

KAVIARI CAVIAR

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

OSCIÈTRE* 135/OZ
KRISTAL* 170/OZ
OSCIÈTRE GOLD* 250/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13
Swiss Chard | Spätzle
ROASTED TOMATO & BASIL SOUP 14
Basil Oil | Grilled Cheese Croutons
SPRING CHICKPEA SOUP 16
Rosemary Croutons | Rainbow Carrots | Potatoes | Spinach

BEGINNINGS

EAST COAST OYSTERS* 25
Champagne Vierge Sauce
CRAB CAKE 23
Jumbo Lump Blue Crab | Celery Root-Apple Slaw | Remoulade | Micro Greens
TUNA POKE* 25
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains
CRISPY GULF SHRIMP 23
Wasabi Remoulade | Ponzu | Crispy Kale | Sweet Mini Peppers | Wakame Salad
TEXAS TRIO 19
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas
BLISTERED SHISHITO PEPPERS 18
Crispy Garlic | Ponzu | White Soy | Lime
PEPPER CRUSTED BEEF CARPACCIO* 24
Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions | Mustard Aioli
FRITTO MISTO 23
Gulf Shrimp | Calamari | Zucchini | Sweet Peppers | Tartar Sauce | Tangy Relish
SHRIMP COCKTAIL 26
Traditional Cocktail Sauce | Horseradish | Grilled Lemon
BLOSSOM AGUACHILE* 26
Snapper | Shrimp | Red Onions | Cilantro | Cucumbers | Radish | Avocado
FIRECRACKER SHRIMP 22
Fried Shrimp Tempura | Shiso Leaf | Wakame Salad | Spicy Mayo | Eel Sauce

FLATBREADS

"WHITE PIZZA" FLATBREAD 21
Ricotta | Mozzarella | Roasted Red Onions
Toy Box Tomatoes | Basil | Lemon Infused Extra Virgin Olive Oil
NUESKE'S BACON AND GRUYÈRE CHEESE 23
Smoked Bacon | Caramelized Onions | Gruyère
Crème Fraîche | Green Onions
FRESH MARKET FLATBREAD 21
Seasonal Squash | Tahini-Cauliflower Spread | Red Onion | Sumac | Feta

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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

Gulf Shrimp Tempura | Avocado | Spicy Tuna | Masago

SHRIMP TEMPURA ROLL 21

Gulf Shrimp | Avocado | Masago | Eel Sauce

BLOOM LOBSTER ROLL 36

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

TORO JALAPEÑO* 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

SASHIMI (4 PIECES)* 22

Tuna | Hamachi | Salmon

NIGIRI (2 PIECES)* 13

Tuna | Hamachi | Salmon

A5 TATAKI* 35

Premium Japanese Wagyu | Shimeji Mushrooms | Truffle Oil | Yuzu | Aji Armarillo

VEGETARIAN TOFU ROLL 18

Tofu | Avocado | Spinach | Kimchi | Carrots

SASHIMI ROLL 26

Tuna | Hamachi | Salmon | Cucumber | Micro Greens | Spicy Ponzu

LE CAJUN 27

Spicy Tuna | Blue Crab | Cream Cheese | Blackend Salmon

Spicy Aioli | Eel Sauce

NIGIRI SAMPLER (5 PIECES) 32

Tuna | Hamachi | Salmon

GREENS

GREEN HARVEST BLEND 15/19

Heirloom Baby Tomatoes | Pickled Radish | Cucumber Ribbons | Grapefruit
Hearts of Palm | Seed Brittle Grapes | Balsamic Vinaigrette

MARKET VEGETABLE SALAD 18/22

Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini
Cherry Tomatoes | Beets | Avocado | Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 16/20

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

BABY SPINACH & QUINOA SALAD 16/20

Roasted Baby Beets | Candied Pecans | Goat Cheese | Quinoa | Strawberries
Lemon Herb Vinaigrette

BURRATA & STONE FRUIT SALAD 22

Spring Mix Lettuce | Grilled Peaches | Burrata | Pine Nuts | Heirloom Tomatoes
Grilled Zucchini | Cherries | 24 Year Old "Guisti" Balsamico

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

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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 22

Chicken Breast | Walnuts | Dried Cranberries | Apples | Celery
Oralia's Croissant

THE POST OAK BEEF BURGER* 24

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

GRILLED VEGGIE WRAP 20

Portobello | Zucchini | Squash | Bell Peppers | Mozzarella
Sundried Tomato Chutney | Cilantro Aioli

TUSCAN PANINO ON CIABATTA 24

Prosciutto Di Parma | Mortadella | Burrata | Basil Pesto | Roasted Red Peppers | Arugula

HOUSE SMOKED SALMON AVOCADO TARTINE* 21

Salmon | Grilled Sourdough | Heirloom Tomato | Dill | Lemon Ricotta | Pickled Onions | Capers

MAINS

PAN SEARED SKUNA BAY SALMON* 40

Parsnip Puree | Brussels Sprouts | Pickled Onions | Squash | Salsa Verde

TUNA NIÇOISE* 30

Seared Ahi Tuna | Niçoise Olives | Toy Box Tomatoes | Green Beans | Quail Eggs
Olive Oil Confit Potatoes | Mixed Greens | Red Wine Vinaigrette

ROASTED CHICKEN 34

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

STEAK FRITES* 45

Pan Roasted Filet Mignon | Pommes Frites | Béarnaise

SWEET CORN TORTELLINI 28

Mascarpone | Asparagus | Arugula | Lemon Butter

GRILLED OCTOPUS 38

Marble Potatoes | Romesco Sauce | Kalamata Aioli | Radishes | Scallions

TEX-MEX SALAD 30

Spring Mix | Ancho Chicken | Peppers | Avocado | Jicama | Tortillas | Black Eyed Peas
Tequila Agave Dressing

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DESSERTS

THE HIVE 17

Dried Meringue | Citrus Verbena | Coconut Daquoise | Honeycomb
Strawberry-Lychee Sorbet

HONEY CLOUD 16

Honey Mascarpone & Goat Cheese Cream | Citrus Cake | Pine Nut Crunch
Lavender Powder | Kalamansi Honey Gel

KOJI 17

Dark Chocolate Mousse | Pear Compote | Chiffon Cake | Salted Caramel | Miso Chantilly

NANOU 19

Seasonal Cherries | Poached Summer Fruit | Basil Foam | Citrus Pearls
Smoked Cherry Sorbet

LE FLEUR EXOTIQUE 19

Mango Chutney | Coconut Crumble | Yogurt Foam | Coconut Ice Cream

HUKAMBI 18

Flourless Brownie | Chocolate Sabayon Mousse | Cocoa Shortbread | Sesame Praline
Black Sesame Whipped Ganache | Tahini Caramel

ICE CREAMS AND SORBETS

One Scoop 9 | Two Scoops 13 | Three Scoops 17



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