



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 • \$38

Lobster Cocktail • \$28



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 & 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.12.15.2020

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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

Spiked Horchata • \$14

Bumbu Barbados Rum, House-Made Horchata, Cacao

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
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

CELEBRATE WITH BUBBLES

6oz.

Paladin ‘Millesimato - Extra Dry’, Glera |
Prosecco - Veneto, Italy 2019

Argyle, Brut Blanc de Blancs | Willamette Valley, Oregon 2016

Robert Serol ‘Turbulent’ Rosé of Gamay | Roannaise, France NV

Veuve Clicquot ‘Yellow Label’, Brut |
Epernay - Champagne, France NV

WHITE & ROSÉ

Pascal Aubron ‘Elegance’, Melon de Bourgogne |
Muscadet-Sèvre et Maine - Loire Valley 2018

Jean Guiton Bourgogne Aligoté | Burgundy, France 2017

Thomas Fogarty, Gewürztraminer |
Willamette Valley, Oregon 2016

Abbazia di Novacella, Pinot Grigio | Alto Adige, Italy 2019

Château Graille Lacoste, Sauvignon Blanc |
Graves, Bordeaux, France 2019

Cloudy Bay, Sauvignon Blanc | Marlborough, New Zealand 2020

Matthiasson, ‘No. 1’ Chardonnay | Napa Valley, California 2019

David Ramey, Chardonnay | Russian River Valley, California 2017

Château d’Esclans ‘Whispering Angel’, Rosé Grenache Blend |
Provence, France 2019

RED

Quentin Harel ‘Charron’, Gamay Noir | Beaujolais, France 2018

Anne Amie, ‘Winemaker’s Selection’, Pinot Noir |
Willamette Valley, Oregon 2018

Luigi Voghera, Nebbiolo | Barbaresco - Piedmont, Italy 2014

Comte Clermont-Tonnerre ‘Cuvee Patricia’, Grenache |
Côtes-du-Ventoux - S. Rhone Valley, France 2013

Five Vinters ‘Christie Vineyards’, Zinfandel |
Dry Creek Valley - Sonoma County, California 2017

Achaval Ferrer, Malbec | Mendoza, Argentina 2018

Alvaro Palacios ‘Camins del Priorat’, Cabernet/Garnacha/Syrah |
Priorat, Spain 2019

Trefethen ‘Double T’, Cabernet Blend |
Oak Knoll - Napa Valley, California 2017

Numanthia ‘Termes’, Tempranillo | Toro, Spain 2016

Château Moulin de Tricot, Cabernet Blend |
Haut-Médoc - Bordeaux, France 2016

THE MUST HAVES...OUR VERY BEST IN A GLASS

Ruinart, Brut Blanc de Blancs | Reims - Champagne, France NV

Jacques Bavard ‘Sous la Château’, Chardonnay |
Saint-Romain, Côte de Beaune - Burgundy, France 2017

Château Musar ‘Jeune’, Rosé of Cinsault & Mouvedre |
Bekaa, Lebanon 2017

Robert Foley ‘Hudson Vineyard’, Pinot Noir |
Los Carneros, California 2014

Sigaut, Pinot Noir |
Chambolle Musigny, Côte de Nuits - Burgundy, France 2017

Miner Family Winery ‘Emily’s Cuvée’, Cabernet Sauvignon |
Napa Valley, California 2017