Shareables

ARTISAN BREAD BOARD 11
A trio of warm jalapeño cornbread fritters, challah rolls, & pillow soft pretzel served with whipped herb butter.
VEGETARIAN,EGG,WHEAT,DAIRY

SPINACH, JALAPEÑO & ARTICHOKE DIP 13
Creamy spinach and artichoke dip with a gentle jalapeño kick, served with tortilla chips and garlic crostini.
VEGETARIAN,WHEAT,AVAILABLE GLUTEN FREE,DAIRY

CHEESESTEAK EGG ROLLS (2) 13
Crisp steak-filled egg rolls with bell peppers and melted cheese, served with sweet chili dipping sauce.
EGG,WHEAT,DAIRY

KUNG PAO SHRIMP & CALAMARI 17
Crispy shrimp and calamari tossed in Kung Pao sauce with bell peppers and jalapeños, finished with sesame seeds and fresh sprouts, served with a rice lattice.
SESAME,SHELLFISH,WHEAT,SOY,DAIRY

TEXAS CHARCUTERIE BOARD 24
A Bavarian pretzel served alongside jalapeño sausage, prosciutto, and salami, accompanied by artisan cheeses, fresh fruit, candied pecans, grain mustard, fontina cheese sauce, and dried apricots.
NUT,EGG,WHEAT,DAIRY

AHI TUNA NACHOS (6) * 15
Crispy wonton chips topped with seared ahi tuna, avocado, ginger sauce, jalapeño, and gochujang aioli.
SESAME,FISH,WHEAT,SOY,DAIRY

KUNG PAO CAULIFLOWER 15
Crispy fried cauliflower tossed in a spicy-sweet Kung Pao sauce with jalapeños, bell peppers, finished with sesame seeds, fresh sprouts, and a crackling rice lattice.
SESAME,VEGETARIAN,WHEAT,SOY,DAIRY

WAGYU MEATBALLS (3) 14
Tender Wagyu meatballs in house marinara, topped with Parmesan and basil, served with garlic crostinis.
EGG,WHEAT,DAIRY

DEVILED EGGS (6) 12
Classic deviled eggs topped with paprika and fresh chives.
EGG,DAIRY

SALMON TARTARE * 16
Salmon tartare with red onion, cucumber, avocado, sesame seeds, and scallions, finished with wasabi aioli and served with crispy wonton chips.
SESAME,EGG,WHEAT,SOY,DAIRY

SAMOSA IMPOSSIBLE 11 BEEF 12
Flaky samosas filled with your choice of seasoned beef or Impossible meat, served with cool mint chutney and tangy tamarind chutney.
WHEAT,DAIRY

Soups & Salads

GULF COAST GUMBO CUP 12 BOWL 16
Award-Winning Seafood & Chicken Gumbo – rich, slow-simmered dark roux with shrimp, crab, chicken, and smoked sausage, served with rice and garlic crostini.
SHELLFISH,WHEAT,DAIRY

POBLANO SOUP CUP 9 BOWL 12
A rich, creamy blend of potatoes, onions, roasted poblano and jalapeño peppers, topped with crispy tortilla strips and crumbled queso fresco.
GLUTEN FREE,DAIRY

COUSCOUS SALAD SIDE 8 REGULAR 15
Pearl couscous with tomato, cucumber, red onion, basil oil, and sesame seeds.
SESAME,VEGAN,WHEAT

AVOCADO & CUCUMBER SIDE 8 REGULAR 15
Arugula topped with cucumber spirals, avocado, tomato, and queso fresco, tossed in a sweet sherry vinaigrette.
GLUTEN FREE,VEGETARIAN,DAIRY

HARVEST SALAD SIDE 8 REGULAR 15
Fresh mixed greens topped with spiral carrots, tomatoes, apples, grapes, candied pecans, red onion, and a warm goat cheese crouton, tossed in a poppyseed dressing.
VEGETARIAN,NUT,WHEAT,DAIRY

GEM WEDGE SALAD SIDE 8 REGULAR 15
Iceberg wedge layered with tomato, bacon, chives, and carrots, finished with crumbled blue cheese and dressing.
GLUTEN FREE,DAIRY

CAESAR SALAD SIDE 8 REGULAR 15
Crisp romaine hearts topped with a Parmesan crisp, shaved Pecorino Romano, fried capers, and croutons, tossed in our house-made Caesar dressing.
VEGETARIAN,FISH,EGG,WHEAT,DAIRY

