



WITH YOUR COFFEE

Scratch Biscuits | w/ Honey & Jam • \$10

Seasonal Muffins • \$10

Churritos | w/ Vietnamese Cocoa Coffee Caramel • \$8

Berries & Yogurt | Seasonal Berry Selection w/ House-Made Yogurt & Hill Country Honey • \$12



STARTERS

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche • \$12

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$10

Ahi Tuna Ceviche | w/ Mango, Onions, Chilies, Jicama & Citrus Broth* • \$18

Jumbo Lump Crab Cake | Charred Chile Remoulade • \$24

Roasted Shrimp | Creamy Avocado & Crispy Fontina Flauta • \$22

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$22

Bacon Wrapped Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$24

The Annie Steak Tartare* | w/ Mustard Sauce & Toast • \$18

BRUNCH SPECIALS



House Smoked Salmon | w/ Creamy Egg Salad, Trout Caviar & Toasted Bagel • \$24

Buttermilk Pancakes | Fresh Berries & Walnuts • \$16

Brioche French Toast | Caramelized Pecans & Banana w/ Caramel Coffee Drizzle • \$16

TX Huevos Rancheros | Crispy Tortillas, Refried Beans, Fried Eggs, Cowboy Chili & Avocado • \$14

Lobster Open-Face Omelet | w/ Asparagus, Cippolini Onions, Arugula, Fennel & Gruyère • \$29

Egg & Chorizo Enchiladas | w/ Guajillo Chile Sauce, Queso Fresco & Avocado • \$16

Skinny Scramble | Scrambled Egg Whites over Grilled Heirloom Tomato w/ Avocado & RDG Salsa • \$16

Filet Mignon Benedict | Poached Eggs, Potato Hash, Smoked Cheddar & Béarnaise • \$32

Fried Quail | w/ Scratch Biscuit, Scrambled Eggs & Venison Sausage Gravy • \$16

Chicken Fried Prime Rib | w/ White Grit Gravy & Two Fried Eggs • \$28



SIDES FOR TWO

Two Eggs • \$6 | Seasonal Berries • \$10 | Potato Hash • \$8 | Bacon • \$8 | Sausage Patty • \$8

Bagel w/ Cream Cheese, Butter or Jam • \$6 | Roasted Potatoes & Onions • \$10

Jalapeño Cheddar Grits • \$8 | Biscuit w/ Gravy or Butter & Jam • \$6 | Asparagus • \$10

French Fries • \$8 | Sautéed Spinach • \$10



OYSTERS & SHELLFISH

East Coast Oysters on the Half Shell* | ½ Dozen • \$18

Shrimp Cocktail | w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$18

King Crab | Served cold or warm • \$48

Lobster Cocktail • \$38



SALADS

Add Protein

Filet • \$16 | Chicken • \$7 | Shrimp • \$12 | Salmon • \$14
Seared Tuna • \$18 | Poached Eggs • \$6

The House Salad | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese • \$12

Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts, Parmesan & Lemon Vin • \$14

Caesar Salad | w/ Sourdough Croutons & Parmesan • \$12

King Crab Louie | Hearts of Palm, Chopped Egg, Ugly Tomato & Avocado • \$42

Cobb Salad | Roasted Chicken, Avocado, Bacon & Blue Cheese • \$16



ENTRÉES

Post Oak Burger* | White Cheddar, Applewood Smoked Bacon & French Fries • \$18

Fried Chicken Sandwich | Blue Cheese Slaw & French Fries • \$16

Prime Rib Sandwich | on Ciabatta Roll w/ Horseradish Sauce • \$26

Chicken Paillard | w/ Marinated Tomatoes, Avocado & Arugula • \$18

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$18

Sea Scallops | w/ Gulf Shrimp & Corn Chowder Sauce • \$36

Scottish Salmon* | w/ Shiitake Mushrooms, Napa Cabbage & Mustard Ginger Sauce • \$32

Filet Mignon* 8oz. | w/ The Annie Steak Sauce & French Fries • \$38

*(In the mood for more meat?
Ask your server about Ben's cuts!)*

THANK YOU FOR DINING WITH US!

