

CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk,
Crème Fraîche, Buckwheat Blinis

ROYAL OSSETRA* 170/OZ

TSAR IMPERIAL SIBERIAN* 220/OZ

KALUGA HUSO HYBRID* 310/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 11
Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 10
Basil Oil | Pine Nuts

BEGINNINGS

CRAB CAKE 24
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 22
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

PRAWN COCKTAIL 22
Lemon | Traditional Cocktail Sauce

A5 JAPANESE WAGYU TATAKI* 38
Seared Rare Beef | Scallion | Daikon | Yuzu Kosho Sauce

TEXAS TRIO 19
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

CRISPY BURRATA 17
Basil Marinara | Pita Chips

TEMPURA JONAH CRAB CLAWS 36
Jicama Slaw | Spicy Mayo

FLATBREADS

"WHITE PIZZA" FLATBREAD 18
Ricotta Cheese | Mozzarella Cheese | Roasted Red Onions
Toy Box Tomatoes | Basil | XVOO

NUESKE'S BACON AND GRUYERE CHEESE 19
Smoked Bacon | Caramelized Onion | Gruyere
Crème Fraîche | Green Onion

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SUSHI

SPICY TUNA ROLL* 18

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL 19

Lump Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL 25

Avocado | Shrimp | Lobster | Blue Crab | Su Miso Sauce

FIRE CRACKER ROLL 23

Shrimp Tempura | Avocado | Spicy Tuna | Masago

HAMACHI JALAPENO* 18

Parmesan Cheese | Cilantro | Ponzu Sauce

VEGETARIAN ROLL 15

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

SURF N 'TURF ROLL 28

Lobster | Avocado | Tenderloin | Asparagus | Eel Sauce | Spicy Mayo

SHRIMP TEMPURA ROLL 17

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

TORO JALAPENO* 26

Bluefin Tuna Belly | Sliced Jalapeno | Yuzu Kasho Sauce

SASHIMI (4 PCS)* 19

Salmon | Tuna | Hamachi

NIGIRI (PER PIECE)* 6

Salmon | Tuna | Hamachi

GREENS

GREEN HARVEST BLEND 13/17

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles
White Balsamic Vinaigrette

BABY SPINACH AND ARUGULA 14/18

Roasted Baby Beets | Candied Pecans | Goat Cheese | Strawberries
Honey Vinaigrette

MARKET VEGETABLE SALAD 15/19

Green Blend | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes
Red Beets | Avocado | Fresh Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 13/17

Baby Romaine | Torn Garlic Croutons | Aged Parmesan
Pink Peppercorn-White Anchovy Dressing

FATTOUSH SALAD 14/18

Mixed Greens | Bell Peppers | Tomatoes | Baked Pita | Sliced Radishes | Mint
XVOO | Lemon | Pomegranate Molasses

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 10 | Sautéed Gulf Coast Prawns 13
Pan Seared Skuna Bay Salmon 17

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MAINS

CALAMANSI GLAZED ATLANTIC SALMON 33

Moroccan Couscous | Bulgur & Quinoa | Almond Slivers
Dried Apricots | Confit Lemon & Herbs

PAN SEARED BRANZINO 38

Spinach | Fava Beans | Beets | Marble Potatoes | Shaved Radish | Sauce Vierge

TUNA A LA BASQUE 39

Oak Wood Grilled Tuna | Bell Peppers | Onions | Tomato Stew

LOCAL NATURAL ROASTED CHICKEN 30

Celeriac Mousseline | Petite Carrots | Roasted Pearl Onions
Thyme Scented Chicken Jus

ROASTED FILET MIGNON 52

Zucchini Puree | Baby Zucchini | Sweet Peppers | Charred Corn | Tomatoes
Jus de Glace

"4 HOUR" TRADITIONAL BOLOGNESE 27

Beef | Pork | Veal | Onion | Tomatoes | Carrots | White Wine | Milk | Herbs

SOUS VIDE GRILLED OCTOPUS 38

Crushed Roasted Potatoes | Quinoa | Aji Amarillo Sauce

SWEET CORN TORTELLINI 26

Mascarpone | Asparagus | Arugula

THE POST OAK BEEF BURGER 22

Aged White Cheddar | Maple-Bacon Jam | House Pickles
House Baked Brioche Roll

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DESSERTS

THE HIVE 15

Dried Meringue | White Peach Ice Cream | Almond Macaron | Summer Berry Gel

VICTOR HUGO 15

Mexican Vanilla Ice Cream Profiterole | Milk Chocolate & Almond Crunch
Warm Chocolate Sauce

SEA LA VIE 14

Sponge Cake | Mai Tai Tres Leches | Orgeat Syrup | Whipped Chantilly Cream
Lime Granita

TROPICAL TART 14

Exotic Fruit Cream | Summer Fruit | Mango Ice Cream

BOUCHEE MACARONS FLIGHT 19

Chocolate | Pistachio | Raspberry | Salted Caramel | Vanilla
Mango Passion Fruit

ASSORTED SORBETS 11



**We're committed to supporting sustainable, locally-sourced ingredients
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL	HOUSTON DAIRYMAIDS
SLOW DOUGH BREAD CO.	DESERT CREEK HONEY
CHEF'S GARDEN	SAINT ARNOLD BREWING COMPANY
TEXAS RUBY RED GRAPEFRUIT	NUESKE BACON
SKUNA BAY SALMON	THE BREADMAN BAKING COMPANY