

# WHITE OAK

KITCHEN + DRINKS  
at the Houston Galleria

## WEEKEND BRUNCH MENU

8:00AM to 3:00PM

### COCKTAILS

<b>Spicy Bloody Mary</b> house recipe	7
<b>Brunch Punch</b> malibu red. orange. cranberry.	5/15
<b>Mimosa</b> orange juice. house bubbles.	5/15
<b>Jalapeño Margarita</b> patron silver. cointreau. muddled jalapeño. blueberries. fresh squeezed lime. agave nectar.	13
<b>Texan Mule</b> tito's handmade vodka. ginger beer. fresh squeezed lime.	11
<b>Skinny Margarita</b> herradura reposado. fresh squeezed lime. agave nectar. grand marnier.	12
<b>Blueberry Mojito</b> bacardi rum. freshly muddled mint + blueberries. fresh squeezed lime. agave nectar.	13
<b>French 75</b> gin. champagne. lemon zest.	11

### JUICE BAR

<b>Green Goddess Juice</b> cucumber. green apple. celery. kale. pineapple. lemon. freshly squeezed in house.	10.5/36
<b>Vita - C</b> orange. grapefruit. lemon. freshly squeezed in house.	10.5/36
<b>Green Shake</b> spinach. banana. orange. pineapple. lime. almond milk.	12
<b>Banana + Date Smoothie</b> almond butter. banana. date. almond milk. maca.	10

### SALAD

<b>BLT Steak Salad</b> flat iron. pecan smoked bacon. zaatar. avocado. fresh mint. raspberry vinaigrette. <i>GF</i>	15
<b>Salmon Kale Salad</b> chimichurri. baby kale. steak tomato. citrus vinaigrette. <i>GF</i>	15

### SWEET DOUGH

<b>Organic Cinnamon Roll</b> vanila. vegan.	5
<b>Chicken + Bacon Waffle</b> crispy chicken wings. pecan smoked bacon. maple syrup. powdered sugar.	12
<b>Pineapple Upside Down Waffle</b> sticky toffee caramel. whipped cream.	12
<b>Granola Blueberry Pancake</b> pear compote. fresh blueberries. local granola.	12
<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>	4.5
<b>Butter Croissant</b>	3.5
<b>Daily Muffin</b>	3

### FARM TO TABLE

<b>Cheesy Truffle Mac</b> pecan smoked bacon. redneck cheddar. fontina. gruyere.	5
<b>White Oak Bison Burger</b> 95% lean buffalo. pecan smoked bacon. avocado. hickory cheddar. tomato. arugula. onion ring. jalapeño-bacon jam. slow dough butterflak bun. potato egg salad.	15
<b>Juan's Fish Taco</b> two tacos. salmon. tilapia. maui salsa. red cabbage. cilantro. <i>GF</i>	13
<b>Texas Fruit Plate</b> seasonal fresh cut fruit. berries. honey greek yogurt.	12
<b>Lox + Bagel</b> chive cream cheese. pickled onion. caper. cherry tomato. everything bagel.	16

### SHAREABLE PLATES

<b>Local Salumi Cheese Board</b> chef tony's selection of houston dairymaids cheese. grapes. honeycomb. za'atar crisps.	12
<b>Peppercorn Calamari</b> meyer lemon aioli. <i>GF</i>	9
<b>Chilaquiles Street Nachos</b> house ground beef. local cheese. tomato. sour cream. avocado. roasted corn. salsa. <i>GF</i>	11
<b>Zucchini Frites</b> chipotle radish dip.	8

### EGGS

<b>Huevos Rancheros</b> two eggs any style. cheese quesadilla. corn tortilla. pinto bean. avocado chunks. roasted corn. cotija. salsa. <i>GF</i>	16
<b>Miracle Avocado Toast</b> sunny side up egg. sliced avocado. micro greens. whole wheat. lemon ricotta.	12
<b>Bacon + Egg Sandwich</b> cage free egg. avocado. cheddar. pecan smoked bacon. english muffin. seasonal fruit.	12
<b>Steak + Egg Migas</b> shaved ribeye. cilantro. poblano. tomato. roasted corn. cotija. corn tortilla. <i>GF</i>	12
<b>Salmon Benedict</b> kale. capers. dill. hollandaise. challah. hash brown.	17
<b>Chilaquiles</b> cage free scrambled eggs. pinto beans. roasted corn. salsa. cotija.	16



## WHITEOAKHOUSTON.COM

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Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

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

*GF* Gluten Free

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

\*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.



**WE ARE PROUDLY SUPPORTING  
CHILDREN'S MIRACLE NETWORK (HOSPITALS)  
WITH A \$1.00 DONATION  
WITH EVERY AVOCADO TOAST SOLD**