Scan the QR code to view all our current dine-in menus plus our new take-out/delivery packages!
Don't forget our entire lunch, dinner & Sunday brunch menus are available for curbside pickup & delivery.



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 \$5.*

REV.03.26.2021

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COCKTAIL LIST

← **MIMOSA BOTTLE SERVICE • \$54** →

Prosecco w/ Fresh Squeezed Orange, Watermelon & Grapefruit Juice

← **INDIVIDUAL COCKTAILS** →

Bellini • \$14

Peach Purée, Prosecco, Ketel One Peach & Orange Blossom

Mimosa • \$12

Fresh Squeezed Orange Juice, Prosecco

Manmosa • \$16

Served Big & Tall w/ Fresh Squeezed Orange Juice, Prosecco

The Bloody Annie • \$16

House-Infused Tito's, House-Made Mix

RDG's Michelada • \$12

Dosed Clamato, Lime, Tajín, Cerveza Victoria

Sangria Spritz • \$14

Our Favorite White Wine, Aperol, Berries, Thyme

The Morning After • \$16

Essential Greens, The Botanist Gin, Aromatics

Breakfast Old Fashioned • \$14

Rittenhouse Rye, Maple, Tempus Fugit Crème de Banana

Meet Me on the Eastside • \$14

Hendrick's Gin, Fresh Cucumber, Lime, Mint

The Annie Margarita • \$15

Tequila Ocho Blanco, Italicus Bergamot, Gran Gala, Lime

Whatamelon Margarita • \$14

Espolòn Tequila, Fresh Watermelon, Lime, Mint

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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
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

← **CELEBRATE WITH BUBBLES** →

	6oz.
Paladin 'Millesimato - Extra Dry', Glera Prosecco - Veneto, Italy 2019	\$12
Pierre Sparr, Brut Rosé Crémant d'Alsace Alsace, France NV	\$16
Laurent Perrier Cuvée Rosé Tours-sure-Marne NV	\$32
Chalres Heidsieck Blanc de Blanc Reims, France NV	\$29
Krug 'Grande Cuvée', Brut Reims - Champagne, France MV 375ML	\$125

← **WHITE & ROSÉ** →

Jean Aubron 'Elegance', Melon de Bourgogne Muscadet-Sèvre et Maine - Loire Valley, France 2018	\$12
DO Ferreiro Albariño Rias Baixas, Spain 2018	\$18
Leitz 'Dragonstone' Riesling Rheingau, Germany 2018	\$14
Vincent Delaporte 'Silex', Sancerre France 2019	\$18
Francois Carillon, Chardonnay Bourgogne Blanc Burgundy, France 2018	\$17
David Ramey, Chardonnay Russian River Valley, California 2017	\$21
DuMOL 'Wester Reach', Chardonnay Russian River Valley, California 2018	\$32
Château d'Esclans 'Whispering Angel', Rosé Grenache Blend Provence, France 2019	\$13
Dom. de Fontaine Rosé 'Gris di Gris' Corbières, Languedoc, France 2019	\$16

← **RED** →

The Calling, Pinot Noir Monterey, California 2018	\$15
Anne Amie, 'Winemaker's Selection', Pinot Noir Willamette Valley, Oregon 2018	\$18
Nuiton-Beaunoy Morey-St-Denis, France 2016	\$35
Alvaro Palacios 'Camins del Priorat', Cabernet/Garnacha/Syrah Priorat, Spain 2019	\$17
Numanthia 'Termes', Tempranillo Toro, Spain 2016	\$18
Achaval Ferrer, Malbec Mendoza, Argentina 2018	\$16
Darms Lane 'Fortune 1621', Cabernet Sauvignon Napa Valley, California 2018	\$20
Château Armens Saint Emilion Grand Cru, France 2016	\$23
Robert Foley 'Claret', Cabernet Blend Napa Valley, California 2015	\$33