

WHITE OAK
KITCHEN + DRINKS
at the Houston Galleria

+ DRINKS

Scratch Made | Freshly Squeezed

Skinny Margarita		12
Herradura Reposado. Fresh Squeezed Lime. Agave Nectar. Grand Marnier.		
Strawberry + Basil Margarita		12
Sauza. Cointreau. Fresh Strawberries. Fresh Squeezed Lime. Agave Nectar.		
Jalapeño Margarita		13
Patron Silver. Cointreau. Muddled Jalapeños. Blueberries. Fresh Squeezed Lime. Agave Nectar.		
Texan Mule		11
Tito's Handmade Vodka. Ginger Beer. Fresh Squeezed Lime. Mint.		
Blueberry Mojito		13
Bacardi Rum. Freshly Muddled Mint + Blueberries. Fresh Squeezed Lime. Agave Nectar.		
Del Campo		12
Sauza Tequila. Thatcher's Cucumber Liqueur. Fresh Squeezed Lime. Cilantro. Agave Nectar.		
Old Fashion		12
Bulleit Rye. Angostura Bitters. Orange Peel.		
French 75		11
Gin. Champagne. Lemon Zest.		
Gin + Tonic		11
Grapefruit Peel. Mint.		
Mimosa	<i>Weekend only</i>	11/5
Sangria	<i>Weekend only</i>	5
Spicy Bloody Mary		8
House Recipe. Bacon. Cayenne.		

A Mixed Beverage Sales Tax (MBST) of 8.25%
will be added in compliance with Texas law

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