Shareables

MONTE CRISTO EGGROLLS 16
crispy golden eggrolls stuffed with tender pulled pork & Swiss cheese, paired with spicy blackberry jam

SAMOSA
POTATO SAMOSA 9
IMPOSSIBLE MEAT SAMOSA 11
BEEF SAMOSA 12
crispy, flaky pastry filled with your choice of spiced potatoes & peas, seasoned beef, or Impossible meat. Served with refreshing mint chutney & tangy tamarind chutney

WAGYU MEATBALLS 15
tender wagyu beef meatballs in spicy tomato sauce, topped with parmesan & herbs. Served with garlic crostini

DEVILED EGGS GF 12
bacon jam, pickled onion & chives

AHI TUNA NACHOS 17
crisp wonton chips layered with seared ahi tuna, gochujang aioli, avocado, jalapeños & cilantro

JAY'S LOADED KEEMA FRIES 16
CONTRIBUTED BY JAY AIYER
crispy fries tossed with a signature spice blend & cheese, topped with Indian-spiced ground beef, red onions, cilantro, & fresno chilies

SPINACH, JALAPEÑO & ARTICHOKE DIP AGF 14
warm, creamy dip with jalapeños, artichoke, & parmesan, topped with pico. Served with tortilla chips & garlic crostini

SCOTCH EGG 17
soft-boiled egg encased in Indian-spiced lamb, crisp-fried to golden perfection, paired with a velvety mustard cream sauce

CHICKEN WINGS (5) 15
crispy fried wings with your choice of sauce paired with ranch:
- lemon pepper
- buffalo sauce
- chili garlic
- barbecue sauce

VICEROY CRAB & PRAWN CROQUETTES 16
golden-fried cutlet with warm spices, breaded. Served with house-made chili sauce

AHI TUNA PANI PURI 15
a bold, one-bite appetizer fusing Indian street food with vibrant Japanese flavors

THE CURRY FLIGHT AVG 28
an assortment of Indian curries, naan, chutneys, & sides

Soup & Salad

GULF COAST GUMBO 10
rich dark roux gumbo with shrimp, crab, chicken, sausage, & okra. Served over rice

POBLANO SOUP GF 9
a velvety soup made from roasted poblano peppers & gently spiced

MEDITERRANEAN CHOPPED SALAD 15
crispy romaine, cucumber, cherry tomatoes, red onion, kalamata olives, chickpeas, feta, & herb vinaigrette

SEASONAL HARVEST SALAD 18
mixed greens, honeycrisp apple, grape, candied pecan, red onion, cherry tomato, goat cheese crouton, & poppyseed dressing

CAESAR SALAD 15
romaine, kale, caesar dressing, crouton & parmesan

PROTEIN ADDITIONS
Seared Salmon* 8oz 15
Seared Ahi Tuna* 4oz 13
Shrimp (5) 12
Grilled Chicken 8oz 10

Handhelds & Bowls

TUNA POKE BOWL* 21
diced ahi tuna, sesame, avocado, sushi rice, togarashi, fresno chili, pickled ginger, & wasabi

TAVERN BURGER* 18
cheddar, caramelized onion, chipotle aioli, egg, & rosemary parmesan fries
Add-On .50¢ (Lettuce, Onion, Tomato, etc)

PANEER TIKKA SANDWICH 17
grilled tandoori-spiced paneer, mint chutney, raita aioli, & pickled onion on toasted brioche bun. Served with masala fries

THE BIRD 21
CHOICE OF CRISPY FRIED CHICKEN OR GRILLED CHICKEN BREAST
ciabatta with lettuce, tomato, avocado, mozzarella, bacon, chipotle aioli, & rosemary parmesan fries

TANDOORI CHICKEN SANDWICH 18
grilled tandoori-spiced chicken, mint chutney, raita aioli, pickled onion. Served with masala fries

TANDOORI WRAP 18
char-grilled chicken tikka or paneer tikka & soft-cooked egg wrapped in layered whole wheat paratha with fresh herbs, onion & green chutney. Served with masala fries

CRUNCHY AHI TUNA TACOS* 18
crisp wonton shells filled with ahi tuna, creamy gochujang aioli, red cabbage, avocado, & ginger sauce. Served with rosemary parmesan fries

SHEPHERD'S PIE 16
hearty ground beef & vegetables in savory gravy, topped with creamy mashed potatoes & baked to golden perfection. *A British classic comfort food*

PALAK PANEER AGF 15
tender paneer cubes in a creamy spinach-garlic sauce with warm spices. Served with basmati rice & naan

CHICKEN TIKKA MASALA AGF 18
tender chicken simmered in a rich, creamy tomato sauce. Served with basmati rice & naan *(contains cashew nuts)*

TAVERN CHICKEN KEBAB 22
char-grilled spiced ground chicken kebab. Served on a hot sizzler with pickled onions, green chutney & makhni sauce

GYMKHANA CHILI PANEER 14
CHILI CHICKEN / 15
CHILI SHRIMP 16
crispy paneer, chicken or shrimp, wok-tossed with garlic, jalapeños, bell peppers, green onion & tangy soy-chili sauce

