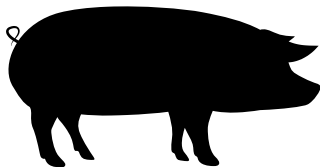




Breakfast Sandwiches & More




All breakfast sandwiches served with your choice of hand shredded hash browns or jalapeno cheddar grits. Substitute gluten-free bread on any meal \$1.00

Breakfast Biscuit
Ham or Bacon with scrambled eggs, Vermont cheddar cheese and hot sauce on a biscuit. \$9.45

Ham & Swiss Breakfast Panini
Ham, Swiss cheese, spinach, tomato and sweet and sassy orange sauce grilled on rustic bread. \$9.95

Denver Panini
Scrambled eggs with green peppers, onions, ham and Vermont cheddar cheese on Rustic bread. Served with a side of salsa. \$9.95


 **Peanut Butter & Banana Crunchy Breakfast Panini**
A toasted bagel topped with peanut butter, sliced banana, and our homemade granola, then drizzled with honey. \$8.95

 **French Toast Panini**
Thick slices of challah bread stuffed with raspberry, cream cheese, pecan mixture and grilled French Toast style. \$8.95

Fried Egg & Sausage Panini
Two country sausage patties, two fried eggs and pepper jack cheese served open faced on toasted Rustic bread. \$9.95

BERTA
Bacon, fried egg, roasted tomatoes and avocado served open faced on toasted Rustic bread. \$9.45

Breakfast Veggie Panini
A toasted bagel topped with herbed cream cheese and sautéed vegetables, topped with alfalfa sprouts. \$8.95

 **Contains nuts**

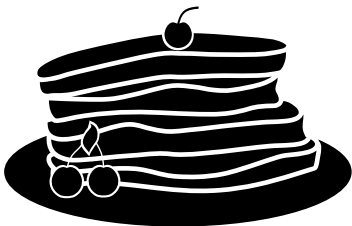
Breakfast

Something Sweet

Pancakes

Served with whipped butter and syrup.
Whipped strawberry butter available for an extra charge.

Short Stack (2) \$5.95	Tall Stack (4) \$9.95
First Mix-In: \$1.95	First Mix-In: \$2.95
Additional Mix-Ins: \$9.5	Additional Mix-Ins: \$1.95



Mix-Ins

Feel a little nutty, fruity or just want something different? While our pancakes are fantastic on their own, why not express the way you feel today and add your unique combo of Mix-Ins?

Blueberries	White Chocolate Chips	Pecans
Strawberries	Brown Sugar & Cinnamon	Cocoa Powder
Bananas	Peanut Butter & Jelly	Chocolate Chips
Raspberries	Apple/Cinnamon	Coconut
Pumpkin	Bacon	Lemon/Blueberry
Orange/Cranberry	Granola	Nutella

Belgian Waffles

One fluffy, sweet cream waffle, served with whipped butter and syrup \$5.95
One sweet cream waffle topped with whipped strawberry butter, sliced strawberries, whipped cream and sliced almonds. \$7.95

French Toast

Four slices of challah bread in our egg custard with a sweet, crunchy coating. Dusted with powdered sugar and served with whipped butter and syrup. \$6.95
With Strawberries & Whipped Cream \$8.65



Build Your Own Three Egg Scramble

Served with white or wheat toast and hand shredded hash browns or grits \$6.95 + Add From The List Below:

EACH (\$.50)	EACH (\$.95)	EACH (\$1.25)
Green Onions	Spinach	Bacon
Red Onions	Cheddar jack Cheese	Country Pork Sausage
Green Bell Peppers	Goranzola Cheese	Turkey Sausage
Black Beans	Fresh Jalapenos	Country Ham
Pickled Jalapenos	Poblano Peppers	
	Tomatoes	
	Mushrooms	

Add a Side of In-House Made Guacamole (\$2.25), In-House Made Salsa (\$1.25) or Sour Cream (\$.95)

Eggs & More

Substitute gluten-free bread on any meal \$1.00

Two-Egg Breakfast

Two eggs, your way, your choice of hand shredded hash browns or grits, country sausage, link sausage, turkey sausage or bacon, and biscuit or white or wheat toast. \$9.45

Big Breakfast

Three eggs, your choice of hand shredded hash browns or grits, country sausage, link sausage, turkey sausage or bacon, and biscuit or white or wheat toast and sweet cream pancakes. \$12.95

