

STARTERS

trio dip \$11

cornbread \$7

crispy rock shrimp \$11

famous nachos (beef or pork) \$12

deviled eggs \$6

spinach & artichoke dip \$11



red oak kitchen

SALADS

ahi tuna salad \$19

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

kale chicken salad \$16

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

california chicken salad \$15

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 \$14

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 \$15

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 \$16

pancetta, salumi, mozzarella, wild arugula, tomato sauce

ultimate pepperoni pizza \$16

tomato sauce, pepperoni, fresh basil & creamy burrata

ENTREES

prime rib \$31

slow oak roasted, served with mashed potatoes

pork chop \$25

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

rotisserie chicken \$18

fire roasted chicken, served with mashed potatoes

mexico city enchiladas \$16

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

filet mignon \$36

seared center cut filet, served with fresh vegetables

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 \$6

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*

CLASSIC COCKTAILS

Melodie - 10

London Mule - 10

Paloma - 10

Red Oak Margarita - 10

Seasonal Mojito - 11

Old Fashioned - 11

Mary's Rosé Sangria - 11



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

Drops of Jupiter - Pinot Noir - San Benito - 49

caramel, raspberry, black cherry

"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

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 • Seasonal Varieties 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