

WHITE OAK

KITCHEN + DRINKS

at the Houston Galleria

STARTERS

- Peppercorn Calamari**
Meyer Lemon Aioli. *GF*
- Kitchen Dip**
House Made Pimento Cheese. Hummus.
Maui Salsa. Za'atar Pita Crisps.
- Cheesy Truffle Mac**
Pecan Smoked Bacon. Redneck Cheddar.
Fontina. Gruyere.
- Chicken Gyoza**
Sriracha. Plum Sauce.
- Local Salumi Cheese Board**
Chef Tony's Selection of Houston Dairymaids
Cheese. Grapes. Honeycomb. Za'atar Crisps.
- Chilaquiles Street Nachos**
House Ground Beef. Local Cheese. Tomato.
Sour Cream. Avocado. Roasted Corn. Salsa.
Pickled Jalapeño. *GF*
- Zucchini Frites**
Chipotle Radish Dip.
- Chicken Tortilla Soup**
Carrots. Celery. Pepper. Avocado. Menomina.
Available Wednesday thru Friday

HOUSE SIDES

- Truffle Parmesan Fries**
Parmesan. Parsley. *GF*
- Sautéed Baby Kale**
Almond. Garlic. *GF*
- Yukon Gold Smashed Potatoes**
Chive. Garlic. *GF*
- Roasted Asparagus**
Peppercorn. Sea Salt. *GF*

DRINKS

- Skinny Margarita**
Herradura Reposado. Fresh Squeezed Lime.
Agave Nectar. Grand Marnier.
- Jalapeño Margarita**
Patron Silver. Cointreau. Muddled Jalapeño.
Blueberries. Fresh Squeezed Lime. Agave Nectar.
- Old Fashion**
Bulleit Rye. Angostura Bitters. Orange Peel.
- Blueberry Mojito**
Bacardi Rum. Freshly Muddled Mint + Blueberries.
Fresh Squeezed Lime. Agave Nectar.
- French 75**
Gin. Champagne. Lemon Zest.
- Gin + Tonic**
Grapefruit Peel. Mint.
- Del Campo**
Sauza. Thatcher's Cucumber Liqueur.
Fresh Squeezed Lime. Agave Nectar. Cilantro.

FARM TO TABLE

- Juan's Fish Taco**
Two Tacos. Salmon. Tilapia. Maui Salsa. Red Cabbage. Cilantro. *GF*
- Crispy Redfish**
Smashed Cauliflower + Chive. Sautéed Baby Kale. *GF*
- Allen's Fried Chicken**
Half Chicken. Cheesy Truffle Mac. Sautéed Baby Kale.
Jalapeño-Bacon Jam. Pecan Smoked Bacon Gravy.
- Stuffed Free Range Chicken**
Goat Cheese. Mushrooms. Spinach. Sun-dried Tomato.
Spaghetti Squash. Emerald Kale. Cream.
- BLT Steak Salad**
Flat Iron. Pecan Smoked Bacon. Za'atar. Fresh Mint.
Avocado. Raspberry Vinaigrette. *GF*
- Tony's Guilt Free Bolognese**
House Ground Beef. Spaghetti Squash. Scratch Tomato Sauce.
Basil. Shaved Parmesan. *GF*
- Black Angus Ribeye**
10 oz Herb Pressed. Onion Jam. Yukon Gold Smashed Potatoes. *GF*
- Steak Frites**
Chimichurri + Truffle Fries. *GF*
- Shrimp Pad Thai**
Rice Noodles. Egg. Tofu. Bean Sprouts. Scallions. Peanuts.
chili flakes. cilantro.
- White Oak Bison Burger**
95% Lean Buffalo. Pecan Smoked Bacon. Avocado.
Hickory Cheddar. Tomato. Arugula. Onion Ring. Jalapeño-bacon Jam.
Slow Dough Butterflak Bun. Potato Egg Salad.
- Spicy Seafood Linguine**
Shrimp. Salmon. Lump Crab. Roasted Corn. Creme Fraiche.
- Green Tea Lacquered Salmon**
Shitake Mushroom. Spinach Leaves. Butternut Squash.
Sweet Potato. Kale Chips. *GF*

SWEET NIGHTCAP

- Pineapple Upside Down Waffle**
Mexican Vanilla Ice Cream. Sticky Toffee Caramel.
- Almond Joy Sundae**
Amy's ice Cream. Coconut. Almonds. Chocolate. Almond Macaron. *GF*
- Cookies + Milk**
Oats. Dark Chocolate. Walnuts. Coconut.
- S'mores Bread Pudding**
Goey Marshmallow. Chocolate Ganache. Graham Crust.
Mexican Vanilla Ice Cream.

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 | 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.

DINNER