

# WAREHOUSE 72 HOUSTON

## MAIN MENU

### Appetizers

<b>FRIED HOUSE-MADE MOZZARELLA</b> Served with marinara	9
<b>BLACK TRUFFLE ARANCINI</b> Fried risotto with house-made mozzarella, parmesan	9
<b>BEEF TENDERLOIN CARPACCIO</b> Arugula, parmesan, black truffles	15
<b>BROILED GULF OYSTERS</b> Roasted Piquillo butter, lemon, roasted garlic, toasted baguette	16
<b>MEAT AND CHEESE BOARD</b> Chef's selection of prosciutto, salami, french sausage, artisanal cheeses, jams, fruit, baguette	18
<b>CHARRED OCTOPUS</b> Crispy potatoes, Spanish chorizo, salsa verde	19
<b>TUNA TARTARE</b> Yellowfin tuna, Thai chili vinaigrette, avocado, cucumber, prawn crackers	18

### Soups & Salads

<b>CHICKEN AND MEATBALL SOUP</b> Chicken, pork and beef meatballs, vegetables, orzo	7
<b>SAMUEL ADAMS BEER CHILI</b> Cheddar cheese, red onions	7
<b>CAESAR SALAD</b> Romaine lettuce, parmesan crisp, herbed ciabatta crouton	9
<b>"WAREHOUSE 72"</b> Spring mix, shaved fennel, radishes, red onion, orange segments, ricotta salata, lemon-sumac vinaigrette	10
<b>ROASTED BEET SALAD</b> Mixed beets, whipped goat cheese, arugula, candied walnuts, balsamic	12
<b>BURRATA CAPRESE SALAD</b> Marinated tomatoes, arugula, basil, balsamic reduction	15

### Hand-Crafted Pizza

<b>MARGHERITA</b> House-made mozzarella, house red sauce, basil	14
<b>CARNE</b> Salami, pepperoni, pork sausage, mozzarella, pickled fresno peppers	17
<b>CHICKEN PESTO</b> Basil pesto, pulled chicken, goat cheese, blistered tomatoes, caramelized onions, calabria peppers	16

### Entrees

<b>AUSTRALIAN LAMB CHOPS*</b> Herb-roasted lamb, oak wood-smoked carrots, sweet potato, spinach and hazelnut pesto, sumac	37
<b>RIBEYE STEAK*</b> 14oz prime grade, roasted garlic compound butter, herbed crispy potatoes	42
<b>STEAK FRITES</b> 8 oz Beef tenderloin filet, hand-cut fries, shallot-herb compound butter	39
<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	27
<b>SALMON A LA BARIGOULE</b> Seared salmon, braised artichokes, zucchini, tomatoes, spring onions, baby carrots, Barigoule Sauce	26
<b>BLACKENED REDFISH*</b> Whipped potatoes, charred corn succotash	28
<b>SEAFOOD RISOTTO*</b> Seafood fumet, halibut, scallops, shrimp, fine herbs	31
<b>ALEPPO CRUSTED TUNA STEAK*</b> 7 oz Yellowfin tuna, Confit baby potatoes, green beans, cherry tomatoes, fennel-micro green salad, herb oil	29

### Craft Pasta

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

<b>TRUFFLE ANGEL HAIR</b> Truffle cream sauce, parmesan, grated black truffles, truffle oil, chives	20
<b>FOUR CHEESE RAVIOLI</b> Tomato-cream sauce, Parmesan cheese, micro basil	15
<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	17
<b>15-LAYER INCREDIBLE LASAGNA</b> Meat sauce, Italian pork sausage, Romano, ricotta and mozzarella cheese	16

### Shareable Sides

<b>SMOKED CARROTS</b> Oak wood-smoked, spinach hazelnut pesto, sumac	6	<b>BROCCOLINI</b> Simply grilled and tossed in herbs	6
<b>CRISPY SMASHED POTATOES</b> Tossed in herbs and cracked black pepper	6	<b>CREAMY POLENTA</b> With caramelized onions	6
<b>HAND-CUT FRIES</b> Tossed in rosemary salt and black pepper	6	<b>BRUSSELS SPROUTS</b> Flash fried tossed with balsamic reduction	6
		<b>WHIPPED POTATOES</b> Idaho potatoes, cream, butter	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.