

# WHITE OAK

## KITCHEN + DRINKS

at the Houston Galleria

### DRINK

- Spicy Bloody Mary** 10  
Pecan Smoked Bacon. Cayenne.
- Elevated Sangria** 9  
Fruity. Sweet. Bold.
- Mimosa** 8  
Orange Juice. House Bubbles.
- Jalapeño Margarita** 13  
Patron Silver. Cointreau. Muddled Jalapeño.  
Blueberries. Fresh Squeezed Lime. Agave Nectar.
- Texan Mule** 12  
Tito's Handmade Vodka. Ginger Beer.  
Fresh Squeezed Lime.
- Skinny Margarita** 13  
Herradura Reposado. Fresh Squeezed Lime.  
Agave Nectar. Grand Marnier.

### SALAD

- BLT Steak** 16  
Flat Iron. Pecan Smoked Bacon. Zaatar.  
Sliced Avocado. Fresh Mint. Raspberry Vinaigrette.
- Salmon Kale** 18  
Shredded Kale. Currants. Pine Nuts. Parmesan.

### SWEET DOUGH

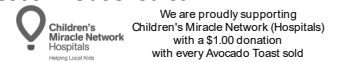
- Chicken + Bacon Waffle** 16  
Crispy Chicken Wings. Pecan Smoked Bacon.  
Maple Syrup. Powdered Sugar.
- Mascarpone French Toast** 14  
Slow Dough Challah Bread Soaked in a Sweet Milk Bath.  
Honey + Cinnamon Mascarpone. Seasonal Berries.

### FARM TO TABLE

- Kitchen Cheese Burger** 17  
90% Lean. Ground in House. Aged Cheddar. LTOP.  
Smoked Mesquite Aioli. Slow Dough Butterflak Bun.
- Lox + Bagel** 17  
Smoked Salmon. Chive Cream Cheese. Pickled Onion. Caper.  
Cherry Tomato. Everything Bagel.
- Allen's Fried Chicken** 16  
Half Chicken. Cheesy Truffle Mac. Sautéed Baby Kale.  
Pecan Smoked Bacon Gravy. Jalapeño-Bacon Jam.
- Smoked Salmon Benedict** 18  
Poached Egg. Kale Leaf. Capers. Fresh Dill. Hollandaise.  
Challah. Hash Brown.

### EGGS

- Huevos Rancheros** 17  
Two Eggs Any Style. Cheese Quesadilla. Corn Tortilla. Pinto Bean.  
Avocado . Street Corn. Cactus Leaf. Queso Fresco. House Salsa.
- Miracle Avocado Toast** 16  
Poached Egg. Pecan Smoked Bacon. Avocado Salsa. Micro Green  
Watermelon Radish. Sea salt. Whole Wheat. *Add Smoked Salmon +7*
- Farm Fresh Eggs + Meat** 16  
Cage Free Egg Any Style. Select Meat: Pecan Smoked Bacon. Chicken Sausage.  
Honey Glazed Ham. Pork Sausage. Turkey Bacon. Hash Brown.



#### WHITEOAKHOUSTON.COM

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Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

We love supporting our local farmers

Oak Farms Dairy | Houston Dairymaids | Sinful Bakery | Slow Dough Bake Shop  
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.

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

## WEEKEND BRUNCH