

# BOTTLED & CANNED BEER

**HARD HATS & SIX PACKS**  
**NO LABEL BREWING COMPANY**  
12oz / Rice Lager / Katy, TX / 4.5% ABV

**9 MOSTLY HARMLESS** **8**  
**EUREKA HEIGHTS BREW CO.**  
12 oz / Pale Ale / Houston, TX / 4.2% ABV

**DELICIOUS HAZY IPA**  
**STONE BREWING**  
12 oz / Gluten Reduced Hazy IPA / Escondido, CA / 7.2 ABV

**9 ART CAR** **8**  
**SAINT ARNOLD BREWING COMPANY**  
12oz / American IPA / Houston, TX / 7.1% ABV

**HANS' PILS**  
**REAL ALE BREWING COMPANY**  
12oz / German Pilsner / Austin, TX / 5.3% ABV

**8 YELLOW ROSE** **10**  
**THE LONE PINT BREWERY**  
12 oz / SMaSH IPA / Magnolia, TX / 6.8% ABV

**HEFEWEIZEN**  
**LIVE OAK BREWING COMPANY**  
12oz / Hefeweizen / Austin, TX / 5.3% ABV

**8 HOUSTON HAZE** **11**  
**SPINDLETAP BREWERY**  
12 oz / Hazy IPA / Houston, TX / 7.0 ABV

**IRISH HELLO**  
**SAINT ARNOLD BREWING COMPANY**  
12 oz / Dry Irish Stout / Houston, TX / 4.3% ABV

**9 BURIED HATCHET** **10**  
**SOUTHERN STAR BREWING COMPANY**  
12 oz / Stout / Conroe, TX / 8.5% ABV

**AMBER ALE**  
**SAINT ARNOLD BREWING COMPANY**  
12 oz / American Amber / Houston, TX / 6.2% ABV

**8 PINEAPPLE PARADISE** **9**  
**BISHOP CIDER CO.**  
12 oz / Pineapple Cider / Dallas, TX / 5.0% ABV

**DEVIL'S BACKBONE**  
**REAL ALE BREWING COMPANY**  
12 oz / Tripel / Austin, TX / 8.1% ABV

**8 ORIGINAL DRY CIDER** **8**  
**AUSTIN EASTCIDERS**  
12oz / Cider / Austin, TX / 5.0% ABV

## NO ABV SELECTION

**ATHLETIC LIGHT**  
**ATHLETIC BREWING CO.**  
12 oz / N/A Light Beer / Milford, CT / 0% ABV

**8 ATHLETIC RUN WILD** **8**  
**ATHLETIC BREWING CO.**  
12 oz / N/A IPA / Milford, CT / 0% ABV

# CRAFT COCKTAILS

## VENEZUELAN ROSE 16

Diplomático Planas Rum / Orgeat / Fresh Lemon Juice  
Strawberry / Egg White

## POST OAK MARGARITA 17

Single Estate Tequila Ocho Plata / Fresh Lime Juice  
Hibiscus Cordial

## BISHOP'S BRAMBLE 15

Old Overholt Rye Whiskey / Fresh Lemon Juice  
Turbinado Syrup / Blackberries  
Bishop's Cider Co. 'Crackberry'

## D'MANGO UNCHAINED 18

Aguasol Tequila Blanco / Fresh Grapefruit & Lime Juices  
Agave / Mango / Housemade Pepper Tincture

## CABERNET OLD FASHIONED 18

Milam & Greene Straight Rye Whiskey / Cabernet Syrup  
Aromatics / Smoke

## GIN Z 17

Tanqueray London Dry Gin / St-Germain Elderflower Liqueur  
Fresh Grapefruit and Lime Juices / Honey / Egg White

## WATERMELON SUGAR, HI 16

Hendrick's Gin / Fresh Watermelon Juice / Mint  
Fresh Lemon & Lime Juices / Simple Syrup

## IRISH COLD SHOULDER 18

Peach Tea Infused Lost Irish Whiskey  
Branson V.S.O.P. Cognac / Fresh Lemon Juice / Honey

## FREE SPIRITED 10

### PINEAPPLE MULE

Pineapple Juice / Liquid Alchemist Ginger Syrup  
Fresh Lemon Juice / Fever-Tree Ginger Ale

### PASSIONATE FROM MILES AWAY

Seedlip Garden 108 / Fresh Lemon Juice  
Liquid Alchemist Passion Fruit / Coconut

### SPICY HAWAIIAN

Hibiscus Cordial / Fresh Lime Juice / Jalapeños / Lychee

### WATERMELON SPRITZER

Fresh Watermelon Juice / Agave / Fresh Lime Juice  
Fever-Tree Club Soda

## WINE GLASS/BOTTLE

### PROSECCO 15/60

Bisol / Jeio / Veneto / Italy

### CHAMPAGNE 36/144

Veuve Clicquot / Yellow Label / France

### SAUVIGNON BLANC 14/56

Details by Sinegal / Sonoma County / California

### PINOT GRIGIO 12/48

Terlan / Alto Adige / Italy

### CHARDONNAY 20/80

William Hill / Napa Valley / California

### ROSÉ 17/68

Château Miraval / Côtes de Provence / France

### PINOT NOIR 14/56

RouteStock Cellars / Sonoma Coast / California

### MALBEC 15/60

Achaval Ferrer / Mendoza / Argentina

### ZINFANDEL 18/72

Robert Biale / Black Chicken / Napa Valley / California

### CABERNET SAUVIGNON 12/48

Viña Cobos / Felino / Menodza / Argentina

### CABERNET SAUVIGNON 30/120

Vineyard 29 / Cru / Napa Valley / California

### RED BLEND 25/100

The Prisoner / California

*The Post Oak Cellars Wine List is  
available on request.*

# SHAREABLES

## MARIA'S GUACAMOLE 10

House Guacamole / Crispy Tortilla Chips / Pico De Gallo

## CHICHARRON DUO 16

Sweet Tea Brined Pork Belly / Pork Rinds  
Pickled Red Onions / Guacamole / Lime

## FISH TACOS (3) 16

Blackened Mahi Mahi / Cabbage Blend / Tomatoes  
Salsa / Onions / Guacamole / Flour Tortilla

