

WAREHOUSE 72 HOUSTON

LUNCH MENU EVERY DAY 11AM - 3PM

Starters

FRIED HOUSE-MADE MOZZARELLA Served with marinara	9
RICOTTA GNOCCHI AND WILD MUSHROOMS Roasted mushrooms, brown butter, ricotta salata, truffle oil, breadcrumbs	9
CHICKEN AND MEATBALL SOUP Chicken, pork and beef meatballs, vegetables, orzo	6
BLACK TRUFFLE ARANCINI Fried risotto with house-made mozzarella, parmesan	7
GRILLED GULF OYSTERS* Grilled with piquillo butter, charred lemon, baguette	14

Sandwiches/Pizza

MARGHERITA PIZZA House-made mozzarella, house red sauce, basil	12
BIANCA PIZZA Mozzarella, ricotta, smoked gouda, pecorino, roasted garlic	14
CARNE PIZZA Salami, pepperoni, pork sausage, mozzarella, pickled fresno peppers	15
CHICKEN PARMESAN SANDWICH†* Parmesan and herb-fried chicken breast, ciabatta, house-made mozzarella, marinara, basil	15
STEAK SANDWICH†* Sourdough hoagie, strip steak, tomatoes, arugula, caramelized onion, aged cheddar, spinach hazelnut pesto	16
WAREHOUSE 72 BURGER†* Sesame seed bun, 8-oz beef patty, american cheese, shaved romaine, tomatoes, sweet onion, house-made pickles, "W72" burger sauce	14

†Sandwiches served with choice of hand-cut fries or side salad

Salads

"WAREHOUSE 72" Spring mix, shaved fennel, radishes, red onion, orange segments, ricotta salata, lemon-sumac vinaigrette	9
CAESAR SALAD Romaine lettuce, parmesan crisp, herbed ciabatta crouton	8
GRAIN BOWL Quinoa, brown rice, spinach, broccolini, sunflower seeds, pumpkin seeds, blueberry lemon vinaigrette	10
POKE BOWL SALAD* Yellowfin tuna, ponzu vinaigrette, spring mix, avocado, cucumber, sweet onions, edamame, sesame seeds, wonton crisps	16
BURRATA ARUGULA SALAD WITH SEASONAL FRUIT Blistered seasonal stone fruit, burrata, aged balsamic, arugula, marcona almonds, ciabatta	14

Craft Pasta

TRUFFLE ANGEL HAIR Truffle cream sauce, parmesan, grated fresh burgundy black truffles, chives	18
FOUR CHEESE RAVIOLI Tomato-cream sauce, pecorino romano cheese, micro basil	13
FETTUCINE AND BURRATA Basil pesto cream, blistered cherry tomatoes, burrata	16
MAC & CHEESE WITH MAPLE GLAZED PORK BELLY Crispy maple-glazed pork belly, cheddar cheese, smoked gouda, breadcrumbs	15
15-LAYER INCREDIBLE LASAGNA Meat sauce, Italian pork sausage, Romano, ricotta and mozzarella cheese	14
SEAFOOD AND PASTA STEW* Clams, scallops, shrimp, calamari and fish	21

Curated Protein Pairings (Add To Simple Salad or Pasta)

SALMORIGLIO SEARED SCALLOPS* (2) 10	LEMON-ROASTED SALMON* (6 oz) 10	HERB ROASTED STRIP STEAK* (6 oz) 12
PIQUILLO GRILLED SHRIMP* (3) 6	HERB GRILLED CHICKEN BREAST* (6 oz) 6	AUSTRALIAN LAMB CHOPS* (2) 14

Main

AUSTRALIAN LAMB CHOPS* Herb-roasted lamb, oak wood smoked carrots, sweet potato, spinach and hazelnut pesto, sumac	29
SALMORIGLIO GRILLED FILET* 6-oz filet grilled with oregano and garlic, hand-cut fries	29
ZA'ATAR ROASTED CHICKEN* Local, all natural roasted half chicken, grilled broccolini, cilantro, red onion, Aleppo pepper	18
GULF MARKET FISH* Whipped potatoes, caramelized fennel, spinach, lemon butter	24
SEAFOOD RISOTTO* Seafood fumet, grilled shrimp, fine herbs	18

Shareable Sides

SMOKED CARROTS Oak wood-smoked, spinach hazelnut pesto, sumac	5
CRISPY SMASHED POTATOES Tossed in herbs and cracked black pepper	5
HAND-CUT FRIES Tossed in rosemary salt and black pepper	5
BROCCOLINI Simply grilled and tossed in herbs	5
CREAMY POLENTA With caramelized onions	5
SIDE SALAD Spring mix, tomatoes, cucumbers, red onions, lemon vinaigrette	5

Desserts

CHOCOLATE HAZELNUT TORTE 4-layer chocolate cake, nutella buttercream, cocoa nibs	8
LEMON ICE BOX TART Speculoos, lemon cream, meringue, blueberries	8
VANILLA BEAN PANNA COTTA Peppered berries, brown butter wafer	6
ESPRESSO BOMBE Chocolate shell, espresso mousse, house-spun cotton candy, pistachio biscotti crumble, dulce de leche	8
FROZEN S'MORES Chocolate ice cream, graham cracker, toasted marshmallow	6

*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.

