

WHITE OAK

KITCHEN + DRINKS
at the Houston Galleria

DINNER MENU

STARTERS

- Peppercorn Calamari** 8
meyer lemon aioli. *GF*
- Kitchen Dip** 7
house made pimento cheese. hummus.
maui salsa. zaatar pita crisps.
- Cheesy Truffle Mac** 5
pecan smoked bacon. redneck cheddar.
fontina. gruyere.
- Chicken Gyoza** 7
sriracha. plum sauce.
- Local Salumi Cheese Board** 12
chef tony's selection of houston dairymaids cheese.
grapes. honeycomb. za'atar crisps.
- Chilequiles Street Nachos** 11
house ground beef. local cheese. tomato. sour cream.
avocado. roasted corn. salsa. pickled jalapeño. *GF*
- Zucchini Frites** 8
chipotle radish dip. *GF*
- Steak + Bleu Lettuce Cups** 11
pineapple salsa. menomina. avocado crema. cilantro.
blue cheese. *GF*

HOUSE SIDES

- Chicken Tortilla Soup** 8
carrots. celery. pepper. avocado. menomina.
available Wednesday thru Friday
- Raw Vegetable Salad** 6
watermelon radish. fennel. fava. red onion. tomato.
english cucumber. citrus vinaigrette. *GF*
- Sautéed Baby Kale** 5
almond. garlic. *GF*
- Yukon Gold Smashed Potatoes** 5
chive. garlic. *GF*
- Roasted Asparagus** 6
peppercorn. sea salt. *GF*
- Truffle Parmesan Fries** 5
parmesan. parsley. *GF*

DRINKS

- Skinny Margarita** 12
herradura reposado. fresh squeezed lime.
agave nectar. grand marnier.
- Jalapeño Margarita** 13
patron silver. cointreau. muddled jalapeno.
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

- Vietnamese Shaking Beef** 14
stir fried beef. red onion. watercress. arugula. cherry tomato. *GF*
- Juan's Fish Tacos** 14
blackened tilapia. maui salsa. red cabbage. cilantro. *GF*
- Seared Redfish** 17
smashed cauliflower + chive. sautéed baby kale. *GF*
- Allen's Fried Chicken** 14
half chicken. cheesy truffle mac. sautéed baby kale.
pecan smoked bacon gravy.
- Stuffed Free Range Chicken** 16
goat cheese. mushrooms. spinach. sun-dried tomato. spaghetti squash.
emerald kale.
- BLT Steak Salad** 15
flat iron. pecan smoked bacon. zaatar. watermelon. fresh mint.
avocado. raspberry vinaigrette. *GF*
- Salmon Kale Salad** 16
baby kale. rainbow peppercorn. steak tomato. citrus vinaigrette. *GF*
- Tony's Guilt Free Bolognese** 14
house ground beef. spaghetti squash. scratch tomato sauce.
basil. shaved parmesan. *GF*
- Black Angus Ribeye** 28
10 oz herb pressed. onion jam. yukon gold smashed potatoes. *GF*
- Steak Frites** 15
chimichurri + truffle fries. *GF*
- Shrimp Pad Thai** 17
rice noodles. egg. tofu. bean sprouts. scallions. peanuts.
chili flakes. cilantro.
- Bison Truffle Burger** 14
95% lean buffalo patty. avocado. hickory cheddar. tomato. arugula.
pecan smoked bacon. slow dough butterflak bun.

SWEET NIGHTCAP

- Pineapple Upside Down Waffle** 7
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.

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

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 | Pete's Meat | 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.