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**STARTERS**

- Wild Mushroom Soup** | Duck Prosciutto w/ Huitlacoche • \$12
- The Annie Tortilla Soup** | w/ Avocado Relish & Queso Fresco • \$10
- 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
- Asparagus Salad** | Frisee, Duck Prosciutto, Poached Egg & Endive • \$16
- Caesar Salad** | w/ Sourdough Croutons & Parmesan • \$12
- The Annie Steak Tartare** | w/ Quail Egg, Green Peppercorn Sauce & Toast\* • \$18
- Jumbo Lump Crab Cake** | Charred Chile Remoulade • \$24
- Enchilada of Chicken Pibil** | w/ The Annie Mole • \$14
- Ahi Tuna Crudo** | w/ Avocado, Cucumber, Fresno Chile, Grapefruit & Jicama Broth\* • \$18
- Rabbit Pot Pie** | w/ Market Vegetables, Mushrooms & Cracker Crust • \$12

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**THE CLASSICS**

- Wood Grilled Rabbit** | "Hunter Style" w/ Roasted Peppers & Fennel • \$28
- Coffee Crusted Filet Mignon** | w/ Glazed Mushrooms & Aligot Potatoes • \$42
- Wood Grilled Quail** | w/ HC Venison Sausage & Jalapeño Cheddar Grits • \$32

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**BEN'S CUTS**  
PRIME STEAKS ON A PLATE

- Texas Wagyu Ribeye 20oz.** • \$78
- Texas Wagyu Filet Mignon 8oz.** • \$69
- Prime Bone-In Ribeye 22oz.** • \$58
- Daily Butcher's Cut** • MKT

**DAILY SPECIALS**



- MONDAY**  
Prime Rib • \$48
- TUESDAY**  
BBQ Ribs • \$26
- WEDNESDAY**  
Dover Sole • \$64
- THURSDAY**  
Fish Fry Basket • \$29
- FRIDAY**  
Chicken Fried TX Wagyu • \$72
- SATURDAY**  
King Crab Frites • \$75/person
- SUNDAY**  
Fried Chicken & Scratch Biscuits • \$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**

- Gulf Red Snapper** | w/ Poblano Pumpkin Seed Broth, Blue Crab & Zucchini • \$36
- Redfish on the Half Shell for Two** | w/ Avocado, Pickled Red Onions & Fresh Salsas • \$58
- Scallops** | Pan Roasted w/ Gulf Shrimp & Corn Chowder • \$32
- Scottish Salmon** | w/ Black Lentil Stew & Fresno Romesco • \$28
- Seared Ahi Tuna** | Avocado Salad & Heirloom Tomato Vinaigrette\* • \$38
- Lumache** | Homemade Pasta w/ Shrimp Sausage, Broccoli Rabe & Tomato Fennel Butter • \$22
- Roasted Duck Breast** | w/ Cocoa Mole & Duck Leg Confit Crêpe • \$36
- Dinner Bell Chicken** | w/ Cornbread Dressing, Green Beans & TX Beer Jus • \$28
- Lamb Chops** | Wood Grilled w/ Pulled Lamb & Roasted Hominy • \$48
- Mushroom Rigatoni** | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$18
- The 30 Count Burger** | w/ TX Wagyu & Fries - 30 a night...until we're out! • \$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.*

	<b>2oz.</b>
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** →

	<b>6oz.</b>
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 Thevénet, 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 <b>1.5L</b>	\$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