

CAVIAR* PER OZ

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

ROYAL OSSETRA 140 | TSAR IMPERIAL SIBERIAN 190 | KALUGA HUSO HYBRID 290

SHAREABLES

HOUSE BAKERIES 15

Assortment of Croissants, Muffins, Danish & Toast
Served with Butter and Jams

AVOCADO AND TOMATO TARTINE* 14

Grilled Sourdough | Heirloom Tomato | Poached Egg | Cotija Cheese

SEASONAL OYSTERS* 18/½ DOZ | 30/DOZ

Green Apple Foam

CRAB CAKE 20

Jumbo Lump Blue Crab | Whole Grain Mustard Remoulade | Crisp Celeriac Slaw

PRAWN COCKTAIL* 19

Lemon | Traditional Cocktail Sauce

TEXAS TRIO 16

House Made Guacamole | Fire roasted Salsa | Queso Blanco | Corn tortilla Chips

TUNA POKE 16

Ahi Tuna | Avocado | Toasted Macadamias | Thai Bird Chilies | Plantains

CHARCUTERIE 22

Chef's Selection of Cured Meats & Artisan Cheeses

MORNING SPECIALTIES

FRENCH TOAST 17

Brioche | Vanilla Chantilly | Macerated Strawberries

TRADITIONAL EGGS BENEDICT 19

Canadian Bacon, Traditional or White Truffle Hollandaise | Jumbo Asparagus

TRIPLE EGG OMELET 19

Choice of Bell Peppers, Onions, Tomatoes, Spinach, Mushrooms
Swiss, Cheddar, Mozzarella, Goat Cheese, Diced Ham, Smoked Bacon

BREAKFAST QUESADILLA 16

Flour Tortilla | Scrambled Eggs | Refried Beans
Chicken Apple Sausage | Tomato Salsa | Pepper Jack Cheese

HOUSE SMOKED SALMON* 20

Toasted Bagel | Cream Cheese | Diced Egg | Capers | Tomatoes | Red Onions

CORNED BEEF HASH 18

Carmelized Onion | Two Eggs Any Style

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GREENS

LOCAL GREENS 13

Heirloom Baby Tomatoes | Cucumbers | Seed Brittle | Pickled Radishes
White Balsamic Vinaigrette

SPINACH AND ARUGULA 14

Pomegranate Seeds | Roasted Baby Beets | Candied Texas Pecans | Feta | Honey Vinaigrette

ROMAINE HEARTS & BABY KALE 12

Torn Garlic Croutons | 24-Month Aged Parmesan | Pink Peppercorn-White Anchovy Dressing

ADDITIONS TO ANY SALAD

PAN SEARED SKUNA BAY SALMON* 12

SAUTÉED GULF COAST PRAWNS* 10

ORGANIC CHICKEN BREAST 8

SUSHI

SPICY TUNA ROLL 16

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

RAINBOW ROLL 19

California Roll | Tuna | Salmon | Hamachi

ANTICUCHO ROLL 19

Crab | Hamachi | Avocado | Smoked Aji Panca Sauce

CEVICHE ROLL 18

Shrimp | Tuna | Avocado | Red Onion | Aji Amarillo

MAINS

MAINE LOBSTER ROLL 26

Brioche | Salmon Roe | Chervil | Local Greens or Fries

THE POST OAK BEEF BURGER* 19

Local Tomatoes | Aged Cheddar | Caramelized Onion Bacon Jam | Local Greens or Fries

CROQUE MONSIEUR 19 MADAME 23

Sourdough | Ham | Gruyere | Bechamel

SKUNA BAY SALMON* 29

Cracked Hazelnuts | Pickled Pearl Onions | Grapes | Local Greens | Minus 8 Dressing

STEAK FRITES* 37

Texas Angus Filet Mignon | Herbs | Parmesan French Fries | Petite Salad

LOCAL ROASTED CHICKEN BREAST 26

Celeriac Mousseline | Heirloom Carrots | Pearl Onions | Thyme Jus

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SIDES 6

APPLEWOOD SMOKED BACON
CHICKEN APPLE OR PORK SAUSAGE
BLACK FOREST HAM

HOUSE SMOKED SALMON*
BREAKFAST POTATOES
FRENCH FRIES

HEALTHY SMOOTHIES & PARFAIT

HONEY | ALMOND | GREEK YOGURT 10
POMEGRANATE | FRESH BERRIES | GINSENG | LOW FAT YOGURT 12
PARFAIT 13

Low Fat Yogurt | Mixed Berries | House Made Granola

FRUIT SELECTIONS

SLICED FRUIT PLATE 15
Banana Bread | Cottage Cheese or Lemon Yogurt
BOWL OF SEASONAL BERRIES 9
CARAMELIZED HALF GRAPEFRUIT 6

SPECIALTY ICED TEAS 5

TRADITIONAL BLACK
SEASONAL SPECIALTY OF THE DAY

FINE LOOSE LEAF TEAS 6

ORGANIC BREAKFAST
ORGANIC CHAMOMILE BLOSSOMS
ORGANIC VANILLA ROOIBOS
ORGANIC PEPPERMINT

ORGANIC LONG LIFE GREEN
ORGANIC OOLONG
ORGANIC EARL GREY WITH LAVENDER
MONSOON CHAI

COFFEE & ESPRESSO

BLACK COFFEE 3.5
FRENCH PRESS COFFEE (SERVES TWO) 9
ESPRESSO 4
DOUBLE ESPRESSO 6

CAPPUCCINO 6
CORTADO 6
LATTE 6

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JUICE SELECTION

FRESH ORANGE | GRAPEFRUIT | CARROT 7
TOMATO | V-8 | PINEAPPLE | CRANBERRY | APPLE 6

POST OAK COLD PRESSED JUICES

BRIGHTEN 10
Red Beets | Cucumber | Granny Smith Apples

AWAKE 10
Apple | Lemon | Ginger

REFRESH 10
Celery | Spinach | Apple | Lemon | Ginger

EYE OPENERS

MORNING MULE 11
Tito's Handmade Vodka | Fresh Orange and Lemon Juice | Ginger Beer

BEE'S KNEES 12
Barr Hill Gin | Lavender Honey Syrup | Fresh Lemon

THE POST OAK MIMOSA 10
Prosecco | Fresh Squeezed Orange Juice
Carafe (serves four) 38

THE POST OAK BLOODY MARY 14
Tito's Handmade Vodka | Spicy Tomato Mix | House Made Accompaniments

WHISKEY SMASH 12
Maker's Mark Bourbon | Fresh Citrus | Muddled Mint

HIBISCUS MARGARITA 13
Milagro Silver Tequila | Fresh Lime Juice | Hibiscus Cordial

WHITE VIETNAM 12
Tito's Handmade Vodka | St. George NOLA Coffee Liqueur
Sweetened Condensed Milk

SIGNATURE ROSÉ SANGRIA 15

St-Germain Elderflower | White Cranberry Juice | Fresh Seasonal Berries
Sparkling Rosé