## SOUPS

**PULLED ROASTED ORGANIC CHICKEN** (DF) 14
Spinach | Spätzle

**ROASTED TOMATO & BASIL** 15
Basil Oil | Grilled Cheese Croutons

**SUNCHOKE & BLACK TRUFFLE VELOUTÉ** 18
Crispy Sunchokes | Black Truffle | Chive Oil

## BEGINNINGS

**EAST COAST OYSTERS*** (DF, GF) 27
Texas Ruby Red Mignonette | Pink Peppercorn | Chive Oil

**CRAB CAKE** 29
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Grain Mustard Remoulade

**TUNA POKE*** (DF) 25
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

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

**GRILLED VEGETABLES & HUMMUS** 23
Tuscan Kale | Kalamata Olives | Roasted Vegetables | Grilled Pita Bread
Gremolata | Pumpkin Seeds | Crumbled Feta

**WINTER BLOSSOM CAULIFLOWER** 19
Whole Oven-Roasted Cauliflower | Whipped Goat Cheese
Fines Herbes Emulsion | Espelette Pepper | Lemon Oil

**SMOKED TEXAS AKAUSHI BEEF TARTARE*** (GF) 28
Black Truffle Mustard Aioli | Shaved Fennel | Pickled Shallots
24-Month Aged Parmigiano Reggiano

**GULF RED SNAPPER TIRADITO*** (GF) 26
Sweet Peppers | Pickled Red Onion | Cancha | Basil
24-Month Aged Parmigiano Reggiano | Leche de Tigre
Squid Cracker

**SEARED DIVER SCALLOPS** (GF) 32
Smoked Corn Purée | Braised Leeks | Meyer Lemon Brown Butter
Crispy Sage

## FLATBREADS

**WILD MUSHROOM & TALEGGIO FLATBREAD** (V) 23
Whipped Ricotta | Roasted Wild Mushrooms | Taleggio | Confit Garlic
Rosemary | Arugula | Aged Balsamic

**GRUYÈRE & NUESKE'S BACON** 23
Crème Fraîche | Confit Potatoes | Caramelized Onions | Gremolata

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# SUSHI

**SPICY TUNA ROLL*** (DF) 21
Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

**CALIFORNIA ROLL** (DF) 22
Blue Crab | Masago | Avocado | Cucumber

**LAVA ROLL** (DF) 26
Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce | Masago

**FIRECRACKER ROLL*** (DF) 24
Spicy Tuna | Gulf Shrimp Tempura | Avocado | Masago

**WINTER HARVEST ROLL** 19
Miso-Glazed Eggplant | Avocado | Asparagus | Cucumber
Pickled Carrots & Bell Peppers | Crispy Potato | Soy Paper

**BLOOM LOBSTER ROLL** (DF) 36
Tempura Lobster Tail | Jumbo Lump Blue Crab | Hackleback Caviar
Avocado | Eel Sauce | Spicy Mayo | Aji Amarillo

**GOLDEN DRAGON ROLL*** (DF, GF) 23
Shrimp Tempura | Avocado | Spicy Salmon | Tobiko

**PEPPERED TUNA*** (DF, GF) 23
Spicy Salmon | Avocado | Pepper Seared Tuna | Scallions | Ponzu

**WINTER LAND & SEA*** (DF) 36
A5 Japanese Wagyu | Bluefin Tuna Tartare | Avocado | Black Garlic
Scallions | Truffle Ponzu

**TEXAS PAWNEE PECAN ROLL*** (DF) 23
Spicy Tuna | Avocado | Yuzu Kosho | Crispy Leeks | Black Garlic

**TUNA VERDE CRUNCH (2 PIECES)*** (DF) 19
Spicy Tuna | Avocado | Onions | Cilantro | Nori Tempura | Salsa Verde

**TORO JALAPEÑO*** (DF) 23
Bluefin Tuna Belly | Fried Garlic | Yuzu | Micro Cilantro

**SASHIMI (4 PIECES)*** (DF, GF) 22
Tuna | Hamachi | Salmon

**NIGIRI (2 PIECES)*** (DF, GF) 13
Tuna | Hamachi | Salmon

**NIGIRI SAMPLER* (5 PIECES)** 32
Toro | Tuna | Hamachi | Salmon | A5

**SASHIMI GARDEN*** (DF) 29
Tuna | Salmon | Hamachi | Mixed Greens | Watermelon Radish
Cucumber Ribbons | Shaved Carrots | Heirloom Tomatoes | Poached Pears
Crispy Forbidden Rice | Yuzu Ginger Dressing