WAREHOUSE 72 HOUSTON

DINNER MENU EVERY DAY 3PM - CLOSE

Starters

FRIED HOUSE-MADE MOZZARELLA Served with marinara	9
RICOTTA GNOCCHI AND WILD MUSHROOMS Roasted mushrooms, brown butter, ricotta salata, truffle oil, breadcrumbs	10
CHICKEN AND MEATBALL SOUP Chicken, pork and beef meatballs, vegetables, orzo	6
BLACK TRUFFLE ARANCINI Fried risotto with house-made mozzarella, parmesan	7
GRILLED GULF OYSTERS* Grilled with piquillo butter, charred lemon, baguette	15
MEDITERRANEAN GRILLED OCTOPUS Crispy smashed potatoes, spanish chorizo, salsa verde	17
CHARCUTERIE AND CHEESE BOARD* Chef's selection of house-made charcuterie, prosciutto, artisanal cheese, jams, fruit, baguette	17

Curated Salads

"WAREHOUSE 72" Spring mix, shaved fennel, radishes, red onion, orange segments, ricotta salata, lemon-sumac vinaigrette	10
CAESAR SALAD Romaine lettuce, parmesan crisp, herbed ciabatta crouton	9
BEET CARPACCIO Red beets, green apple, walnuts, arugula, goat cheese, balsamic	12
BURRATA ARUGULA SALAD WITH SEASONAL FRUIT Blistered seasonal stone fruit, burrata, aged balsamic, arugula, marcona almonds, ciabatta	15

Craft Pasta

TRUFFLE ANGEL HAIR Truffle cream sauce, parmesan, grated fresh burgundy black truffles, chives	20
FOUR CHEESE RAVIOLI Tomato-cream sauce, pecorino romano cheese, micro basil	15
SHORT RIB RAGU PAPPARDELLE Red wine braised short ribs, herb smoked pappardelle pasta, fresh oregano, pecorino romano cheese	23
FETTUCINE AND BURRATA Basil pesto cream, blistered cherry tomatoes, burrata	18
MAC & CHEESE WITH MAPLE GLAZED PORK BELLY Crispy maple-glazed pork belly, cheddar cheese, smoked gouda, breadcrumbs	17
15-LAYER INCREDIBLE LASAGNA Meat sauce, Italian pork sausage, Romano, ricotta and mozzarella cheese	16

Hand-Crafted Pizza

MARGHERITA House-made mozzarella, house red sauce, basil	14
BIANCA Mozzarella, ricotta, smoked gouda, pecorino, roasted garlic	15
CARNE Salami, pepperoni, pork sausage, mozzarella, pickled fresno peppers	17
CHICKEN PESTO Basil pesto, pulled chicken, goat cheese, blistered tomatoes, caramelized onions, calabria peppers	16
VEGETARIAN Red sauce, mozzarella, caramelized onions, blistered tomatoes, castelvetrano olives, mushrooms, arugula	14

Butcher's Board

PORK CHOP* 27 - 14-oz double cut sous-vide, broccoli rabe, creamy white polenta with caramelized onions, pork jus
AUSTRALIAN LAMB CHOPS* 34 - Herb-roasted lamb, oak wood-smoked carrots, sweet potato, spinach and hazelnut pesto, sumac
SALMORIGLIO GRILLED FILET* 36 - 8-oz filet grilled with oregano and garlic, hand-cut fries
ZA'ATAR ROASTED CHICKEN* 21 - Local, all natural roasted half chicken, grilled broccolini, cilantro, red onion, Aleppo pepper
PRIME RIBEYE OR NY STRIP* 39 - 14-oz prime grade, grilled with roasted garlic, served with herbed crispy potatoes

From the Sea

SEAFOOD AND PASTA STEW* 24 - Clams, scallops, shrimp, calamari and fish
SEARED SCALLOPS* 25 - Romesco sauce, asparagus, squid ink fregola, pancetta, sumac
SALMON* 26 - Roasted cauliflower puree, green beans, cremini mushrooms, madeira cream sauce
GULF MARKET FISH* 27 - Whipped potatoes, caramelized fennel, spinach, lemon butter
SEAFOOD RISOTTO* 29 - Seafood fumet, halibut, scallops, shrimp, fine herbs

Shareable Sides

SMOKED CARROTS Oak wood-smoked, spinach hazelnut pesto, sumac	6
CRISPY SMASHED POTATOES Tossed in herbs and cracked black pepper	6
HAND-CUT FRIES Tossed in rosemary salt and black pepper	6
BROCCOLINI Simply grilled and tossed in herbs	6
CREAMY POLENTA With caramelized onions	6
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Desserts

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