

# WHITE OAK

KITCHEN + DRINKS  
at the Houston Galleria

## NOSH 6

### **Peppercorn Calamari**

Meyer Lemon Aioli.

### **Local Cheese Board**

Chef Tony's selection of Houston Dairymaids Cheese.  
Honey Comb. Za'atar Crisps.

### **Chicken Gyoza**

Sriracha. Plum Sauce.

### **Savory Starch**

Truffle Parmesan Fries. Sweet Potato Waffle Fries.  
Smoked Mesquite Aioli.

### **Cheesy Truffle Mac**

Pecan Smoked Bacon. Redneck Cheddar. Fontina. Gruyere.

### **Kitchen Dip**

House Made Pimento Cheese. Hummus.  
Maui Salsa. Zaatar Pita Crisps.

### **Zucchini Frites**

Chipotle Radish Dip.

### **S'mores Bread Pudding**

Goey Marshmallow. Chocolate Ganache. Graham Crust.  
Mexican Vanilla Ice Cream.

## WINE 7

### **House Red**

### **House White**

## HAND CRAFTED COCKTAILS 8

### **Strawberry + Basil Margarita**

Sauza. Cointreau. Fresh Strawberries.  
Fresh Squeezed Lime. Agave Nectar.

### **Del Campo**

Sauza. Thatcher's Cucumber Liqueur.  
Fresh Squeezed Lime. Agave Nectar. Cilantro.

### **Skinny Margarita**

Herradura Reposado. Fresh Squeezed Lime.  
Grand Marnier. Agave Nectar

### **Mango Margarita**

Don Julio Silver. Cointreau. Ripe Mango.  
Fresh Squeezed Lime. Agave Nectar.

### **Old Fashion**

Bulleit Rye. Angostura Bitters. Orange Peel. Thyme.

### **French 75**

Gin. Champagne. Lemon Zest.

### **Gin + Tonic**

Grapefruit Peel. Mint.

## BEER 3

Michelob Ultra. Shiner Bock. Karbach Hopadillo.  
Karbach Weekend Warrior. Saint Arnold Weedwacker. Corona.  
Heineken. Modelo Especial. Stella Artois.

**HAPPY HOUR**  
3PM-8PM