

# WAREHOUSE 72 HOUSTON

## Starters

<b>FRIED HOUSE-MADE MOZZARELLA</b> Served with marinara	12
<b>BLACK TRUFFLE ARANCINI</b> Fried risotto with house-made mozzarella, parmesan	11
<b>RICOTTA GNOCCHI AND MUSHROOMS</b> Roasted wild mushrooms, brown butter, ricotta salata, truffle oil, breadcrumbs, herbs	15
<b>BROILED GULF OYSTERS*</b> Roasted Piquillo butter, lemon, roasted garlic, toasted baguette	18
<b>MEAT AND CHEESE BOARD*</b> Chef's selection of prosciutto, salami, french sausage, artisanal cheeses, jams, fruit, baguette	24
<b>CHARRED OCTOPUS</b> Crispy potatoes, Spanish chorizo, salsa verde	20
<b>TUNA TARTARE*</b> Yellowfin tuna, Thai chili vinaigrette, avocado, cucumber, prawn crackers	19
<b>BAKED BRIE</b> Oven-fired baked brie, seasonal fruit compote, toasted bread	16

## Soups & Salads

<b>SOUP OF THE DAY</b>	10
<b>CHICKEN AND MEATBALL SOUP</b> Chicken, pork and beef meatballs, vegetables, orzo	9
<b>SAMUEL ADAMS BEER CHILI</b> Cheddar cheese, red onions	12
<b>CAESAR SALAD*</b> Romaine lettuce, parmesan crisp, herbed ciabatta crouton	11
<b>"WAREHOUSE 72"</b> Spring mix, shaved fennel, radishes, red onion, orange segments, ricotta salata, lemon-sumac vinaigrette	13
<b>ROASTED BEET SALAD</b> Mixed beets, whipped goat cheese, arugula, candied walnuts, balsamic	15
<b>BURRATA CAPRESE SALAD</b> Marinated tomatoes, arugula, basil, balsamic reduction	18
Add Grilled Chicken (6oz) \$7, Seared Diver Scallop (ea) \$5, Grilled Shrimp (ea) \$2, Salmon (6oz) \$14	

## Shareable Sides

<b>SMOKED CARROTS</b> Oak wood-smoked, spinach hazelnut pesto, sumac	9
<b>CRISPY SMASHED POTATOES</b> Tossed in herbs and cracked black pepper	9
<b>HAND-CUT FRIES</b> Tossed in rosemary salt and black pepper	7
<b>BROCCOLINI</b> Simply grilled and tossed in herbs	9
<b>CREAMY POLENTA</b> With caramelized onions	7
<b>BRUSSELS SPROUTS</b> Flash fried tossed with balsamic reduction	9
<b>WHIPPED POTATOES</b> Idaho potatoes, cream, butter	7
<b>PAN ROASTED CAULIFLOWER</b> Roasted cauliflower florets, carrots, baby kale, brown butter	8

## MAIN MENU

### Oven Fired

<b>MARGHERITA</b> House-made mozzarella, house red sauce, basil	14
<b>CARNE</b> Salami, pepperoni, pork sausage, mozzarella, pickled fresno peppers	18
<b>CHICKEN PESTO</b> Basil pesto, pulled chicken, goat cheese, blistered tomatoes, caramelized onions, calabria peppers	17
<b>MOZZARELLA AND PROSCIUTTO FLATBREAD</b> House red sauce, house-made mozzarella, fresh prosciutto, arugula, parmesan cheese	17
<b>MUSHROOM AND TRUFFLE FLATBREAD</b> Garlic oil base, mozzarella, brie cheese, mixed mushrooms, truffle oil	17

### Entrees

<b>AUSTRALIAN LAMB CHOPS*</b> Herb-roasted lamb, oak wood-smoked carrots, sweet potato, spinach and hazelnut pesto, sumac	39
<b>DUCK CASSOULET*</b> Seared duck breast, duck confit, white beans and tomato stew, vegetables, herbs	34
<b>RIBEYE STEAK*</b> 14oz prime grade, red wine demi-glace, herbed crispy marble potatoes	48
<b>STEAK FRITES*</b> 8 oz Beef tenderloin filet, hand-cut fries, shallot-herb compound butter	42
<b>CHICKEN FRIED NY STRIP STEAK*</b> 7 oz Prime NY Strip, whipped potatoes, green beans, roasted jalapeno white gravy	29
<b>ZA'ATAR ROASTED CHICKEN*</b> Local, all natural roasted half chicken, grilled broccolini, cilantro, red onion, Aleppo pepper	21
<b>SOUS-VIDE PORK CHOP*</b> 14 oz Double Cut, white polenta, crispy brussels sprouts, caramelized onions, Garrison Brothers Bourbon glaze	33
<b>HERB ROASTED SALMON*</b> Cauliflower whipped potatoes, roasted cauliflower florets, baby carrots, wilted baby kale, brown butter	27
<b>PAN SEARED BRANZINO*</b> Skin on branzino, potato pavé, wilted spinach, blistered cherry tomatoes, lobster beurre blanc	31
<b>SEAFOOD RISOTTO*</b> Seafood fumet, halibut, scallops, shrimp, fine herbs	33
<b>SEARED TUNA STEAK SALAD*</b> 7oz Yellowfin tuna steak, spring mix, avocado, carrots, red onions, cucumber, soy-ponzu vinaigrette, micro greens	29
<b>TRUFFLE ANGEL HAIR</b> Truffle cream sauce, parmesan, grated black truffles, truffle oil, chives	21
<b>FETTUCINE AND BURRATA</b> Basil pesto cream, blistered cherry tomatoes, burrata	18
<b>MAC &amp; CHEESE WITH MAPLE GLAZE PORK BELLY</b> Crispy maple-glazed pork belly, cheddar cheese, smoked gouda, breadcrumbs	23
<b>15-LAYER INCREDIBLE LASAGNA</b> Meat sauce, Italian pork sausage, Romano, ricotta	18

\*SOME DISHES may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Menu items and prices subject to change.