Mains

CHOLE BHATURA 15
aromatic garbanzo curry. Served with fluffy, golden-fried bread. *An iconic North Indian comfort meal*

FILET GF 46
seared hand-cut, 8 oz filet mignon. Served with creamy garlic mashed potatoes, herb butter, tender charred broccolini, & asparagus

BEER BRAISED SHORT RIB 32
slow-braised short rib in Shiner Bock. Paired with caramelized onions, garlic mashed potatoes & charred asparagus

14 OZ RIBEYE GF 48
seared hand-cut, 14 oz Ribeye topped with herb butter. Accompanied by garlic mashed potatoes, broccolini, & asparagus

LAMB CHOPS WITH COUSCOUS 35
Indian-spiced lamb chops with Moroccan couscous, pepper & mint

GREEK SEARED SALMON 30
seared salmon topped with feta, tomato, cucumber, kalamata olives, creamy garbanzo purée, grilled asparagus, & a vibrant basil pesto

SHRIMP & SAUSAGE FETTUCCINE 25
fettuccine tossed with shrimp, jalapeño sausage, cherry tomatoes, & a rich, savory Creole sauce

TANDOORI CHICKEN SKEWERS 24
tender chicken skewers marinated in aromatic tandoori spices. Served with basmati rice, green chutney, & raita aioli

FISH & CHIPS 26
beer-battered redfish. Served with rosemary parmesan fries, tartar sauce & lemon

SHRIMP & GRITS 26
shrimp stuffed with crab & jalapeños on cheddar grits, & a vibrant creole sauce

TUSCAN CHICKEN PASTA 25
fettuccine tossed with spinach, cherry tomatoes, broccolini, & bell peppers in a creamy tomato sauce. Topped with grilled chicken

Wood-fired Pizza

INDIAN SPINACH PIZZA AVG 18
hand-tossed pizza topped with a creamy spinach sauce, with choice of paneer or chicken, & mozzarella

MAKHANI PIZZA AVG 18
hand-tossed pizza opped with creamy tomato sauce with choice of paneer or chicken, & mozzarella

MEATBALL & PEPPERS 18
tender meatballs & roasted peppers atop spicy tomato sauce & mozzarella

PEPPERONI PIZZA 18
spicy tomato sauce, mozzarella, & pepperoni

MARGHERITA 18
tomato sauce, tomatoes, basil, & fresh mozzarella cheese

BBQ CHICKEN PIZZA 18
tangy barbecue sauce, grilled chicken, caramelized onions, & parmesan

SPICED HAWAIIAN 18
prosciutto, fresh pineapple, jalapeños, tomato sauce, mozzarella

Sides

Grilled Asparagus GF 7
Buttered Peas GF 6
Charred Broccolini GF 7
Loaded Mashed Potatoes GF 8
Masala Fries or Rosemary Parmesan Fries GF 6
Basmati Rice GF 6
Fontina Mac & Cheese 7
Garlic Mashed Potatoes GF 6
Extra Sauces 1

Desserts

ETON'S MESS 9
meringues, fresh berry compote & whipped cream

TAVERN BREAD PUDDING 10
warm, comforting bread pudding baked to golden perfection. Served with caramel sauce & vanilla ice cream

CHOCOLATE MOUSSE CAKE 11
decadent chocolate mousse layered with sponge cake

CARDAMOM TRES LECHES WITH RASPBERRY SORBET 11
cardamom-spiced sponge soaked in three milks. Topped with whipped cream

CARROT CAKE 9
moist spiced carrot cake layered with cream cheese frosting. Finished with toasted walnuts

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **AVG** AVAILABLE VEGETARIAN | BERRIES | VEGETARIAN | NUT | WHEAT | PEAR | DAIRY | EGG | MUSHROOM | SHELLFISH | FISH | SOY | SESAME

20% GRATUITY ADDED TO PARTIES OF **8** OR MORE

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE PROUDLY SERVE FRESH GULF SEAFOOD

Cocktail Favorites

WHITNEY — 13
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice

THE AMALFI — 13
Mezcal, Aperol, lemon juice, pineapple

GEORGIA ON MY MIND — 14
Old Forrester, fresh peach, mint, ginger beer

BLUEBERRIES IN HAVANA — 13
SelvaRey Coconut Rum, blueberries, mint, lime juice

CHOCOLATE OLD FASHIONED — 12
Mezcal, Cocoa Bitters, orange

HEARSAY OLD FASHIONED — 15
Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange

ESPRESSO MARTINI — 14
SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua

EL PEPINO — 13
Espolon Tequila, Cointreau, cucumber, cilantro, lime juice

TAVERN SUNSET SIPPER — 14
Johnny Walker, Cherry Herring, orange juice, sweet Vermouth

JALAPEÑO — 12
Stoli's Vodka, jalapeño, lemon juice

HEAD IN THE CLOUDS — 14
Stoli's Vodka, Cointreau, lemon juice, Crème de violette, egg white

