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STARTERS

- Wild Mushroom Soup** | Duck Prosciutto w/ Huitlacoche • \$12
The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$10
The Annie Steak Tartare | w/ Quail Egg, Green Peppercorn Sauce & Toast* • \$18
Jumbo Lump Crab Cake | Charred Chile Remoulade • \$24
Ahi Tuna Crudo | w/ Avocado, Cucumber, Fresno Chile, Grapefruit & Jicama Broth* • \$18

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SALADS

- Add Protein**
Filet • \$16 | **Chicken** • \$7
Shrimp • \$12 | **Salmon** • \$14 | **Seared Tuna** • \$18
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- The House Salad** | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese • \$12
Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts & Lemon Vin • \$12
Caesar Salad | w/ Sourdough Croutons & Parmesan • \$10

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ENTRÉE SALADS

- Lobster Salad** | Shaved Asparagus, Frisee, Poached Eggs & Endive • \$32
King Crab Louie | Hearts of Palm, Chopped Egg, Ugly Tomato & Avocado • \$42
Cobb Salad | Roasted Chicken, Avocado, Bacon & Blue Cheese • \$16
Classic Tuna Salad | Romaine Spears, Radish, Avocado, & Chopped Egg • \$12
Steak Salad | Watercress, Fingerling Potatoes, Cippolinis & Cheddar Dressing • \$26

BURGERS & SANDWICHES

- POST OAK BURGER**
 White Cheddar & Applewood Smoked Bacon w/ Fries • \$16
THE HILL COUNTRY BURGER
 Venison Chili, Chopped Cheddar & Onions w/ Fries • \$18
FRIED CHICKEN SANDWICH
 Blue Cheese Slaw w/ Fries • \$12
LOBSTER BLT
 Challah, Applewood Smoked Bacon & Avocado w/ Chips • \$32
GULF CRAB & SHRIMP ROLL
 Avocado, Cabbage Slaw, & Fresno Chile w/ Chips • \$22
SHAVED CHICKEN SANDWICH
 Challah, Walnut Mayo, Applewood Smoked Bacon & Ugly Tomato w/ Chips • \$14
PRIME RIB SANDWICH
 Shaved Prime Rib on Ciabatta, Horseradish Cream & Watercress w/ Chips • \$26

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FOR THE TABLE

- Creamy Ricotta** | w/ Chile Recado, Texas Honey & Grilled Pugliese • \$10
BBQ Bacon Fritters | w/ House BBQ Sauce & Creamy Ranch • \$14
Gulf Crab Meat Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$18
Bacon & Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$22

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OYSTERS & SHELLFISH

- East Coast Oysters on the Half Shell*** | ½ Dozen • \$18
Shrimp Cocktail | w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$16
King Crab | Served cold or warm • \$38
Lobster Cocktail • \$28

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ENTRÉES

- Scallops** | Pan Roasted w/ Gulf Shrimp & Corn Chowder • \$32
Scottish Salmon | w/ Black Lentil Stew & Fresno Romesco • \$28
Red Fish Tacos | Pickled Red Onions, Avocado & Roasted Tomato Salsa • \$19
Filet Mignon 8oz. | w/ The Annie Steak Sauce & French Fries • \$38
Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$18
Rabbit Pot Pie | w/ Market Vegetables, Mushrooms & Cracker Crust • \$18
Lumache | Homemade Pasta w/ Shrimp Sausage, Broccoli Rabe & Tomato Fennel Butter • \$22
Chicken Paillard | w/ Marinated Tomatoes, Avocado & Arugula • \$18
Lamb Ragù | Homemade Rigatoni, Mushrooms, Crushed Red Pepper & Parmesan • \$18
Enchilada of Chicken Pibil | w/ The Annie Mole • \$16

SIDES FOR TWO

- Roasted Potatoes w/ Rajas Poblanas & Queso Chihuahua** • \$10 | **Hand-Cut French Fries** • \$8 | **Jalapeño Cheddar Grits** • \$8
Green Beans • \$10 | **Cornbread Dressing** • \$10 | **Brussels Sprouts w/ Bacon & Blue Cheese** • \$14

EXECUTIVE CHEF - ROBERT DEL GRANDE

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy. Split entrées will be charged \$10.