## BUFFALO WINGS 19

9 Jumbo Wings / Celery / Blue Cheese Dressing

Mild / Hot / Spicy Apricot & Sesame / Serrano Cilantro

## JUMBO PRETZEL 10

Spicy Cheese Sauce / Beer Mustard

## CHEESE & CHARCUTERIE 22

Selection of Local & Imported Cheeses & Cured Meats  
served with Accoutrements

## SPINACH ARTICHOKE BREAD BOWL 14

Spinach / Artichoke Hearts / Cream Cheese / Sour Cream  
Parmesan Cheese / Roasted Garlic / Sourdough Bread

## SOUTHWEST EMPANADAS (3) 16

Cilantro Ranch Sauce / Lime

# GREENS

## CARDINI 13

24 Month Aged Parmesan Shavings / Romaine  
Focaccia Croutons / Caesar Dressing

## ITALIAN SALAD 17

Chopped Romaine / Mozzarella / Cherry Tomatoes  
Pepperoncino / Salami / Prosciutto / Oregano / Red Onions  
Kalamata Olives / Garbanzo / Red Wine Vinaigrette

## TRASH SALAD 16

Chopped Greens & Romaine / Cherry Tomatoes  
Artichoke Hearts / Roasted Peppers  
Kalamata Olives / Pickled Red Onions  
Cucumbers / Radishes / Garbanzo Beans  
Carrots / Champagne Vinaigrette  
(Too much? Make it yours!)

## SALMON & PEARL

## COUSCOUS SALAD\* 23

Feta / Tomatoes / Israeli Couscous  
Roasted Zucchini / Pine Nuts  
Pita Croutons / Kalamata Olives  
White Balsamic Vinaigrette

## CHEF'S SALAD 19

Grilled Chicken / Bacon / Tomatoes  
Eggs / Chipotle Gouda / Avocado  
Green Goddess Dressing

## ANCIENT GRAIN 16

Spring Mix & Romaine Blend / Barley / Farro  
Quinoa / Seasonal Roasted Vegetables / Onions  
Feta / Lemon Vinaigrette

## PANZANELLA 16

Mozzarella Pearls / Toy Box Tomatoes / Fresh Basil  
Red Onions / Focaccia Croutons  
Roasted Garlic / Balsamic Vinaigrette

\*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.

# BURGERS & THINGS

Our 1/2lb Burgers are 100% All American Beef\*  
Served with Two Grilled Patties "Smash" Style

## THE #1 15

The Classic with Cheese / Lettuce / Tomato  
House Pickles / Special Sauce

## BACONIC BURGER 17

Thick Nueske's Bacon / Fried Dill Pickle  
Lettuce / Tomato / White Cheddar

## ROGER'S BURGER 16

Fried Egg / Charred Poblano Queso / Lettuce / Tomato  
House Pickles / Aji Amarillo Aioli / Potato Strings

## BISON BURGER 17

100% USDA Ground Bison / Redneck Cheddar / Lettuce  
Tomato / Poblano Aioli

## FISH & CHIPS 18

Saint Arnold Beer Battered Cod / Steak Fries  
Tarragon Remoulade / Lemons

## GRILLED CHICKEN SANDWICH 15

Locally Sourced Organic Chicken / Ale Mustard / Pickles  
Avocado / Oat Bun / Alfalfa Sprout

## CRAB MEAT JALAPEÑO POPPERS 21

Seedless Jalapeños / Crab Meat / Scallions  
Spicy Mayo / Eel Sauce / Tempura Batter

## STEAK SANDWICH 18

Skirt Steak / Caramelized Onion / Dijon Mustard  
Arugula / Tomato / Blue Cheese

## BEYOND BURGER 16

American Cheese / Lettuce / Tomato  
Onion / House Pickles / Thousand Island

Wheat Bun available upon request

# PIZZERIA

Handcrafted or Neapolitan Style

## CHARCOAL PIZZA 19

Burrata / Prosciutto / Sundried Tomatoes  
Arugula / 24 Month Aged Parmesan Shavings  
Toy Box Tomatoes / Fresh Basil

## PEPPERONI 17

Pepperoni / Marinara / Mozzarella

## DELUXE VEGGIE 16

Mushrooms / Green Peppers / Black Olives  
Red Onions / Tomatoes / Artichokes  
Add Pepperoni & Italian Sausage (Supreme) 4

## POSITANO 16

San Marzano Tomatoes / Buffalo Mozzarella / Fresh Basil

## "WHATEVER THE HELL YOU WANT" 22

If we have it, we will put it on your pie.  
Ask server for list of ingredients.

## POTATO PIZZA 18

Gruyère / Bacon / Scallions / Thyme  
Caramelized Onions / Potatoes

Gluten Sensitive Cauliflower Dough Available Upon Request  
\$5

# SIDES

## WAFFLE FRIES 7

## STEAK FRIES 7

## SWEET POTATO FRIES 7

## BEER BATTERED ONION RINGS 7

## BISON CHILI FRIES 8

## SPICY FRIED PICKLES 8

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