

WHITE OAK

KITCHEN + DRINKS
at the Houston Galleria

DINNER MENU

STARTERS

- Peppercorn Calamari** 8
meyer lemon aioli.
- Kitchen Dip** 7
house made pimento cheese. red pepper hummus.
maui salsa. zaatar pita crisps.
- Pear + Gorgonzola** 6
granola. micro greens. toasted hazelnut.
watermelon radish. *GF*
- Cheesy Truffle Mac** 5
pecan smoked bacon. redneck cheddar.
fontina. gruyere.
- Salmon Artichoke Cake** 8
meyer lemon aioli. hash brown. micro greens.
- Chicken Gyoza** 7
sriracha. plum sauce.
- Local Salumi Cheese Board** 12
chef tony's selection of houston dairymaids cheese.
grapes. honeycomb. za'atar crisps.

HOUSE SIDES

- Raw Vegetable Salad** 6
watermelon radish. fennel. fava. red onion. tomato.
english cucumber. citrus vinaigrette. *GF*
- Smashed Cauliflower + Chive** 5
garlic. shallot. parsley. parmesan. *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

- Del Campo** 12
sauza. thatcher's cucumber liqueur. fresh squeezed
lime. agave nectar. cilantro.
- Jalapeño Margarita** 13
patron silver. cointreau. muddled jalapeno.
blueberries. fresh squeezed lime. agave nectar.
- Grapefruit Spritzer** 10
deep eddy grapefruit. soda.
- Old Fashion** 12
bulleit rye. angostura bitters. orange peel.
- Blueberry Mojito** 13
bacardi rum. freshly muddled mint + blueberries.
fresh squeezed lime. agave nectar.

FARM TO TABLE

- 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. ripe tomato.
avocado. raspberry vinaigrette.
- Salmon Kale Salad** 16
baby kale. rainbow peppercorn. steak tomato. citrus vinaigrette. *GF*
- Nina's Guilt Free Bolgnese** 14
house ground beef. spaghetti squash. basil. shaved parmesan. *GF*
- Skinny Protein** 15
free range chicken. roasted asparagus. smashed cauliflower + chive.
maui salsa. red pepper hummus. *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. cage - free egg. walnut basil pesto. crumbled bleu
cheese. arugula. slow dough whole wheat challah. available with no bun.

SWEET NIGHTCAP

- Pineapple Upside Down Waffle** 7
mexican vanilla ice cream. sticky toffee caramel.
- Organic Cinnamon Roll** 5
gooey frosting. mexican vanilla ice cream + vegan.
- Almond Joy Sundae** 6
amy's ice cream. coconut. almonds. chocolate. almond macaron. *GF*
- Cookies + Milk** 5
oats. dark chocolate. walnuts. coconut.
- Pecan Brownie A La Mode** 6
mexican vanilla ice cream. chocolate ganache.

WHITEOAKHOUSTON.COM

Houston Galleria • 5011 Westheimer • Houston, TX 77056
Phone: 713.960.6588 • Events: events@whiteoakhouston.com
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.