

## SOUPS

### **PULLED ROASTED ORGANIC CHICKEN 14**

Spinach | Spätzle

### **ROASTED TOMATO & BASIL 15**

Basil Oil | Grilled Cheese Croutons

### **PORCINI CREAM 16**

Brioche | Crème Fraîche | Chervil | Lemon Oil

## BEGINNINGS

### **EAST COAST OYSTERS\* (DF, GF) 27**

Pomegranate Prosecco Mignonette

### **CRAB CAKE 28**

Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade

### **TUNA POKE\* 25**

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

### **TEXAS TRIO 22**

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

### **CRISPY BRUSSELS SPROUTS 19**

Pancetta | Pine Nuts | Aged Balsamic

### **FALL HARVEST HUMMUS 23**

Tuscan Kale | Kalamata Olives | Roasted Vegetables | Grilled Pita Bread

Gremolata | Pumpkin Seeds | Crumbled Feta

### **SALMON TIRADITO\* 26**

Cilantro Leche De Tigre | Jalapeño | Sweet Peppers | Cancha | Radish

## FLATBREADS

### **NAPOLI BIANCA 21**

Whipped Ricotta | Mozzarella | Artichokes | San Marzano | Basil | Kale | Calabrian Chili

### **ALLA SAPORITA 24**

San Marzano | Mozzarella | Gorgonzola | Calabrese Salami | Kalamata | Crispy Capers

### **GRUYÈRE & NUESKE'S BACON 23**

Crème Fraîche | Confit Potatoes | Carmelized Onions | Gremolata

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# SUSHI

**SPICY TUNA ROLL\* 21**

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

**CALIFORNIA ROLL 22**

Blue Crab | Masago | Avocado | Cucumber

**LAVA ROLL 26**

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

**FIRECRACKER ROLL 24**

Spicy Tuna | Gulf Shrimp Tempura | Avocado | Masago

**FRESH HARVEST ROLL (DF, GF) 18**

Avocado | Cucumber | Asparagus | Carrot | Red Pepper

**BLOOM LOBSTER ROLL 36**

Tempura Lobster Tail | Jumbo Lump Blue Crab | Caviar | Avocado  
Eel Sauce | Spicy Mayo | Aji Amarillo

**TORO JALAPEÑO\* 23**

Bluefin Tuna Belly | Fried Garlic | Yuzu | Micro Cilantro

**A5 TATAKI\* (DF, GF) 35**

Japanese A5 Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Amarillo

**LE CAJUN 27**

Blackened Salmon | Spicy Tuna | Blue Crab | Cream Cheese | Eel Sauce  
Spicy Aioli

**PEPPERCORN TUNA\* 26**

Tuna | Spicy Salmon | Avocado | Scallions

**SURF & TURF\* 37**

Tempura Lobster | Japanese A5 Wagyu | Avocado | Asparagus | Masago

**SPIDER TEMAKI (2 PIECES)\* 17**

Fried Soft Shell Crab | Asparagus | Avocado | Masago

**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

**WAGYU MAKI\* 31**

Akaushi Wagyu | Enoki Mushrooms | Asparagus | Shaved Truffle

**TORO MAKI\* 30**

Bluefin Tuna Belly | Avocado | Jalapeño | Spicy Ponzu

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## GREENS

### WINTER HARVEST SALAD 20

Baby Kale | Spinach | Granny Smith Apple | Heirloom Tomatoes | Pickled Radish | Goat Cheese  
Toasted Pumpkin Seeds | Maple Sherry Vinaigrette

### MARKET VEGETABLE SALAD (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

### BLOOM GARDEN SALAD 21

Baby Kale | Mixed Greens | Crispy Quinoa | Pecorino | Poached Pear  
Grilled Endive | Toasted Pumpkin Seeds | Sunflower Seeds | Avocado  
Tahini Vinaigrette

### HEIRLOOM BEET & BURRATA SALAD 23

Mix Greens | Red Ruby Grapefruit | Baby Tomatoes | Burrata | Rainbow Quinoa  
Roasted Pistachio | Harvest Batard | Chili Lime Vinaigrette

#### ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16  
Pan Seared Chinook Salmon 20

## HANDHELDS

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

### TURKEY CLUB 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 24

Gruyère | Boursin | Tomato | Pesto | Sourdough

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## MAINS

**BROWN BUTTER CHICKEN PICATTA 35**

Heirloom Tomatoes | Grilled Artichokes | Fettuccini | Capers | Lemon Butter

**TEXAS WAGYU HANGER STEAK\* 46**

Espellete Fries | House Salad | Bearnaise & Red Wine Shallot Reduction

**GRILLED IBERIAN OCTOPUS (DF, GF) 38**

Smoked Saffron Marble Potatoes | Romesco Sauce | Charred Winter Peppers  
Crispy Chorizo Iberico | Kalamata Aioli

**PAN SEARED WILD KING SALMON 40**

Butternut Squash Purée | Sweet Corn Risotto | Leek Fondue  
Smoked Trout Roe Beurre Blanc

**MAITAKE TORTELLINI 29**

Ricotta | Wilted Kale | Hazelnut & Parmesan Tuile | Mushroom Cloud



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

