

WHITE OAK

KITCHEN + DRINKS
at the Houston Galleria

WEEKEND BRUNCH MENU

8:00AM to 3:00PM

DRINKS

COCKTAILS

Brunch Punch malibu red. orange. cranberry.	5/15
Spicy Bloody Mary house recipe	7
Mimosa orange juice. house bubbles.	5/15
Jalapeno Margarita patron silver. cointreau. muddled jalapeno. blueberries. fresh squeezed lime. agave nectar.	13
Texan Mule tito's handmade vodka. ginger beer. fresh squeezed lime.	12
Grapefruit Spritzer deep eddy grapefruit. soda.	10
Blueberry Mojito bacardi rum. freshly muddled mint + blueberries. fresh squeezed lime. agave nectar.	13

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. ripe tomato. 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.	7
Chicken + Bacon Waffle crispy chicken wings. maple syrup. powdered sugar.	12
Pineapple Upside Down Waffle sticky toffee caramel. whipped cream.	11
Banana Nut Pancakes multigrain. fresh slices of banana. granola. caramel apple syrup.	12
Mascarpone French Toast slow dough challah bread soaked in a sweet milk bath. honey + cinnamon scented mascarpone. seasonal berries.	13

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
Nina'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

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
Pear + Gorgonzola granola. micro greens. toasted hazelnut. watermelon radish. <i>GF</i>	6

EGGS

Smoked Salmon Benedict two poached eggs. smoked salmon. focaccia bread. hollandaise sauce. crispy capers. fresh dill. hash brown.	17
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
Just Indulge two eggs any style + select meat: pecan smoked bacon. chicken sausage. pork sausage or ham. buttermilk pancakes. starbucks organic coffee. juice.	25
Avocado Toast sunny side up egg. gruyere. whole wheat.	12
Ham + Egg Sandwich fried egg. gruyere. hash brown. thick sliced challah.	14

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.