

WHITE OAK

KITCHEN + DRINKS

at the Houston Galleria

DRINK

Spicy Bloody Mary	8
Pecan Smoked Bacon. Cayenne.	
Brunch Punch	6/16
Malibu Red. Orange. Cranberry.	
Mimosa	6/16
Orange Juice. House Bubbles.	
Jalapeño Margarita	13
Patron Silver. Cointreau. Muddled Jalapeño. Blueberries. Fresh Squeezed Lime. Agave Nectar.	
Texan Mule	11
Tito's Handmade Vodka. Ginger Beer. Fresh Squeezed Lime.	
Skinny Margarita	12
Herradura Reposado. Fresh Squeezed Lime. Agave Nectar. Grand Marnier.	
French 75	11
Gin. Champagne. Lemon Zest.	

JUICE BAR

Green Goddess Juice	11/37
Cucumber. Green Apple. Celery. Kale. Pineapple. Lemon. Freshly Squeezed in House.	
Vita - C	11/37
Orange. Grapefruit. Lemon. Freshly Squeezed in House.	
Cactus Shake	12
Almond Milk. Spinach. Banana. Orange. Pineapple. Cactus Leaf. Lime.	
Banana + Date Smoothie	10
Almond Butter. Banana. Date. Almond Milk. Maca.	

SALAD

BLT Steak	15
Flat iron. Pecan Smoked Bacon. Zaatar. Avocado. Fresh Mint. Raspberry Vinaigrette. <i>GF</i>	
Salmon Kale	15
Shredded Kale. Currants. Pine Nuts. Parmesan. <i>GF</i>	

SWEET DOUGH

Chicken + Bacon Waffle	13
Crispy Chicken Wings. Pecan Smoked Bacon. Maple Syrup. Powdered Sugar.	
Pineapple Upside Down Waffle	11
Sticky Toffee Caramel. Whipped Cream.	
Granola Blueberry Pancake	12
Pear Compote. Local Chocolate Granola. Powdered Sugar.	
Mascarpone French Toast	13
Slow Dough Challah Bread Soaked in a Sweet Milk Bath. Honey + Cinnamon Mascarpone. Seasonal Berries.	
Nutella Toast	8
Hazelnut Spread. Sliced Banana and Strawberries. Slow Dough Challah.	

FARM TO TABLE

White Oak Bison Burger	16
95% Lean Buffalo. Pecan Smoked Bacon. Avocado. Hickory Cheddar. Tomato. Arugula. Onion Ring. Jalapeño-Bacon Jam. Slow Dough Butterflak Bun. Potato Egg Salad.	
Lox + Bagel	16
Chive Cream Cheese. Pickled Onion. Caper. Cherry Tomato. Everything Bagel.	
Local Salumi Cheese Board	12
Chef Tony's Selection of Houston Dairymaids Cheese. Grapes. Honeycomb. Za'atar Crisps.	
Zucchini Frites	8
Almond Flour. Chipotle Radish Dip. <i>GF</i>	
Salmon Benedict	17
Kale. Capers. Dill. Hollandaise. Challah. Hash Brown.	

E G G S

Huevos Rancheros	18
Two Eggs Any Style. Cheese Quesadilla. Corn Tortilla. Pinto Bean. Avocado Chunks. Street Corn. Cactus Leaf. Menomina. Salsa. <i>GF</i>	
Miracle Avocado Toast	15
Poached Egg. Pecan Smoked Bacon. Avocado Salsa. Watermelon Radish. Sea salt. Micro Green. Whole Wheat. <i>Salmon +5</i>	
Bacon + Egg Sandwich	13
Cage Free Egg. Avocado. Cheddar. Pecan Smoked Bacon. English Muffin. Seasonal Fruit.	
Steak Egg Migas	17
Shaved Ribeye. Cilantro. Poblano. Tomato. Street Corn. Cactus Leaf. Cotija. Corn Tortilla. <i>GF</i>	
Chilaquiles	16
Cage Free Scrambled Eggs. Pinto Beans. Salsa. Cotija.	

WHITEOAKHOUSTON.COM

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Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

GF Gluten Friendly

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

If you have any concerns regarding food allergies,
please inform your server prior to ordering.



We are proudly supporting
Children's Miracle Network (Hospitals)
with a \$1.00 donation
with every Avocado Toast sold

WEEKEND BRUNCH