Biscuits & Gravy Breakfast

Two eggs, your way, hand shredded hash browns, two biscuits with sausage gravy or jalapeno gravy and your choice of country sausage, link sausage, turkey sausage or bacon. \$10.95



Texas Hash Breakfast

Skillet hash made with bacon, sausage, potatoes, cheese, veggies, jalapenos and chipotle peppers. Served with a biscuit or white or wheat toast. \$9.95

Huevos Rancheros

Two corn tortillas, topped with black beans, two fried eggs and homemade salsa. Served with hand shredded hash browns or grits and your choice of country sausage, link sausage, turkey sausage or bacon. \$9.95

Kitchen Sink Quesadilla

Scrambled eggs, sautéed mushrooms, peppers, onions, jalapenos, black bean and chipotle salsa, cheddar jack cheese and your choice of bacon, ham, link sausage or breakfast sausage, all grilled in a flour tortilla. Served with hand shredded hash browns or grits and a side of salsa. \$11.95



***Any substitutions are subject to an extra charge**

Breakfast

Lighter Side



Yogurt Parfait

Vanilla yogurt layered with fresh berries and our homemade granola. \$8.95

Muffins & Fruit

One crumb topped blueberry muffin and a cup of fruit. \$5.95

Scones & Fruit

Two white chocolate raspberry scones and a cup of fruit. \$5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Contains nuts

Guacamole Toast

Our fresh, in-house made guacamole atop thick sliced multi-grain wheat toast, accompanied by a cup of fresh fruit. \$7.95

Personalize yours by topping it with:

Fried Egg \$1.25
Bacon \$3.25
Roasted Tomatoes \$1.95

Kicked-up Guacamole Toast

Our Guacamole Toast topped with our in-house made Black Bean & Roasted Corn Salsa. Drizzled with Mexican Crema and topped with Cilantro. Accompanied by a cup of fresh fruit. \$9.65

Breakfast Extras

Country Sausage \$3.25

Turkey Sausage \$3.25

Link Sausage \$3.25

Bacon \$3.25

Ham \$3.95

Hand shredded

Hash Browns \$2.25

Egg (1) \$1.25

Granola \$2.25

Toast (2) \$2.25

Muffin (1) \$1.95

Roasted Tomatoes \$1.95

Biscuit (1) \$2.25

Biscuit & Gravy \$3.25

Pancake (1) \$3.25

French Toast (1) \$3.95

Strawberry Butter \$.95

Scone (1) \$1.95

Jalapeno Grits \$2.25

Grits \$1.95

Fruit Cup \$3.95

Salsa \$1.25

Guacamole \$2.45

Gluten-Free Toast \$3.25

Coffee \$2.55

Locally Roasted by Katz Coffee in the Heights, and ground in-house.

- Red Oak Signature Blend
- Texas Hill Country Pecan
- Decaffeinated

Juices \$2.55

Orange Juice/ Cranberry Juice
Apple Juice

Coke Products
\$2.55



Teas \$2.55

- Sweet or Unsweet
 - Black Currant
- (Ask about today's selections)

Hot Chocolate \$2.55

Milk \$2.25

Chocolate Milk \$2.55

Hot Teas \$2.55

Lemonade \$2.55

Strawberry Lemonade \$3.45
(Only one refill)

The story behind our Red Oak Café...

The story can be summed up with a single statement . . . A dream of one woman, delivered through the efforts of her entire family, together, creating a special dining experience that captures the personality of a lost and beloved son.

The dream started with Friendswood resident Kim Oravetz and her very popular recipes combined with the inspiration received after losing one of her children, her first born and beloved Justin on December 5, 2007. Justin was an imposing figure standing 6'4" tall and was a "man's man" but after a few minutes in the presence of Justin, you quickly realized he had the heart and personality of an angel (a really big teddy bear). Justin never met a stranger, loved being around people and had a passion for serving others. After losing Justin, the Oravetz family planted a special tree in his honor... a Red Oak tree. To our family, the Red Oak represents a strong and powerful tree that provides a special place to reflect on Justin's life. This tree, his tree, has become the focal point of the Oravetz backyard and is now the foundation of Red Oak Café. At the center of the Red Oak Café logo and the focal point inside the restaurant, the Red Oak serves as our daily reminder of Justin and what he stood for. Red Oak Café is a unique meeting place where everyone is welcomed and no one is a stranger... just the way Justin would have wanted it.

Inspired by Justin and brought to fruition by Kim Oravetz, and Justin's brother, Ian Oravetz, we welcome you to Red Oak Café. We hope you come back often and enjoy our "taste of Texas."