

# STARTERS

**trio dip** \$11

**cornbread** \$7

**crispy rock shrimp** \$11

**famous nachos** (beef or pork) \$12

**deviled eggs** \$6

**spinach & artichoke dip** \$11



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# SALADS

**ahi tuna salad** \$17

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

**kale chicken salad** \$15

kale, roasted chicken, cashews, in a peanut dressing

**california chicken salad** \$14

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

# TO HAVE AND TO HOLD

**prime rib quesadilla** \$16

slow roasted on hot coals, served with house made salsa

**baja fish tacos** \$17

blackened on the flat top, served with spicy mayo

**new mexico burger** \$13

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

**french dip** \$18

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

**rotisserie chicken sandwich** \$14

chicken breast, topped with creamy coleslaw, served with potato chips

**pig pizza** \$16

mozzarella, tomato sauce, pancetta, Italian sausage & pepperoni

**wild mushroom pizza** \$15

roasted mushrooms, fresh thyme, mozzarella, cream sauce

**the godfather pizza** \$15

pancetta, salumi, mozzarella, wild arugula, tomato sauce

**ultimate pepperoni pizza** \$15

tomato sauce, pepperoni, fresh basil & creamy burrata

# ENTREES

**prime rib** \$30

slow oak roasted, served with mashed potatoes

**pork chop** \$25

slow roasted in crushed herbs & spices, topped with butter

**rotisserie chicken** \$17

fire roasted chicken, served with mashed potatoes

**mexico city enchiladas** \$15

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

**filet & enchilada** \$25

chicken enchilada, black beans, rice, guacamole

**cedar plank salmon** \$24

roasted in our brick oven, served with seasonal vegetables

**crab cakes** \$29

pan crisped blue crab, served with white wine mustard sauce & creamy coleslaw

# THIS AND THAT \$5

**MASHED POTATOES**

**MAC N CHEESE**

**BLACK BEANS & RICE**

**SEASONAL VEGETABLES**

**CREAMY COLESLAW**

**LITTLE CAESAR**

**LITTLE HOUSE SALAD**

**HOUSE MADE CHIPS**

w/ fancy dipping sauce

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

## WHITE

### **Canella - Prosecco - Italy** - 12/42

peach, apple, pear, citrus

### **Casteggio - Moscato - Italy** - 10/35

crisp, floral, peach

### **Tiamo Organic - Pinot Grigio - Italy** - 10/35

fresh pear, fruit forward

### **Featured Rosé** - AQ

### **Oyster Bay - Sauvignon Blanc - Marlborough** - 11/39

passion fruit, citrus, gooseberry

### **Benziger Winery "Imagery" - Chardonnay - California** - 13/46

red apple, honeysuckle, lime

### **Domaine Jones - Grenache Gris - France** - 60

spring flowers, almond blossom, melon



## RED

### **Casteggio - Red Frizzante - Italy** - 10/35

bright, sparkling, red berries

### **Etude Lyrics - Pinot Noir - Santa Barbara** - 14/49

ripe raspberry, strawberry, cola

### **Angels & Cowboys - Red Blend - Sonoma** - 13/46

black cherry, dark chocolate, spice

### **La Posta - Malbec - Argentina** - 11/39

plum, dark berry, sandalwood

### **Broadside - Cabernet Sauvignon - Paso Robles** - 13/46

blue fruit, rich black currant, plum

### **OPP "Other People's Pinot" - Pinot Noir - Oregon** - 49

gingery wood, earthy, spices

### **"The Leader" - Cabernet Sauvignon - Washington** - 57

dark chocolate, plum, flowers

### **Cakebread - Cabernet Sauvignon - Napa** - 150

fig, blackberry, cassis

### **Whitehall Lane "Tre Leoni" - Red Blend - Napa** - 53

blackberries, crème de cassis, dark chocolate

### **Prisoner - Zinfandel Blend - California** - 105

anise, dark cocoa, roasted sage

## CLASSIC COCKTAILS

**Basil Lemonade** - 9

**Dr. Feisty's Moscow Mule** - 9

**Paloma** - 9

**ROK Chiller** - 9

**Fresh "Berry" Mojito** - 10

**Texas Ranger "Texantini"** - 11

**Mary's Rosé Sangria** - 11

## BOTTLED BEER

**Coors Light** 4 • **Bud Light** 4 • **Michelob Ultra** 4 • **Dos Equis** 5 • **Corona** 5

## CANNED BEERS AQ

**Rotating Seasonal Cans**

## ROTATING DRAFTS 7

**Dallas Blonde** • **Mosaic IPA** • **Magnolia Southern Pecan Ale** • **Seasonal** AQ

# BRUNCH

Saturday - Sunday 10 - 3



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## ENTRÉES

### **el cosmico** \$8

scrambled eggs, prime rib, poblano peppers, & cheese

### **huevos rancheros** \$12

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

### **lemon ricotta pancakes** \$12

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

### **pork chop & green chilaquiles** \$15

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

### **fried chicken & waffles** \$14

house made recipe with fried chicken, maple syrup, & powdered sugar

### **prime rib hash** \$14

prime rib, roasted potatoes, cheddar, & sunny side egg

## FRESH SIDES

### **fruit bowl** \$5

### **crispy bacon** \$5

### **fingerling potatoes** \$5

### **waffles** \$5

## EYE OPENERS

### **espresso** \$3

### **cappuccino** \$4

### **latte** \$4

### **vanilla latte** \$4.5

### **coffee** \$3

### **iced coffee** \$4

### **orange juice** \$2/\$4.5

### **mimosa** \$6/\$14

### **market michelada** \$6

proudly serving Avoca Coffee

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# HAPPY HOUR

Monday - Friday 2 - 6

## FOOD SPECIALS

**trio dip** \$8

**queso or guac & chips** \$4

**crispy rock shrimp** \$7

**deviled eggs** \$4

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

**pig pizza** \$10

## DRINK SPECIALS

**white wine** \$5

**red wine** \$5

**specialty cocktails** \$2 off

**well cocktails** \$4

**draft** \$5

**domestic bottles** \$3