Wine Favorites

WHITE WINE

	6oz	9oz	
CHARDONNAY			
Talbott - Kali Hart- Monterey, CA	11	16	40
Neyers - 304 - Sonoma, CA	14	20	45
Siduri - Willamette Valley, OR			65
Rombauer - Carneros, CA			100
PINOT GRIGIO			
Terra Alpina - Vigneti Delle Dolomiti, IT	11	16	40

	6oz	9oz	
SAUVIGNON BLANC			
Crowded House - Marlborough, NZ	10	13	36
Peju - North Coast, CA	13	18	50
Cakebread - Napa Valley, CA			70
Domaine Delaporte - Sancerre - Loire Valley, FR			95
OTHERS			
Eroica - Riesling - Columbia Valley, WA	12	18	45

	6oz	9oz	
SPARKLING			
La Marca - Prosecco, IT	13		
Ceretto - Moscato - Piedmont, IT			16
Bisol Prosecco - Veneto, IT			45
Schramsberg - Blanc de Noirs, CA			90
CHAMPAGNE			
Veuve Clicquot			200
Dom Pérignon			500

RED WINE

	6oz	9oz	
CABERNET SAUVIGNON			
Tapiz - Mendoza, ARG	11	16	40
Treana - Paso Robles, CA	14	20	55
Glassblower - Napa Valley, CA	16	22	60
Quilt - Napa Valley, CA			70
Austin Hope - Paso Robles, CA			90
Frank Family - Napa Valley, CA			100
Stags' Leap Winery - Napa Valley, CA			100
Caymus - Napa Valley, CA			160

	6oz	9oz	
PINOT NOIR			
Sokol Blosser - Evolution - Willamette, OR	12	17	45
Gust - Petaluma Gap, CA	16	22	60
Resonance - Willamette Valley, OR			60
Belle Glos - Clark and Telephone - Santa Maria Valley, CA			75
Hartford - Russian River, CA			90

	6oz	9oz	
MERLOT			
Goldschmidt - Chelsea - Alexander Valley, CA	14	20	50
Cakebread - Napa, CA			140
OTHERS			
AIX Rosé - Provence, FR	12	15	44
Shatter - Grenache - Côtes Catalanes, FR	13	18	50
Seghesio - Zinfandel - Sonoma, CA	13	18	50
Tikal - Patriota - Mendoza, ARG	14	20	55

Can Beers

IMPORTED
- Modelo — 8
- Dos XX — 7

DOMESTIC
- Michelob — 6
- Miller Lite — 5
- Coors — 5
- Shiner Bock — 7
- Stella Artois — 8
- Art Car — 9

Draft Beers

Rotation draft beers featuring Karbach, St. Arnold & Back Pew — 8

Free Spirited

STRAWBERRY CRUSH — 8
strawberry, lime, mint, coconut water

PINEAPPLE EXPRESS — 8
pineapple juice, guava syrup, lemon-lime soda

BLACKBERRY NO-JITO — 8
muddled blackberries, lime, mint, sugar, San Benedetto

CUCUMBER COOLER — 8
muddled cucumber & cilantro, lime, coconut water

After Dinner Cocktails

HEARSAY IRISH COFFEE — 12
espresso, Irish whiskey, Irish cream liqueur

MACCHIATO MARTINI — 11
espresso, vanilla vodka, Irish cream liqueur, coffee liqueur

ESPRESSO MARTINI — 14
espresso, chocolate rum, coffee liqueur

HEARSAY CARAJILLO — 12
espresso, Liqueur 43

Iced Coffee

ICED MOCHA — 7
double espresso, chocolate syrup, milk, heavy cream

ICED CARAMEL MACCHIATO — 8
double espresso, caramel syrup, caramel sauce, vanilla syrup, milk

HEARSAY RAW SUGAR SHAKEN ESPRESSO — 8
double espresso, raw sugar syrup, cinnamon, oat milk

Hot Coffee

CAPPUCCINO — 7
Flavors: Caramel, Vanilla, Hazelnut
double espresso, milk, cinnamon

LATTE — 7
Flavors: Caramel, Vanilla, Hazelnut
double espresso, milk

ESPRESSO — 7
single espresso

AMERICANO — 7
single espresso with hot water

MACCHIATO — 7
espresso, cream or milk

Our Philosophy

AT HEARSAY, WE BELIEVE IN A SIMPLE PHILOSOPHY: GOOD FOOD IS GOOD MEDICINE

Guided by medical insight and culinary expertise, we use high-quality ingredients and thoughtful cooking techniques to create meals that nourish the body and delight the senses. We avoid hormones, antibiotics, artificial colors, and sweeteners, and prepare our dishes without excess seasoning or sugar, allowing the natural flavors of real ingredients to shine. Organic products are used where they matter most, especially in our fresh juices and kids' meals.

Here, wellness and taste go hand in hand because that's the Hearsay way

Weekly Specials

STEAK SPECIAL
Thursdays | 6PM • 11PM

HAPPY HOUR
Weekdays | 3PM • 6PM

BRUNCH
Weekends | 10AM • 3PM

Hosting Something Special?

CELEBRATE ANY OCCASION AT HEARSAY

RESERVE YOUR PRIVATE EVENT TODAY