

WHITE OAK

KITCHEN + DRINKS
at the Houston Galleria

WEEKEND BRUNCH MENU

8:00AM to 3:00PM

COCKTAILS

Spicy Bloody Mary house recipe	7
Brunch Punch malibu red. orange. cranberry.	5/15
Mimosa orange juice. house bubbles.	5/15
Jalapeño Margarita patron silver. cointreau. muddled jalapeno. blueberries. fresh squeezed lime. agave nectar.	13
Texan Mule tito's handmade vodka. ginger beer. fresh squeezed lime.	11
Skinny Margarita herradura reposado. fresh squeezed lime. agave nectar. grand marnier.	12
Blueberry Mojito bacardi rum. freshly muddled mint + blueberries. fresh squeezed lime. agave nectar.	13
French 75 gin. champagne. lemon zest.	11

JUICE BAR

Freshly squeezed in house!

Green Goddess Juice cucumber. green apple. celery. kale. pineapple. lemon.	10.5/36
Vita - C orange. grapefruit. lemon.	10.5/36
Green Shake spinach. banana. orange. pineapple. lime. almond milk.	12

SALAD

Detox Chop Salad free range yogurt marinated chicken. avocado. cherry tomato. grapes. medjool dates. almonds. shaved romano. kalamata olives. red onion. thyme. cilantro. tarragon vinaigrette. <i>GF</i>	13
BLT Steak Salad flat iron. pecan smoked bacon. zaatar. watermelon. avocado. raspberry vinaigrette. <i>GF</i>	15
Salmon Kale Salad chimichurri. baby kale. steak tomato. citrus vinaigrette. <i>GF</i>	15

SWEET DOUGH

Organic Cinnamon Roll gooey frosting. vegan.	5
Chicken + Bacon Waffle crispy chicken wings. pecan smoked bacon. maple syrup. powdered sugar.	12
Pineapple Upside Down Waffle sticky toffee caramel. whipped cream.	11
Blueberry Pancakes fresh blueberries. caramel apple syrup.	12
Mascarpone French Toast slow dough challah bread soaked in a sweet milk bath. honey + cinnamon scented mascarpone. seasonal berries.	13
Nutella Toast hazelnut spread. sliced banana and strawberries. slow dough challah.	7
Almond Croissant	4.5
Butter Croissant	3.5
Daily Muffin	3

FARM TO TABLE

Cheesy Truffle Mac pecan smoked bacon. redneck cheddar. fontina. gruyere.	5
Bison Truffle Burger 95% lean buffalo patty. walnut basil pesto. bleu cheese. arugula. slow dough whole wheat challah. sweet potato waffle fries.	14
Tony's Guilt Free Bolognese house ground beef. spaghetti squash. basil. shaved parmesan. <i>GF</i>	14
Juan's Fish Tacos blackened tilapia. maui salsa. red cabbage. cilantro. <i>GF</i>	13
Texas Fruit Plate seasonal fresh cut fruit. berries. honey greek yogurt.	12
Salmon Toast smoked salmon. watermelon radish. micro green. white toast.	11
Lox + Bagel chive cream cheese. pickled onion. caper. cherry tomato. everything bagel.	16
Chilaquiles cage free scrambled eggs. black beans. roasted corn. salsa. cotija.	16

SHAREABLE PLATES

Kitchen Dip house made pimento cheese. maui salsa. red pepper hummus. za'atar pita crisps.	7
Local Salumi Cheese Board chef tony's selection of houston dairymaids cheese. grapes. honeycomb. za'atar crisps.	12
Peppercorn Calamari meyer lemon aioli.	8

EGGS

Huevos Rancheros two eggs any style. cheese quesadilla. corn tortilla. black bean. avocado chunks. roasted corn. houston dairymaids queso blanco. salsa. <i>GF</i>	16
Avocado Toast sunny side up egg. sliced avocado. micro green. whole wheat. lemon ricotta.	10
Bacon + Egg Sandwich cage free egg. avocado. cheddar. pecan smoked bacon. english muffin. seasonal fruit.	12
Esteban's Quinoa + Arugula Omelet bell pepper. onion. redneck cheddar. arugula. cherry tomato. egg white. greek yogurt + strawberries.	15
Salmon Benedict kale. capers. dill. hollandaise. challah. hash brown.	17

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.