

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13

Spinach | Spätzle

ROASTED TOMATO & BASIL 14

Basil Oil | Grilled Cheese Croutons

CHILLED ROSEMARY GARDEN PEA 16

Guanciale | Tarragon | Rosemary Espuma | Croutons

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 27

Cucumber Mignonette | Aji Amarillo | Tabasco

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 20

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

CRISPY BRUSSELS SPROUTS 19

Pancetta | Pine Nuts | Aged Balsamic

PEPPER CRUSTED BEEF CARPACCIO* 24

Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions | Mustard Aioli

SPRING FOREST HUMMUS 22

Tuscan Kale | Kalamata Olives | Roasted Vegetables | Grilled Pita Bread
Gremolata | Pumpkin Seeds | Crumbled Feta

RED SNAPPER TIRADITO* 26

Leche De Tigre | Corn | Red Onion | Radish

KAKI FIRE 33

Baked East Coast Oysters | Lobster | Lump Crab | Shrimp | Scallions
Masago | Tempura Flakes

FLATBREADS

NAPOLI BIANCA 21

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

PROSCIUTTO & CILIEGINE 24

Fig | Arugula | Pesto | Honeycomb | Crème Fraîche

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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

FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Spicy Tuna | 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 | Caviar | Avocado
Eel Sauce | Spicy Mayo | Aji Amarillo

TORO JALAPEÑO* (DF) 23

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

A5 TATAKI* (DF, GF) 35

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

SASHIMI ROLL 26

Tuna | Hamachi | Salmon

LE CAJUN 27

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

PEPPERCORN TUNA* (DF) 26

Tuna | Spicy Salmon | Avocado | Scallions

SURF & TURF* 37

Tempura Lobster | Japanese Wagyu | Avocado | Asparagus | Masago

SPIDER TEMAKI (2 PIECES)* (DF) 17

Fried Soft Shell Crab | Avocado | Asparagus | 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

SPRING HARVEST SALAD (GF) 17/20

Shaved Fennel | Granny Smith Apples | Crumbled Feta | Sunflower Seeds
Toasted Almonds | Sun-dried Tomato Vinaigrette

MARKET VEGETABLE SALAD (GF) 20/22

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

CHOPPED CAESAR & BABY KALE SALAD 16/20

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

STONE FRUIT SALAD 30

Mix Greens | Grilled Peaches | Grilled Plums | Heirloom Tomatoes | Burrata | Dried Cranberries
Preserved Lemon | Basil | Walnut Batard | Balsamic Vinaigrette

BLOOM GARDEN SALAD 20

Frisée | Shaved Fennel | Baby Artichokes | Roasted Corn | Toy Box Tomatoes | Radishes
Avocado | Compressed Strawberries | Jerez 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 (DF) 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 23

Portobello Mushroom | Roasted Peppers | Zucchini | Squash | Alfalfa | Mozzarella
Tomato Chutney | Cilantro Aioli | Sun-dried Tomato Tortilla

CIABATTA RUSTICA 24

Capicola | Soppressata | Mortadella | Romaine | Tomato | Red Onions | Provolone
Mayonnaise | Italian Dressing

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MAINS

BROWN BUTTER CHICKEN PICATTA 34

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

TEXAS WAGYU HANGER STEAK* 45

Espellete Fries | House Salad | Bearnaise | Chimichurri

GRILLED IBERIAN OCTOPUS (DF, GF) 38

Chorizo Iberico | Marble Potatoes | Charred Peppers | Radishes | Romesco Sauce

PAN SEARED CHINOOK SALMON 38

Corn Risotto | Charred Leeks | Pickled Sweet Peppers | Spring Onion Emulsion

SWEET CORN TORTELLINI 28

Fava Beans | Zucchini | Squash | Arugula | Mascarpone



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
DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE'S BACON
THE BREADMAN BAKING COMPANY
DR DELICACY