

WAREHOUSE 72 HOUSTON

Starters

FRIED HOUSE-MADE MOZZARELLA Marinara, Parmesan, micro basil	14
BLACK TRUFFLE ARANCINI Fried risotto with house-made mozzarella, Parmesan	13
BROILED GULF OYSTERS* Roasted piquillo butter, lemon, roasted garlic, toasted baguette	18
MEAT AND CHEESE BOARD* Chef's selection of house-made charcuterie, prosciutto, artisanal cheeses, jams, fruit, baguette	27
CHARRED OCTOPUS Crispy potatoes, Spanish chorizo, salsa verde	23
KAMPACHI CRUDO Peri Peri sauce, grilled pineapple, soy-citrus emulsion, crispy garlic, smoked sea salt	21
ROASTED BONE MARROW Dijon mustard, piquillo pepper chimichurri, micro cilantro, toasted sourdough	24

Soups & Salads

CHICKEN AND MEATBALL SOUP Chicken, pork and beef meatballs, vegetables, orzo	10
CAESAR SALAD* Romaine lettuce, Parmesan, herbed ciabatta crouton, house-made Caesar dressing -- add boquerones +3	13
"WAREHOUSE 72" Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette	14
ROASTED BEET SALAD Mixed beets, whipped goat cheese, arugula, candied walnuts, balsamic reduction	16
MARKET SALAD Baby kale, golden raisins, blueberries, sunflower seeds, dried apricots, almonds, lemon vinaigrette	15

Add Grilled Chicken (6 oz) \$7, Seared Diver Scallop (ea) \$5, Grilled Shrimp (ea) \$2, Salmon (6oz) \$14

Shareable Sides

SMOKED CARROTS Oak wood-smoked, spinach hazelnut pesto, sumac	9
CRISPY MARBLE POTATOES Flash-fried smashed marble potatoes, herb salt	9
HAND-CUT TRUFFLE FRIES tossed in truffle oil, Parmesan, rosemary salt and black pepper	9
BROCCOLINI Simply grilled and tossed in herbs	9
BRUSSELS SPROUTS Flash fried tossed with balsamic reduction	9

MAIN MENU

Oven Fired

MARGHERITA House-made mozzarella, house red sauce, basil	16
CARNE Salami, pepperoni, pork sausage, mozzarella, pickled fresno peppers	19
CHICKEN PESTO Basil pesto, pulled chicken, goat cheese, blistered tomatoes, caramelized onions, Calabrian peppers	19

Entrées

AUSTRALIAN LAMB CHOPS* Herb-roasted lamb, oak wood-smoked carrots, sweet potato, spinach and hazelnut pesto, sumac	42
RIBEYE STEAK* 14 oz prime grade, red wine demi-glace, herbed crispy marble potatoes	52
FILET FRITES* 8 oz beef tenderloin filet, hand-cut fries, shallot-herb compound butter	46
CHICKEN FRIED NY STRIP STEAK* 7 oz Prime NY Strip, whipped potatoes, green beans, roasted jalapeño white gravy	29
PERUVIAN ROASTED CHICKEN* Peruvian marinated grilled half chicken, spiced crispy potatoes, grilled broccolini, aji verde, micro cilantro	23
SOUS VIDE PORK CHOP* 14 oz double cut, white polenta, crispy brussels sprouts, caramelized onions, Garrison Brothers Bourbon glaze	34
HERB ROASTED SALMON* Herbed couscous, spinach, green beans, zucchini, yellow squash, pickled cherry tomatoes	28
BLACKENED MARKET FISH Local caught market fish, whipped potatoes, charred corn succotash, fresh herbs, charred lemon	32
PAN SEARED BRANZINO* Skin on branzino, potato pavé, wilted spinach, blistered cherry tomatoes, lobster beurre blanc	33
SEARED SCALLOPS* Seared bay scallops, red bell pepper risotto, asparagus, fresh herbs	33
TRUFFLE ANGEL HAIR Truffle cream sauce, Parmesan, fresh grated black truffles, truffle oil, chives	24
MAC & CHEESE WITH MAPLE GLAZED PORK BELLY Crispy maple-glazed pork belly, cheddar cheese, smoked gouda, breadcrumbs	25
15-LAYER INCREDIBLE LASAGNA Meat sauce, Italian pork sausage, Romano, ricotta	21

*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.