

SOUPS

PULLED ROASTED ORGANIC CHICKEN (DF) 14
Spinach | Spätzle

ROASTED TOMATO & BASIL 15
Basil Oil | Grilled Cheese Croutons

SWEET CORN VELOUTÉ 16
Corn Bread Crisps | Crème Fraîche | Smoked Paprika Oil

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 27
Pink Peppercorn Rosé Mignonette

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

CHARRED BABY ARTICHOKE 19
Preserved Lemons | Marcona Almond | Shaved Manchego | Chickpeas | Herb Vinaigrette

TEXAS AKAUSHI CARPACCIO* 27
Fennel | Aged Parmesan Snow | Crispy Capers | Brioche | Truffle Mustard Vinaigrette

GULF RED SNAPPER TIRADITO* (DF) 26
Onions | Cancha | Radish | Sweet Peppers | Yuzu Leche de Tigre | Nori Cracker

FLATBREADS

NAPOLI BIANCA 21
Whipped Ricotta | Mozzarella | Artichokes | San Marzano | Basil | Kale | Calabrian Chili

GRUYÈRE & NUESKE'S BACON 23
Crème Fraîche | Confit Potatoes | Carmelized 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

FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrot | Red Pepper

BLOOM LOBSTER ROLL (DF) 36

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

TORO JALAPEÑO* (DF) 23

Bluefin Tuna Belly | Fried Garlic | Yuzu | Micro Cilantro

TORO MAKI* 30

Bluefin Tuna Belly | Avocado | Jalapeño | Spicy Ponzu

AKAMI TATAKI* (DF) 21

Bluefin Tuna | Radish | Fried Leeks | Ponzu | Jalapeño Aioli | Micro Cilantro

PEPPERED TUNA* (DF, GF) 23

Spicy Salmon | Avocado | Pepper Seared Tuna | Scallions | Ponzu

LAND AND SEA* (DF) 34

Japanese Wagyu | Bluefin Tuna Tartare | Cucumber | Scallions

CHIRASHI BOWL* (DF) 31

Toro | Tuna | Hamachi | Salmon | Shrimp Tempura | Wakame | Sushi Rice

SPIDER TEMAKI (2 PIECES) (DF) 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

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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

BLOOM GARDEN SALAD ^(GF) 21

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

SPRING HARVEST SALAD ^(GF) 20

Baby Kale | Spinach | Granny Smith Apple | Pickled Radish | Rainbow Carrots | Goat Cheese
Toasted Quinoa | Baby Tomatoes | Meyer Lemon Vinaigrette

HEIRLOOM TOMATOES & BURRATA SALAD ^(GF) 22

Mix Greens | Pickled Onions | Red Ruby Grapefruit | Pistachio Crumble | Harvest Batard
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

ROSEMARY FOCACCIA PANINO 24

Prosciutto di Parma | Fresh Mozzarella | Heirloom Tomato | Red Onions | Arugula
Pesto | EVOO

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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

GRILLED IBERIAN OCTOPUS 38

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

PAN SEARED KING SALMON 40

Camargue Risotto | English Peas | Lemon Zest | Rainbow Cauliflower | Kalamansi Aioli

SWEET CORN TORTELLINI 28

Spring Peas | Asparagus | Squash | Roasted Tomatoes | Kale | Lemon Butter



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