

# WHITE OAK

KITCHEN + DRINKS  
at the Houston Galleria

## BREAKFAST MENU

### SEASONAL PICKED FRUIT

<b>Texas Fruit Plate</b> seasonal fresh cut fruit. berries. honey greek yogurt.	12
<b>Mykonos Fruit Salad</b> strawberries. banana. pineapple. rose water.	6
<b>Seasonal Berries</b>	7
<b>Continental</b> low-fat greek yogurt. fruit salad. two pastries. irish steel cut powerhouse oatmeal. orange juice. starbucks® organic coffee.	13

### SIDES

<b>Pecan Smoked Bacon</b>	5.5
<b>Chicken Sausage</b>	5
<b>Jalapeño Pork Sausage</b>	5
<b>Ham</b>	5
<b>Slow Dough White Toast</b>	3
<b>Slow Dough Whole Wheat Toast</b>	3
<b>Slow Dough Rye Toast</b>	3
<b>English Muffin</b>	4
<b>Sliced Tomato</b>	4
<b>Hash Brown</b>	4
<b>Seasonal Fruit</b>	6

### JUICE BAR

Freshly Squeezed Every Morning

<b>Green Goddess</b> cucumber. celery. granny smith apple. kale. pineapple. lemon.	10.5/36
<b>Vita - C</b> orange. grapefruit. lemon.	10.5/36
<b>Green Shake</b> spinach. banana. orange. pineapple. lime. almond milk.	12
<b>Orange Juice</b>	4.5/6
<b>Grapefruit Juice</b>	4.5/6

### DRINKS

<b>Starbucks® Organic Coffee</b>	4
<b>Espresso</b>	4
<b>Double Espresso</b>	6
<b>Tazo Hot Tea</b>	4
<b>Cappuccino</b>	5
<b>Cafe Latte</b>	4
<b>White Chocolate Mocha</b>	5
<b>Milk</b> almond. soy. whole. lowfat. skim. chocolate.	4

### SWEET DOUGH

<b>Pineapple Upside Down Waffle</b> sticky toffee caramel. whipped cream.	11
<b>Blueberry Pancakes</b> fresh blueberries. caramel apple syrup.	12
<b>Organic Cinnamon Roll</b> gooey frosting. vegan.	5
<b>Mascarpone French Toast</b> slow dough challah bread soaked in a sweet milk bath. honey + cinnamon scented mascarpone. seasonal berries.	13
<b>Nutella Toast</b> hazelnut spread. sliced banana and strawberries. slow dough challah.	7
<b>Almond Croissant</b>	4
<b>Butter Croissant</b>	3
<b>Daily Muffin</b>	3

### EGGS

<b>berries +6   seasonal fruit +4   cage free eggs +1.5   toast +2</b>	
<b>Avocado Toast</b> sunny side up egg. guacamole. gruyere. whole wheat.	10
<b>Farm Fresh Eggs + Meat</b> select meat: pecan smoked bacon. chicken sausage. ham. hash brown. <i>sub 5oz new york strip +7</i>	15
<b>Eggs Benedict</b> two poached eggs. challah toast. canadian bacon. hollandaise sauce. hash brown.	15
<b>Huevos Rancheros</b> two eggs any style. cheese quesadilla. corn tortilla. black beans. avocado chunks. roasted corn. cotija cheese. salsa. <i>GF</i>	16
<b>Bacon + Egg Sandwich</b> cage free. avocado. cheddar. pecan smoked bacon. english muffin. seasonal fruit.	12
<b>Just Indulge</b> two eggs any style + select meat: pecan smoked bacon. chicken sausage. canadian bacon. pork sausage or ham. buttermilk pancakes. starbucks® organic coffee. juice.	25

### FIT

<b>Protein Workout</b> two egg whites + one egg omelet . chicken sausage. mushrooms. onions. bell pepper. seasonal fruit. <i>GF</i>	15
<b>Lox + Bagel</b> chive cream cheese. pickled onion. caper. cherry tomato. everything bagel.	16
<b>Yogurt Parfait</b> low fat greek yogurt. seasonal berries. agave nectar. granola.	8
<b>Powerhouse Oatmeal</b> steelcut oat. coconut milk. cinnamon. cardamom. honey. banana. dried fruit. toasted coconut. seasonal berries. granola.	9
<b>Strawberry Greek Yogurt</b>	6
<b>Almond Butter + Jelly Sandwich</b> whole wheat toast. seasonal fruit.	7
<b>Esteban's Quinoa + Arugula Omelet</b> bell pepper. onion. redneck cheddar. arugula. cherry tomato. egg white. greek yogurt + strawberries.	15

WHITEOAKHOUSTON.COM

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Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

*GF* Gluten Free

We love supporting our local farmers  
Bryan's Farm | Pete's Meat | Houston Dairymaids | Sinful Bakery | Slow Dough Bake Shop | Amy's Ice Cream  
20% gratuity added to parties of 6+ | split plate \$3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.