

# STARTERS

**deviled eggs** \$13

**truffle fries** \$13

**trio dip** \$14

**cornbread** \$10

**crispy rock shrimp** \$14

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

**spinach & artichoke dip** \$14



red oak kitchen

# 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

**prime rib quesadilla** \$20

slow roasted prime rib, served with house made salsa

**baja fish tacos** \$20

blackened on the flat top, served with spicy mayo

**wagyu smash burger** \$19

two prime patties, new school american cheese, caramelized onion, pickles, secret sauce

**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

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

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

04/30/25

## CLASSIC COCKTAILS

**Strawberry Fields** 13 • **Maple Bacon Old Fashioned** 14  
**The Electric Daisy** 14 • **NoCo** 13  
**WTX Mule** 13 • **Rosé Colored Glasses** 13



## SPARKLING & ROSÉ

**Featured Rosé** - AQ  
**Canella - Prosecco - Italy** - 14/21/49

## PINOT GRIGIO

**Scarpetta - DOC Friuli** - 11/17/38  
**Lagaria - Italy** - 36

## SAUVIGNON BLANC

**Oyster Bay - Marlborough** - 12/18/42  
**Pavette - California** - 40

## CHARDONNAY

**Benziger Winery "Imagery" - California** - 13/20/46  
**Averaen - Willamette Valley** - 63

## OTHER WHITES

**Coppo - Moscato - Piedmont** - 12/18/42  
**Domaine de Grangeon - Viognier- France** - 15/23/53

## PINOT NOIR

**Etude "Lyric" - Santa Barbara** - 14/21/49  
**Folktake Winery - Santa Lucia** - 17/26/60  
**The Fableist - Central Coast** - 49

## MERLOT & MALBEC

**Parducci - Merlot - Mendocino County** - 13/20/46  
**Alto Cedro - Malbec - Argentina** - 15/23/53

## CABERNET SAUVIGNON

**Austin Hope - Paso Robles** - 20/30/100 (1L)  
**Bull by the Horns - Paso Robles** - 13/20/46  
**Requiem - Washington** - 60  
**Cakebread - Napa** - 175

## BLENDS

**Delille Cellars - D2 Red Blend - Washington** - 20/30/70  
**Klinker Brick Brickmason - Red Blend - Lodi** - 49

## OTHER REDS

**Scarpetta - Lambrusco - Italy** - 8 (can)  
**La Mozza - Sangiovese - Tuscany** - 13/20/46  
**Giorgio Pira Langhe- Nebbiolo-Italy** - 76

## DRAFT BEER

**Texas Blonde** - 8  
Wild Acre Brewing Co., Ft. Worth, TX, ABV 5.4%  
**Doctor Bock** - 8  
Martin House Brewing Co., Ft. Worth, TX, ABV 5.6%  
**Voo Doo Ranger IPA** - 9  
New Belgium Brewing, Fort Collins, CO, ABV 7.0%  
**Joyland Pilsner** - 8  
Two Docs Brewing Co., Lubbock, TX, ABV 5.2%  
**Rotating Seasonal** - AQ  
Tall City Brewing Co., Midland, TX

SCAN QR TO VIEW  
SPIRITS MENU



8/28/24

## IMPORT & CRAFT BEER

**Dos XX** 8 • **Modelo** 8 • **Corona Premier** 8 • **Tall City Haze Ya'll** 8  
**Stella Artois** 8 • **Yuengling Flight** 8 • **Sam Adams "Just the Haze" NA** 8

# BREAKFAST

Monday – Friday 7:30am – 11:30am

Saturday – Sunday 7:30am – 3:00pm



red oak kitchen

## ENTRÉES

### **el cosmico burrito** \$12

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** \$14

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

**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** \$12

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

**crispy rock shrimp** \$11

**famous nachos** (pork) \$11

**pig pizza** \$16

### DRINK SPECIALS

**white wine** \$6

**red wine** \$7

**specialty cocktails** \$10

**well cocktails** \$7

**draft** \$6

**domestic bottles** \$6