

WHITE OAK

KITCHEN + DRINKS

at the Houston Galleria

STARTERS

- Cheesy Truffle Mac** 5
Pecan Smoked Bacon. Redneck Cheddar. Fontina. Gruyere.
- Peppercorn Calamari** 9
Meyer Lemon Aioli. *GF*
- Chicken Gyoza** 8
Sriracha. Plum Sauce.
- Local Salumi Cheese Board** 12
Chef Tony's Selection of Houston Dairymaids Cheese. Grapes. Honeycomb. Za'atar Crisps.
- Zucchini Frites** 8
Chipotle Radish Dip.
- Chicken Tortilla Soup** 8
Carrots. Celery. Pepper. Avocado. Menomina. Available Wednesday thru Friday

HOUSE SIDES

- Truffle Parmesan Fries** 5
Parmesan. Parsley. *GF*
- Sautéed Baby Kale** 5
Almond. Garlic. *GF*
- Yukon Gold Smashed Potatoes** 5
Chive. Garlic. *GF*
- Roasted Asparagus** 6
Peppercorn. Sea Salt. *GF*

DRINKS

- Skinny Margarita** 12
Herradura Reposado. Fresh Squeezed Lime. Agave Nectar. Grand Marnier.
- Jalapeño Margarita** 13
Patron Silver. Cointreau. Muddled Jalapeño. Blueberries. Fresh Squeezed Lime. Agave Nectar.
- Old Fashion** 12
Bulleit Rye. Angostura Bitters. Orange Peel.
- Blueberry Mojito** 13
Bacardi Rum. Freshly Muddled Mint + Blueberries. Fresh Squeezed Lime. Agave Nectar.
- French 75** 11
Gin. Champagne. Lemon Zest.
- Gin + Tonic** 11
Grapefruit Peel. Mint.
- Del Campo** 12
Sauza. Thatcher's Cucumber Liqueur. Fresh Squeezed Lime. Agave Nectar. Cilantro.

FARM TO TABLE

- Juan's Fish Taco** 14
Two Tacos. Salmon. Tilapia. Redneck Cheddar. Avocado Crema. Chipotle Aioli. Red Cabbage. Cilantro. Plantain. *GF*
- Crispy Redfish** 18
Smashed Cauliflower + Chive. Sautéed Baby Kale. *GF*
- Allen's Fried Chicken** 14
Half Chicken. Cheesy Truffle Mac. Sautéed Baby Kale. Jalapeño-Bacon Jam. Pecan Smoked Bacon Gravy.
- Stuffed Free Range Chicken** 16
Goat Cheese. Mushrooms. Spinach. Sun-dried Tomato. Spaghetti Squash. Emerald Kale. Cream.
- BLT Steak Salad** 15
Flat Iron. Pecan Smoked Bacon. Za'atar. Fresh Mint. Avocado. Raspberry Vinaigrette. *GF*
- Tony's Guilt Free Bolognese** 14
House Ground Beef. Spaghetti Squash. Scratch Tomato Sauce. Basil. Shaved Parmesan. *GF*
- Black Angus Ribeye** 29
10 oz Herb Pressed. Onion Jam. Yukon Gold Smashed Potatoes. *GF*
- Steak Frites** 16
Chimichurri + Truffle Fries. *GF*
- Shrimp Pad Thai** 18
Rice Noodles. Egg. Tofu. Bean Sprouts. Scallions. Peanuts. chili flakes. cilantro.
- 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.
- Spicy Seafood Linguine** 16
Shrimp. Salmon. Lump Crab. Roasted Corn. Creme Fraiche.
- Green Tea Lacquered Salmon** 15
Shitake Mushroom. Spinach Leaves. Butternut Squash. Sweet Potato. Kale Chips. *GF*

SWEET NIGHTCAP

- Pineapple Upside Down Waffle** 8
Mexican Vanilla Ice Cream. Sticky Toffee Caramel.
- Almond Joy Sundae** 6
Amy's ice Cream. Coconut. Almonds. Chocolate. Almond Macaron. *GF*
- Cookies + Milk** 5
Oats. Dark Chocolate. Walnuts. Coconut.
- S'mores Bread Pudding** 7
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 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.

DINNER