

WHITE OAK

KITCHEN + DRINKS

at the Houston Galleria

+ DRINKS

handmade | 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 jalapeno.
blueberries. fresh squeezed lime. agave nectar.
- Mango Margarita** 12
don julio silver. cointreau. ripe mango.
fresh squeezed lime. agave nectar.
- Watermelon Mint Margarita** 12
fresh watermelon. muddled mint.
- 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.

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

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