

ANTIPASTI

Rosemary Garlic Bread	7
Develed Eggs	13
House-Made Meatballs	14
Parmesan Truffle Fries	13
Fried Calamari & Marinara	15
Spinach & Artichoke Dip	14
Bruschetta	13
Truffle Riso Fritto with Pork Belly	12

INSALATE

California Chicken Salad	17
field greens, tomatoes, avocado, croutons, goat cheese, pecans, bacon vinaigrette	
Caesar	13
romaine, kale, croutons, parmesan cheese, caesar dressing (add chicken +5)	
Creamy Burrata & Pesto	16
pesto, burrata, basil leaves with balsamic glaze, ricotta cheese	
Classic Romaine Italiano	13
marinated campari tomatoes, shaved parmesan, kalamata olives, red onions, pepperoncinis, house-made Italian dressing with croutons	
BLT Steak Salad	AQ
field greens, campari tomatoes, avocado, candied pecans, bacon bits, blue cheese, ranch	

ACCOMPANIMENTS 8

French Fries • Parmesan Mashed Potatoes • Mac & Cheese • Sautéed Broccolini • Little Caesar

PASTAS & MORE

Pesto Trattole	18
house-made pesto, parmigiano reggiano, roasted tomatoes	
Pappardelle Bolognese	25
slowly braised beef ragu with pancetta, garlic, herbs, parmesan	
Sun-Dried Tomato Fettuccine	24
pan-fried chicken, shredded parmesan, parsley	
Chipotle Chicken Penne	24
pan-fried chicken in a creamy chipotle sauce with asparagus, red pepper, crispy tortilla, cilantro	
DiVinci	23
pan-fried chicken, sweet marsala, parmigiano reggiano, parsley	
Chicken Parmigiana	24
crispy chicken, spaghetti, parmesan, marinara, mozzarella, basil	
Calabrian Chili Lumache	26
braised pork belly, vodka salsa di panna, burrata	
Lasagna al Forno	23
layered noodles, bechemel, house-made beef ragu, mozzarella	
Beef Stroganoff	28
tenderloin, fettuccine, cremini mushrooms, onions, bacon, peppercorn sauce	
Cedar Plank Salmon	29
herb buttered & roasted in our brick oven, served with a side of choice	
Filet Mignon	MP
butchered in house, grilled over hardwood, served with a side of your choice	
Chef’s Butcher’s Steak	MP
butchered in house, grilled over hardwood, served with side of choice	



PANINI

served with a side of your choice

Chicken Parmesan Sandwich	17
crispy chicken, tomato sauce, mozzarella, pesto, garlic butter, basil leaves	
Meatball Sandwich	18
red sauce, garlic butter, meatballs, mozzarella, basil leaves	
Mortadella Sandwich	18
burrata, pesto, mortadella, bologna, mayonnaise on toasted bread	
Wagyu Smash Burger	20
two prime patties, new school american cheese, caramelized onion, pickles, secret sauce	
Crispy Chicken Sandwich	17
crispy chicken, cheddar, slaw, bacon vin, red onion	
Baja Fish Tacos	20
blackened on the flat top, served with spicy mayo, and avocado	

WOOD FIRED PIZZAS

Margarita	19
tomato sauce, mozzarella, burrata, fresh basil	
Pig Pizza	20
mozzarella blend, tomato sauce, pancetta, Italian sausage, pepperoni	
Ultimate Pepperoni	20
tomato sauce, pepperoni, fresh basil, creamy burrata	
Smoked Mozzarella & Pancetta	20
pancetta, smoke mozzarella, burrata, fresh basil, parmesan sauce	
Black Truffle	21
roasted mushrooms, arugula, mozzarella, black truffle parmesan sauce	

*Please notify your server if you have any food allergies. *20% gratuity will be added to parties of 10 or more

CLASSIC COCKTAILS

	Amalfi Coast limoncello, prosecco, mint	13
	Martini Italiano gin, vermouth, Aperol®, grapefruit liqueur	15
	Vermouth & Vine Cocchi Americano® aperitif, lime juice, mint	14
	Espresso Martini Avoca® espresso, vodka, Kahlúa®	14
	The High Note Still Austin® “The Musician” bourbon, Demerara syrup, Fee Brother’s® bitters, brandied cherry	16
	First Class Flight La Pulga® reposado, Aperol®, Amaro Nonino®, fresh lime	17

RED WINES

PINOT NOIR
Etude “Lyric” - Santa Barbara - 14/21/49
Folktake Winery - Santa Lucia - 17/26/60
The Fableist - Central Coast - 49
Croix Floodgate - Russian River Valley - 65

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

CABERNET SAUVIGNON

 **GUILT “QUARRYHILL** - Sonoma - 16/24/56
Red Oak Kitchen has partnered with Sirin Wine Company to create our very own 100% California Cabernet Sauvignon.

