

# STARTERS

**deviled eggs** \$9

**trio dip** \$14

**cornbread** \$10

**crispy rock shrimp** \$14

**famous nachos** (pork) \$13

**spinach & artichoke dip** \$14

# SALADS

**ahi tuna salad** \$23

field greens, mango, avocado, goat cheese, & seared tuna with shiitake ponzu

**kale chicken salad** \$18

roasted chicken, crispy tortilla strips, raisins, cashews, in a peanut dressing

**california chicken salad** \$17

field greens, tomatoes, avocado, croutons, goat cheese & pecans

**blt steak salad** \$AQ

field greens, campari tomatoes, avocado, candied pecans, bacon bits, blue cheese, ranch

# TO HAVE AND TO HOLD

**steak quesadilla** \$20

slow roasted on hot coals, served with house made salsa

**baja fish tacos** \$20

blackened on the flat top, served with spicy mayo

**new mexico burger** \$18

ground chuck, cheddar, avocado, spicy mayo, poblano, & dill pickles, served with potato chips

**french dip** \$22

thin sliced prime rib, served with au jus & potato chips

**crispy chicken sandwich** \$17

crispy chicken, cheddar, slaw, bacon vin, red onion, served with potato chips

**pig pizza** \$20

mozzarella blend, tomato sauce, pancetta, Italian sausage & pepperoni

**wild mushroom pizza** \$19

roasted mushrooms, fresh thyme, mozzarella blend, cream sauce

**southwestern pizza** \$19

pepperoni, roasted poblano peppers, mozzarella blend, cream sauce

**ultimate pepperoni pizza** \$20

tomato sauce, pepperoni, fresh basil & creamy burrata

# ENTREES

**pork chop** \$28

slow roasted in crushed herbs & spices, served with mashed potatoes

**fire brick chicken** \$24

fire roasted chicken, served with bourbon cream sauce, spinach & bacon

**mexico city enchiladas** \$17

chicken enchiladas with famous armenta's sauce, served with beans & rice

**mexican short rib** \$31

beef short rib with adobo, served with mashed potatoes and rajas poblanos con crema

**cedar plank salmon** \$29

roasted in our brick oven, served with seasonal vegetables

**chef's butcher's steak** \$AQ

local limited availability

# THIS AND THAT \$7

**MASHED POTATOES**

**MAC N CHEESE**

**BLACK BEANS & RICE**

**SEASONAL VEGETABLES**

**CHARRED CAULIFLOWER**

**CREAMY COLESLAW**

**LITTLE CAESAR**

**LITTLE HOUSE SALAD**

**HOUSE MADE CHIPS**

w/ fancy dipping sauce



red oak kitchen

\* Please notify your server if you have any food allergies

\* 20% gratuity will be added to parties of 10 or more

03/29/24

# CLASSIC COCKTAILS

**Strawberry Fields** 13 • **Maple Bacon Old Fashioned** 14  
**The Electric Daisy** 14 • **Red Oak Margarita** 12  
**WTX Mule** 13 • **Rosé Colored Glasses** 13



