

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

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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