoes, and basil

Meat Trio 15.95
sausage, pepperoni, bacon

Create Your Own \$15.95
Includes two toppings, extra toppings \$2 each

Extra Toppings
pepperoni, sausage, bacon, spinach, pickled jalapenos, feta, tomato, extra cheese, onions, roasted red peppers, kalamata olives, limoncello chicken, chipotle-marinated steak

SIDES
French Fries
Grilled Asparagus
Coleslaw
Garlic Herb Potatoes
Sweet Potato Fries

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

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. There is a 3% convenience fee for payments made by plastic.

*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

SALADS

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

Harvest Bowl 13.95
apples, shaved carrots, feta, mixed greens, hemp hearts, and pickled onions, served with balsamic dressing

Dressing Choices
Ranch – Bleu Cheese
Chipotle Ranch – Chili Lime Vinaigrette
Honey Mustard – Balsamic Vinaigrette

Grilled Romaine 13.95
grilled romaine head, roasted peppers, artichokes, kalamata olives, shaved asiago, served with dressing choice

Protein Options
Grilled Limoncello Chicken +5
Blackened Salmon +8
Grilled Mahi Mahi +8
Grilled Garlic Lime Shrimp +10
Chipotle-Marinated Steak +10
Ponzu-Ahi Tuna +12

Handhelds

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

Salmon BLT* 18.95
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

Grilled Portabella Sandwich 14.95
grilled portabella cap, stuffed with Boursin cheese, red peppers, spinach, and balsamic

Filet Tip Sandwich 18.95
chipotle marinated filet tips, provolone, caramelized onions, and spinach, served on ciabatta with garlic aioli

Blackened Mahi Mahi 17.95
blackened with spicy mayo

served with classic Redfin Spiced fries substitute any side +1
substitute a house salad +3
substitute a gluten-free bun +1

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

Blackened Mahi Tacos 18.95
blackened mahi-mahi, avocado, slaw, and chipotle aioli on flour tortillas

Buffalo Chicken Wrap 14.95
crispy buffalo chicken, shredded lettuce, tomato, mozzarella cheese, served with a side of ranch dressing

Spicy Shrimp Po Boy 15.95
fried popcorn shrimp, sriracha aioli, lettuce, tomato, on a toasted buttered roll

Lobster Roll 23.95
chilled Maine lobster, tossed lightly in a roasted garlic aioli, served in the New England style- cold 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
Due To The Unlimited Nature Of This Item,
Each Meal Is For One Person And May Not Be Shared or Taken Home.

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

Redfin Ribs 29.95
full slab of pork ribs, served with fries and slaw

Maple Salmon* 25.95
glazed with maple syrup and soy, served with roasted potatoes and asparagus

Mahi Mahi 23.95
grilled mahi mahi topped with lemon basil butter, served with roasted potatoes and asparagus

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

Fish & Chips Dinner 20.95
two pieces of Yuengling battered cod, served with fries, coleslaw, tartar sauce

Caprese Chicken 19.95
a returning favourite, two limoncello chicken breasts, topped with diced tomatoes, sliced mozzarella, spinach, and balsamic glaze, served with roasted potatoes and asparagus

Fried Shrimp Dinner 20.95
choice of seven breaded or coconut shrimp served with fries, coleslaw, and cocktail sauce