## WHITE

**Featured Rosé** – AQ

**Coppo - Moscato - Piedmont** – 12/42  
organic, pear, peach

**Canella - Prosecco - Italy** – 14/48  
peach, apple, pear, citrus

**Domaine de Grangeon - Viognier- France** – 15/52  
Apricot, honeysuckle, floral

**Daisy - Pinot Grigio - Columbia Valley** – 11/39  
orchard fruits, honeysuckle, baking spice

**Oyster Bay - Sauvignon Blanc - Marlborough** – 12/42  
passion fruit, citrus, gooseberry

**Benziger Winery “Imagery” - Chardonnay - California** – 13/46  
red apple, honeysuckle, lime

**Lagaria - Pinot Grigio - Italy** – 36  
floral, apricot, pear

**Pavette - Sauvignon Blanc - California** – 40  
white flower, kaffir lime, thyme

**Moniker - Chardonnay - California** – 63  
tropical fruit, white peach, toasted oak

## RED

**Scarpetta - Lambrusco - Italy** – 8 (can)  
plum, raspberry, pomegranate

**Etude “Lyric” - Pinot Noir - Santa Barbara** – 14/49  
ripe raspberry, strawberry, cola

**Cannonball - Merlot - Sonoma** – 13/46  
black cherry, plum, jam

**La Mozza - Sangiovese - Tuscany** – 13/46  
dark fruit, spice, licorice

**Alto Cedro - Malbec - Argentina** – 15/52  
chocolate, red plum, oak

**Bull by the Horns - Cabernet Sauvignon - Paso Robles** – 13/46  
currants, mocha, coffee

**Juggernaut - Pinot Noir - Russian River** – 45  
vanilla, waffle cone, toasty oak

**Requiem - Cabernet Sauvignon - Washington** – 60  
new oak, black currant, dark cherry

**Angels & Cowboys - Red Blend - Sonoma** – 70  
black cherry, dark chocolate, spice

**Cakebread - Cabernet Sauvignon - Napa** – 175  
fig, blackberry, cassis

**Giorgio Pira Langhe- Nebbiolo-Italy** – 76  
Spices, licorice, cherries

**Prisoner - Zinfandel Blend - California** – 147  
anise, dark cocoa, roasted sage

## DRAFT BEER

**Dallas Blonde** – 8  
Deep Ellum Brewing Co., Dallas, TX , ABV 5.2%

**Crawford Bock** – 8  
Karbach Brewing Company, Houston, TX ,ABV 4.5%

**2 Degrees of Separation American Amber** – 8  
Tall City Brewing Co., Midland, TX, ABV 5.8%

**Vanilla Porter** – 8  
Breckenridge Brewery, Breckenridge, CO, ABV 5.4%

**Rotating Seasonal** – AQ

**Feature IPA** – AQ

## BOTTLED BEER

**Coors Light** 7 • **Bud Light** 7 • **Michelob Ultra** 7

**Miller Lite** 7 • **Dos Equis** 8 • **Corona** 8

SCAN QR TO VIEW  
SPIRITS MENU





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# BREAKFAST

Monday - Friday 7:30am - 11:30am

Saturday - Sunday 7:30am - 3:00pm

## ENTRÉES

### **el cosmico burrito** \$11

scrambled eggs, steak, poblano peppers, & cheese

### **huevos rancheros** \$14

crispy tortilla, 2 eggs over easy, cheddar, black beans,  
& salsa ranchero

### **lemon ricotta pancakes** \$14

three hotcakes, piled high with fresh berries, powdered sugar, & maple syrup

### **omelet** \$16

3 egg omelet, spinach, mushrooms, pancetta, shredded yellow cheddar, served  
with country potatoes

### **commuter sandwich** \$13

scrambled egg, yellow cheddar, arugula, bacon, avocado, tomato, mayo

### **pork chop & green chilaquiles** \$16

served with crispy tortilla chips tossed in a green tomatillo sauce, topped  
with 2 eggs over easy

### **fried chicken & waffles** \$16

crispy waffles served with fried chicken, maple syrup,  
& powdered sugar

### **steak & eggs** AQ

New York strip steak, 2 eggs over easy, country potatoes & toast

### **“the fix”** \$15

scrambled eggs, country potatoes, sausage patties, ciabatta toast

## FRESH SIDES \$6

2 eggs

fruit bowl

crispy bacon

sausage

country potatoes

waffles

## EYE OPENERS

**espresso** \$4

**cappuccino** \$5

**latte** \$5

**flavored latte** \$5.5

**coffee** \$3



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# HAPPY HOUR

Monday - Friday 3pm - 6pm

## FOOD SPECIALS

**trio dip** \$11

**queso or guac & chips** \$8

**crispy rock shrimp** \$10

**deviled eggs** \$7

**famous nachos** (pork) \$10

**pig pizza** \$15

## DRINK SPECIALS

**white wine** \$6

**red wine** \$7

**specialty cocktails** \$2 off

**well cocktails** \$7

**draft** \$6

**domestic bottles** \$6