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COCKTAIL LIST

Madame Butterfly • \$15
Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

Meet Me on the Eastside • \$14
Hendrick's Gin, Fresh Cucumber, Lime, Mint

Dreamsicle • \$14
White Rum, Dry Curaçao, Orange Mathilde XO,
Vanilla, Cream, Lemon

Campfire Old Fashioned • \$18
Balcones Brimstone Whiskey, St. George NOLA Coffee Liqueur,
Cinnamon Demerara Syrup, Mole Orange Bitters

Post Oak Boulevardier • \$15
Bulleit Bourbon, Hibiscus-Infused Campari, Cocchi Torino Vermouth

Almost Famous • \$15
El Silencio Mezcal, Yellow Chartreuse, Aperol, Lime

Borderline Martini • \$16
St. George Green Chile Vodka, Green Chartreuse, Chateau Aloe

My Tie • \$16
Clément Rhum Agricole, Smith & Cross Rum,
Dry Curaçao, Toasted Almond Orgeat, Lime

The Annie Margarita • \$15
Tequila Ocho Blanco, Italicus Bergamot, Gran Gala, Lime

Our Daiquiri • \$15
Smith & Cross Rum, Plantation Dark Pineapple Rum, Lime

Don't Slip • \$15
Bumbu Rum, Tempus Fugit Crème de Banane, Lime

Whatamelon Margarita • \$14
Espolòn Tequila, Fresh Watermelon, Lime, Mint

Dr. Feelgood • \$14
Bourbon, Ginger, Lemon, Honey

The Top Crusta • \$14
Pierre Ferrand 1840 Cognac, Curaçao, Lemon,
Luxardo Maraschino, Ango Bitters

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BEER LIST

BEER	TYPE	% ABV	PRICE
Stella Artois	Lager	4	\$8
Dos Equis	Lager/Pilsner	4.2	\$7
Bombshell Blonde	Blonde Ale	5.3	\$8
Art Car	IPA	7.2	\$8
Yellow Rose	IPA	6.8	\$8
Love Street	Kolsch	4.9	\$8
St. Arnold Amber	Red Ale	5.5	\$8
Hitachino White Ale	Witbier	5.5	\$10
Magners Irish Cider	Cider	4.5	\$8
Michelob Ultra	Light Lager	4.2	\$7
Bud Light	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$8

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WINES BY THE GLASS

← **APERITIF** →

*Aromatized wines & other offerings to be enjoyed before your meal.
To be served neat or on the rocks.*

	<u>2oz.</u>
Poe 'D'Sange' Blood Orange Vermouth Napa, NV	\$10
Matthiasson 'No. 3' Barrel Aged Vermouth Napa, NV	\$14
C. N. Kopke 10 Year White Port Oporto, Portugal, NV	\$10

← **CELEBRATE WITH BUBBLES** →

	<u>6oz.</u>
Paladin 'Millesimato', Glera Prosecco, Italy, 2017	\$12
Cave Mont Blanc '1187', Prie Blanc Valle D'Aosta, Italy, NV	\$13
Bisol 'Cartizze' Glera Cartizze, Prosecco, Italy, NV	\$21
Robert Serol 'Turbulent' Rosé of Gamay Roannaise, France, NV	\$13
Jean Paul Brun, Blanc des Blancs Burgundy, France, NV	\$15
Ruinart, Brut Blanc Reims, France, NV	\$27
Veuve Clicquot 'Yellow Label', Brut Blanc Epernay, France, NV	\$29
Laherte Frères 'Ultradition', Rosé of Pinot Noir Chavot-Courcourt, France, NV	\$24

← **WHITE & ROSÉ** →

Chateau de la Ragotière, Melon de Bourgogne Muscadet, Loire, France, 2018	\$8
Ovum 'Big Salt' Demi-Sec Riesling Blend Willamette Valley, Oregon, 2018	\$12
Abbazia di Novacella, Pinot Grigio Alto Adige, Italy, 2016	\$14
Leeuwin Estate 'Siblings', Sauvignon Blanc & Semillon Margaret River, Australia	\$14
Dagueneau, Sauvignon Blanc Pouilly-Fume, France, 2017	\$15
Tremblay 'Petit Chablis', Chardonnay Burgundy, France, 2018	\$14
Presqu'île, Chardonnay Santa Barbara County, California, 2017	\$16
David Ramey, Chardonnay Russian River Valley, California, 2017	\$21
Domaine Gassier 'Esprit', Rosé of Grenache Provence, France, 2018	\$12

← **RED** →

Anthony Thévenet, Gamay Noir Morgon, France, 2016	\$14
Sokol Blosser, Pinot Noir Willamette Valley, Oregon, 2016	\$18
Domaine Matrot, Pinot Noir Burgundy, France, 2016	\$21
Rubinelli Vajol 'Classico' Corvina Blend Valpolicella, Italy, 2016	\$13
Bedrock 'Old Vine', Unoaked Zinfandel California, 2018	\$16
Ar.Pe.Pe. 'Rosso di Valtellina' Nebbiolo Valtellina, Italy, 2014 1.5L	\$14
Achaval-Ferrer, Malbec Mendoza, Argentina, 2017	\$16
Guelbenzu 'Evo', Tempranillo Blend Navarra, Spain, 2011	\$17
Andrew Will, Merlot Columbia Valley, Washington, 2016	\$18
Trefethen 'Double T', Cabernet Blend Oak Knoll, California, 2016	\$16
Moulin de Tricot 'Haut-Médoc', Bordeaux Blend Bordeaux, France, 2015	\$19
Mount Veeder, Cabernet Sauvignon Napa, California, 2016	\$26