White Wines

Kim Crawford Sauvignon Blanc, Marlborough

Glass 15 Bottle 55

Duckhorn Sauvignon Blanc, Napa

Glass 13 Bottle 49

Lumina Pinot Grigio, Italy

Glass 10 Bottle 38

Santa Margherita Pinot Grigio, Italy

Glass 16 Bottle 59

Knuttel Chardonnay, Russian River Valley

Bottle 45

The Applicant Chardonnay, Chile

Glass 12 Bottle 47

Migration Chardonnay, Sonoma Coast

Glass 15 Bottle 55

Shades of Blue Riesling, Mosel

Glass 12 Bottle 47

Decoy Brut, California

Glass 12 Bottle 47

Red Wines

Belle Glos Pinot Noir, Monterey

Glass 15 Bottle 55

Canvasback Cabernet, Red Mountain

Glass 13 Bottle 49

Quilt Cabernet, Napa Valley

Bottle 55

Duckhorn Cabernet, Napa Valley

Glass 18 Bottle 69

Bogle Essential Red Blend, California

Glass 9 Bottle 36

Paradux Proprietary Red, Napa Valley

Bottle 52

Rosé Wines

Decoy Rosé, California

Glass 13 Bottle 49

Idiart Rosé, France

Bottle 35

Daily Specials

Mystery Monday

\$17 Mystery Buckets

Five Mystery Beers,
Chosen By The Bar

Tiki Tuesday

\$15 Off Painkiller & Mai-Tai Pitchers

Wine Wednesday

Enjoy \$15 Off Bottles of Wine

Sangria Thursday

\$29 Sangria Pitchers

Fall Friday

\$7 Arsenal Ciders

\$6 Cinderlands Cinderfest

\$9 Caramel Apple Old Fashioned

Sparkling Saturday

\$10 Off Sparkling Cocktail Pitchers

Pitcher Perfect Sunday

\$10 Off Bloody Mary Pitchers

\$25 Watermelon Lemonade Pitchers

\$10 Off Margarita Pitchers

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

Caramel Apple Old Fashioned

Wigle Wapsie Valley Bourbon, caramel apple butter simple,
soda

Watermelon Lemonade

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

Mai-Tai

a Redfin Blues take on the legendary tiki cocktail, with
Maggie's Farm rum, almond, lime, and spiced simple
served by the glass or pitcher

Paws Across Pittsburgh Punch

Wigle Wapsie Valley Bourbon mixed
with strawberry lemonade

\$1 From Each Cocktail Goes To Paws Across Pittsburgh

Sparkling Spritzes

by the glass or pitcher, served on the rocks

Limoncello Spritz

Wigle Limoncello, Decoy Brut, soda water

Aperol Spritz

Decoy Brut, Aperol, soda water

Sparkling Margarita

Espolon Tequila, Decoy Brut, lime, sours

Caramel Apple Spritz

Decoy Brut, caramel apple simple, Arsenal cider,
Holla buji fuji apple vodka

Hugo Spritz

Saint Germaine elderflower, Decoy Brut,
house-made mint simple

Pickle Spritz

Decoy Brut, Saint-Germaine, soda, pickle juice

Margaritas and Mojitos

served on the rocks, by the glass or pitcher

Classic Lime

Strawberry

Desert Pear

Watermelon

Chipotle Pineapple

Blackberry

Bloody Mary

by the glass or pitcher

Choose a Liquor to Make It Your Way

Crater Lake Pepper Vodka

Crater Lake Hatch Green Chili Vodka

Tanteo Habanero Tequila

Titos Vodka

Wigle Eau de Pickle

Frozen Drinks

ask your server about today's

rotating slushie flavours

Miami Vice

Strawberry Daiquiri

Strawberry Margarita

Piña Colada

Mules

Pineapple Mule

Maggie's Farm pineapple dark rum,
pineapple juice, ginger beer

Pumpkin Mule

Holla pumpkin vodka, Arsenal Ginger
cider, ginger beer, spiced simple

Apple Cinnamon Mule

Arsenal Ginger cider, Holla cinnamon
vodka, ginger beer

The Spiciest Mule

Ancho Reyes Verde, Crater Lake Green
Chili vodka, ginger beer, lime

Cucumber Mule

Boyd and Blair Cucumber vodka, lime
juice, ginger beer

Beers & Seltzers

All Beers Served In Cans

**Indicates 16oz Can*

Athletic FestBier NA 6.5

*Arsenal Semi-Sweet Cider 10

*Arsenal Ginger Cider 10

*Arsenal NA Cider 8

Blue Moon 6.5

*Bud Light 6.5

*Cinderlands Lil Cinder Lime 7

*Cinderlands Squish IPA 9

*Cinderlands Cinderfest 8

*Coors Light 6

Corona 6.5

Corona Light 6.5

High Noon Peach 8

*Hitchhiker Bane of Existence 10

Michelob Ultra 6

*Miller Lite 6.5

Rhinegeist Truth IPA 6.5

Stella Artois 6.50

Yuengling Lager 5.75

Sangria

Glass 10

Pitcher 35

Classic Red

Classic White

Cranberry & Brown Sugar Red

Happy Hour

4pm-7pm
Monday To Friday

\$5 Cans

Miller Lite - Bud Light
Coors Light - Lil Cinder Lime

\$2 Off Glasses of Wine

\$10 Off Margarita Pitchers