

STARTERS

deviled eggs \$9

trio dip \$14

cornbread \$10

crispy rock shrimp \$14

famous nachos (pork) \$13

spinach & artichoke dip \$14

soup of the day \$7/9



red oak kitchen

SALADS

ahi tuna salad \$23

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

kale chicken salad \$17

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

california chicken salad \$17

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

TO HAVE AND TO HOLD

prime rib quesadilla \$20

slow roasted on hot coals, served with house made salsa

baja fish tacos \$19

blackened on the flat top, served with spicy mayo

new mexico burger \$17

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 \$16

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 \$18

pepperoni, roasted poblano peppers, mozzarella blend, cream sauce

ultimate pepperoni pizza \$18

tomato sauce, pepperoni, fresh basil & creamy burrata

ENTREES

prime rib AQ

slow oak roasted, served with mashed potatoes

pork chop \$26

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

pan seared chicken \$19

pan seared chicken, served with bourbon cream sauce, spinach & bacon

mexico city enchiladas \$16

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

mexican short rib \$30

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

cedar plank salmon \$27

roasted in our brick oven, served with seasonal vegetables

chef's butcher's steak \$AQ

local limited availability

THIS AND THAT

MASHED POTATOES \$6

MAC N CHEESE \$6

BLACK BEANS & RICE \$6

SEASONAL VEGETABLES \$7

CHARRED CAULIFLOWER \$7

CREAMY COLESLAW \$6

LITTLE CAESAR \$7

LITTLE HOUSE SALAD \$7

HOUSE MADE CHIPS \$6

w/ fancy dipping sauce

* Please notify your server if you have any food allergies

CLASSIC COCKTAILS

Pink Ribbon 12 • **London Mule** 13

Paloma 12 • **Red Oak Margarita** 12

Old Fashioned 14 • **Mary's Rosé Sangria** 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 - 35

floral, apricot, pear

Pavette - Sauvignon Blanc - California - 39

white flower, kaffir lime, thyme

Moniker - Chardonnay - California - 62

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

Drops of Jupiter - Pinot Noir - San Benito - 52

caramel, raspberry, black cherry

Requiem - Cabernet Sauvignon - Washington - 59

new oak, black currant, dark cherry

Angels & Cowboys - Red Blend - Sonoma - 68

black cherry, dark chocolate, spice

Cakebread - Cabernet Sauvignon - Napa - 175

fig, blackberry, cassis

Giorgio Pira Langhe- Nebbiolo-Italy - 74

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%

Haze Ya'll IPA - 9

Tall City Brewing Co., Midland, TX, ABV 6.5%

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

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





red oak kitchen

BREAKFAST

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

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

ENTRÉES

el cosmico burrito \$10

scrambled eggs, prime rib, poblano peppers, & cheese

huevos rancheros \$14

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

lemon ricotta pancakes \$13

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

omelet \$14

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

commuter sandwich \$12

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 \$15

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

steak & eggs \$25

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

“the fix” \$15

scrambled eggs, roasted potatoes, sausage patties, ciabatta toast

FRESH SIDES

2 eggs \$4

fruit bowl \$5

crispy bacon \$5

sausage \$5

country potatoes \$5

waffles \$6

EYE OPENERS

espresso \$4

cappuccino \$5

latte \$5

flavored latte \$5.5

coffee \$3



red oak kitchen

HAPPY HOUR

Monday - Friday 3pm - 6pm

FOOD SPECIALS

trio dip \$10

queso or guac & chips \$8

crispy rock shrimp \$9

deviled eggs \$6

famous nachos (pork) \$10

pig pizza \$14

DRINK SPECIALS

white wine \$6

red wine \$7

specialty cocktails \$2 off

well cocktails \$7

draft \$6

domestic bottles \$6

SPIRITS



red oak kitchen

VODKA

Scroll Down
To View Full List

- ABSOLUT ELYX 12
- DEEP EDDY RUBY RED 10
- MARFA VODKA 10
- DRIPPING SPRINGS 10
- EFFEN CUCUMBER 10
- ENCHANTED ROCK 10
- GREY GOOSE 13
- KETEL ONE 12
- TITOS 10

GIN

- BOMBAY SAPPHIRE 12
- MARFA GIN 10
- HENDRICKS 12
- ROXOR 10
- TANQUERAY 12
- ZEPHYR 12

RUM

- BACARDI AMERICAN SPICED 10
- BACARDI SUPERIOR 10
- CAPTAIN MORGAN 10
- MALIBU 10

BOURBON

- ANGELS ENVY 14
- BUFFALO TRACE 12
- BULLEIT 12
- FOUR ROSES SMALL BATCH 12
- JIM BEAM BLACK 10
- KNOB CREEK 12
- MAKERS MARK 12
- TX BOURBON 13
- WOODFORD RESERVE 14
- WILDERNESS TRAIL 12

SCOTCH WHISKY

- GLENLIVET 12 YEAR 13
- DEWARS WHITE LABEL 12
- JOHNNIE WALKER RED 10
- JOHNNIE WALKER BLACK 12
- JOHNNIE WALKER BLUE 48
- MACALLAN 15 YEAR 24

RYE WHISKEY

- ANGELS ENVY 24
- BALCONES BRIMSTONE 16
- BULLEIT 12
- CROWN 11
- JACK DANIELS 10
- SEAGRAMS 7 10
- TX BLENDED 13
- TEXAS RANGER 12
- WOODFORD RESERVE 14
- WILDERNESS TRAIL 16

IRISH WHISKEY

- JAMESON 11
- JAMESON CASKMATES 13

TEQUILAS

Blanco

- CASAMIGOS 14
- CASA DRAGONES 17
- DON JULIO 12
- ESPOLON 12
- FLECHA AZUL 14
- PATRON 12

Resposado

- CASAMIGOS 16
- CLASE AZUL 30
- FLECHA AZUL 19

Anejo

- 1800 12
- CASAMIGOS 17
- FLECHA AZUL 22

Extra Anejo

- DON JULIO 1942 28
- AVION 44 25

MEZCAL/SOTOL

- ILLEGAL 10