Opolo - Paso Robles - 13/20/46
Austin Hope - Paso Robles - 20/30/100 (1L)
Requiem - Washington - 60
Cakebread - Napa - 150

RED BLENDS

Delille Cellars - D2 Red Blend - Washington - 20/30/70
Klinker Brick Brickmason - Red Blend - Lodi - 49
The Prisoner - Red Blend - California - 75



NUMERO UNO - Texas High Plains - 16/24/56
Red Oak Kitchen has partnered with William Chris Winery and created our very own Texas made ChefDriven Blend.

OTHER REDS

Scarpetta - Lambrusco - Italy - 8 (can)
La Mozza - Sangiovese - Tuscany - 13/20/46
Vallepiciola - Chianti Classico - Tuscany 15/23/53
Esprit de Pavie - Bordeaux - France - 75

BUBBLES

SPARKLING & ROSÉ

Featured Rosé - AQ
Carra - Prosecco - Italy - 14/21/49

WHITE WINES

PINOT GRIGIO
Lagaria - Northern Italy - 10/15/36
Castellargo Sassi - DOC Friuli - 11/17/38
Tiamo - Organic - 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

Borgo - Moscato - Italy - 10/15/35
Thomas Labille - Chablis - Burgandy - 10/15/36
Fess Parker - Riesling - Santa Barbara - 11/17/38
Lost Draw Cellars - Marsanne - Texas High Plains - 36
Jean-Max Roger - Sancerre - Loire Valley - 42
Erné - Vermentino - Tuscany - 50

SPIRITS LIST

*We offer a wide range of spirits for all palettes.
Scan the QR and discover what is fun and exciting.*



DRAFT BEER AQ

Rotating Local & Seasonal Selections
Ask your server for details.

BOTTLED BEER 8

- Miller Lite
- Coors Light
- Dos XX
- Modelo
- Corona Premier
- Shiner Bock
- Stella Artois
- Yuengling Flight
- Sam Adams “Just the Haze” NA



SOCIAL HOUR

Monday - Friday 3pm - 6pm

FOOD SPECIALS

PARMESAN TRUFFLE FRIES 10

SPINACH & ARTICHOKE DIP 12

CHEESE PIZZA 14

PEPPERONI PIZZA 14

PIG PIZZA 16



DRINK SPECIALS

WHITE WINE 6

RED WINE 7

SPECIALTY COCKTAILS 10

WELL COCKTAILS 7

DRAFT 6

DOMESTIC BOTTLES 6

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

7/16/26

BRUNCH

Saturday - Sunday 10am - 3pm

ENTRÉES

EL COSMICO BURRITO 12

scrambled eggs, steak, poblano peppers, cheese

HUEVOS RANCHEROS 17

green & red sauce, 2 eggs over easy, crispy tortillas, avocado, chorizo, cheddar cheese

BUTTERMILK PANCAKES 14

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

OMELET 17

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

FRIED CHICKEN & WAFFLES 16

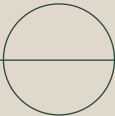
crispy waffles served with fried chicken, maple syrup, & powdered sugar

STEAK & EGGS AQ

grilled steak, 2 eggs over easy, country potatoes & toast

“THE FIX” 15

scrambled eggs, country potatoes, sausage patties, ciabatta toast



FRESH SIDES 7

FRUIT BOWL • CRISPY BACON • SAUSAGE

COUNTRY POTATOES • WAFFLES

EYE OPENERS

ESPRESSO 4.5 • CAPPUCINO 5.5 • LATTE 5.5

FLAVORED LATTE 6 • COFFEE 3.75

FEATURES

STARTERS

Rosemary Garlic Bread 9

House-Made Meatballs 14
marinara, whipped ricotta & basil

Creamy Burrata & Pesto 15
pesto with toasted almonds & parmigiano reggiano, burrata,
basil leaves with balsamic glaze, lemon zest and ricotta

ENTRÉES

Sun-Dried Tomato Fettuccine 24
shredded parmesan, parsley & pan-fried chicken

Penne Chicken Marsala 26
shredded parmesan, shiitake & cremini mushrooms

Chipotle Chicken Penne 24
asparagus, roasted peppers, onions, and chipotle in a creamy alfredo sauce
topped with crispy tortilla strips & cilantro leaves

Pappardelle Bolognese 25
slowly braised beef ragu with pancetta, garlic,
herbs, fresh parmesan

WINE PAIRING

Vallepicciola Chianti Classico 15/23/53
bright cherry, blackberry & plum with hints of spice