**CHIRASHI BOWL*** (DF) 31
Toro | Tuna | Hamachi | Salmon | Shrimp Tempura | Wakame | Sushi Rice

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# GREENS

**MARKET VEGETABLE SALAD (DF, GF) 22**
Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes | Beets
Avocado | Lime | Balsamic Agave Vinaigrette

**CHOPPED CAESAR & BABY KALE SALAD 20**
Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmigiano Reggiano
Pink Peppercorn-White Anchovy Dressing

**WINTER PEAR & ENDIVE SALAD (DF, GF) 21**
Pear | Mixed Greens | Belgian Endive | Point Reyes Blue Cheese
Pickled Radish | Candied Pecans | Celery | Quince Vinaigrette

**HONEY CRISP APPLE & BABY SPINACH SALAD (GF) 21**
Roasted Delicata Squash | Pomegranate | Goat Cheese | Pepitas
Maple-Cider Vinaigrette

**WINTER BURRATA SALAD (DF, GF) 23**
Burrata | Mixed Greens | Texas Citrus | Roasted Beets | Shaved Fennel | Celery
Toasted Pistachios | Belgian Endive | Aged Sherry Vinaigrette

*ADDITIONS TO ANY SALAD*
Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16
King Salmon 20

# HANDHELDS

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

**TURKEY CLUB (DF) 24**
House Smoked Organic Turkey | Thick-Cut Bacon | Tomatoes | Bibb Lettuce
Lemon-Garlic Aioli

**HONEY CHICKEN SALAD 23**
Chicken Breast | Walnuts | Dried Cranberries | Apples | Celery
Oralia's Croissant

**THE POST OAK BEEF BURGER* 25**
Aged White Cheddar | Maple-Bacon Jam | House Pickles | House Brioche Roll

**GRILLED VEGGIE WRAP 21**
Portobello | Roasted Pepper | Zucchini | Squash | Tomato Chutney | Mozzarella | Cilantro Aioli
Sun-dried Tomato Tortilla

**PROSCIUTTO DI PARMA & RACLETTE PANINO 26**
Prosciutto di Parma | Raclette | Pommes Paille | Onion Marmalade | Cornichons

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# MAINS

**PAN-ROASTED CHICKEN PICCATA 35**
Brown Butter Fettuccine | Charred Artichokes | Confit Heirloom Tomatoes
Wilted Baby Spinach | Crispy Capers | Lemon Butter

**TEXAS AKAUSHI SKIRT STEAK FRITES* 46**
Crispy Fries | Parmesan Foam | Watercress | Pickled Shallots | Black Truffle Béarnaise

**CHARRED IBÉRIAN OCTOPUS 38**
Saffron-White Bean Ragout | Roasted Piquillo Peppers | Crispy Chorizo Ibérico
Preserved Lemon Gremolata | Smoked Paprika Aioli

**PAN SEARED KING SALMON 40**
Camargue Risotto | English Peas | Lemon Zest | Roasted Baby Carrots
Pickled Winter Vegetables | Saffron Beurre Blanc

**SWEET CORN TORTELLINI (V) 28**
English Peas | Asparagus | Roasted Butternut Squash | Tomato Confit
Brussels Sprouts | Lemon Butter

Bloom & BEE

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
DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE'S BACON
THE BREADMAN BAKING COMPANY
DR DELICACY
HEARTBRAND BEEF
ZERO-POINT ORGANICS
ROSEWOOD RANCHES
VELDHUIZEN CHEESE
JOYCE FARMS