

CAVIAR

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

ROYAL OSSETRA* 175/OZ

TSAR IMPERIAL SIBERIAN* 225/OZ

KALUGA HUSO HYBRID* 315/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 12
Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 11
Basil Oil | Pine Nuts

BEGINNINGS

CRAB CAKE 28
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 24
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

PRAWN COCKTAIL 24
Lemon | Traditional Cocktail Sauce | Horseradish

A5 JAPANESE WAGYU TATAKI* 39
Seared Rare Beef | Scallion | Daikon | Yuzu Kosho Sauce

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

CRISPY BURRATA 18
Basil Marinara | Pita Chips

TEMPURA JONAH CRAB CLAWS 38
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* 19

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL 19

Lump Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL 26

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

FIRE CRACKER ROLL 24

Shrimp Tempura | Avocado | Spicy Tuna | Masago

HAMACHI JALAPENO* 19

Parmesan Cheese | Cilantro | Ponzu Sauce

VEGETARIAN ROLL 16

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

SURF N 'TURF ROLL 29

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

SHRIMP TEMPURA ROLL 18

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

TORO JALAPENO* 27

Bluefin Tuna Belly | Sliced Jalapeno | Yuzu Kasho Sauce

SASHIMI (4 PCS)* 20

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 11 | Sautéed Gulf Coast Prawns 14
Pan Seared Skuna Bay Salmon 18

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HANDHELDS

Served with Choice of our House Blended Greens, Crispy Fries or House Potato Chips

TURKEY CLUB 19

House Smoked Organic Turkey | Thick-Cut Bacon | Tomatoes | Lettuce
Lemon-Garlic Aioli

HONEY CHICKEN SALAD ON HOUSE BAKED CROISSANT 20

All White Meat Chicken | Walnuts | Dried Cranberries | Apples | Celery

AVOCADO AND HEIRLOOM TOMATO TOAST 18

Grilled Sourdough | Poached Egg | Heirloom Tomato | Cotija Cheese

MEDITERRANEAN GRILLED CHEESE 18

Sprouted Grain Bread | Pesto | Feta | Grilled Red Onions | Heirloom Tomatoes

THE POST OAK BEEF BURGER* 22

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

MAINS

CALAMANSI GLAZED ATLANTIC SALMON 34

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

TUNA NICOISE 27

Seared Ahi Tuna | Nicoise Olives | Toy Box Tomatoes | Green Beans | Quail Eggs | Olive Oil
Confit | Potatoes | Green Blend | Red Wine Vinaigrette

LOCAL NATURAL ROASTED CHICKEN 30

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

STEAK FRITES 42

Petite Pan Roasted Filet Mignon | French Fries | Bearnaise Sauce

"4 HOUR" TRADITIONAL BOLOGNESE 28

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

TRADITIONAL QUICHE LORRAINE 22

Nueske's Bacon | Gruyere Cheese | Petite Salad

SWEET CORN TORTELLINI 28

Mascarpone | Asparagus | Arugula

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DESSERTS

CHOCOLATE LIEGEOIS 15

Chocolate Custard | Guanaja Dark Couverture Ice Cream | Chocolate Sauce
Whipped Chantilly Cream

THE HIVE 16

Dried Meringue | Cinnamon Calvados | Almond Macaron | Pomegranate Gel

VICTOR HUGO 17

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

UPTOWN GRIND 15

Espresso Mousse | Hazelnut Meringue Cake | Chocolate Sponge
Candied Kumquats

BOUCHEE MACARONS FLIGHT 19

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

ICE CREAMS AND SORBETS

One Scoop 7 | Two Scoops 11 | Three Scoops 15



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

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