GOLDEN BEET SALAD SIDE 8 REGULAR 15
Fresh spinach topped with roasted and spiral golden beets, grape tomatoes, red onion, candied pecans, and feta cheese, tossed in a bright Dijon vinaigrette.
GLUTEN FREE,VEGETARIAN,NUT,EGG,DAIRY

***PROTEIN ADDITIONS**

GRILLED CHICKEN 7 OZ 7 | SAUTÉED SHRIMP (4) 8 | GRILLED SALMON* 7 OZ 10 | SEARED AHI TUNA* 6 OZ 12 | GRILLED STEAK 5 OZ 15

Handhelds

HEARSAY CHEESEBURGER 20
Texas Wagyu patty with cheddar, bacon, lettuce, tomato, red onion, and chipotle aioli on a bun, served with rosemary parmesan fries.
EGG,WHEAT,DAIRY

MEDITERRANEAN KEBAB 24
Juicy lamb and beef kebab served on warm pita with feta, pickled onions, and micro cilantro, served with couscous salad, creamy tahini, and house-made ranch dressing.
NUT,WHEAT,DAIRY

CHICKEN SANDWICH 17
Choice of crispy or grilled chicken stacked on toasted ciabatta with melted mozzarella, avocado, applewood-smoked bacon, lettuce, tomato, and chipotle aioli, served with rosemary parmesan fries.
EGG,WHEAT,DAIRY

BLACKENED REDFISH TACOS 17
Corn tortillas filled with blackened redfish, fresh pico de gallo, avocado, and chipotle aioli, served with creamy street corn casserole.
GLUTEN FREE,EGG,FISH,DAIRY

CRUNCHY AHI TUNA TACOS * 20
Crispy wonton shells filled with ahi tuna, creamy gochujang aioli, cabbage, avocado, and ginger sauce, served with street corn casserole.
SESAME,FISH,EGG,WHEAT,SOY,DAIRY

CUBAN SANDWICH 16
Pressed ciabatta packed with ham, pork, Swiss, pickles, and mustard, served with rosemary parmesan fries.
EGG,WHEAT,DAIRY

MUFFULETTA SANDWICH 16
Classic muffuletta layered with salami, ham, mozzarella, Swiss, and olive salad, served with rosemary parmesan fries.
SESAME,EGG,WHEAT,DAIRY

BARBEQUE PORK SANDWICH 16
Roasted pork with caramelized onions, tangy BBQ sauce, pickles, slaw, and chipotle aioli on a bun, served with rosemary parmesan fries.
EGG,WHEAT,DAIRY

MORNING SANDWICH 16
Smoked ham, eggs your way, avocado, tomato, and chipotle aioli on a buttery croissant, served all day with crispy rosemary parmesan fries.
EGG,WHEAT,DAIRY

MAKE ANY SANDWICH AMERICANA STYLE: 3
add lettuce, tomato, avocado, and mayonnaise

Great Plates

FILET MIGNON 45
8 oz center-cut filet grilled to your liking, served with crispy smashed potatoes and broccolini.
GLUTEN FREE,DAIRY

TEXAS CUT RIBEYE 45
14 oz ribeye seasoned and grilled to perfection, served with mashed potatoes and bacon brussels sprouts.
GLUTEN FREE,DAIRY

HEARSAY BISTRO STEAK 38
10 oz NY strip, sliced and topped with Woodford peppercorn mushroom sauce, served with crispy smashed potatoes and garlic green beans.
GLUTEN FREE,MUSHROOM,DAIRY

ESPRESSO RUBBED PORK CHOP 26
Bone-in pork chop seasoned with an espresso spice rub, served with broccolini and crispy cilantro rice.
WHEAT,SOY,DAIRY

CHICKEN MILANESE 24
Crispy chicken topped with sun-dried tomatoes, capers, and artichokes in a lemon cream sauce, served with garlic green beans.
EGG,WHEAT,DAIRY

CRAB CRUSTED REDFISH 36
Gulf redfish topped with crab over red pepper coulis, served with lemon butter and green beans.
SHELLFISH,FISH,EGG,WHEAT,DAIRY

BACON WRAPPED SHRIMP & GRITS 28
Crab, jalapeño, and mozzarella-stuffed shrimp wrapped in bacon, served over creamy fontina grits with Creole cream sauce.
SHELLFISH,WHEAT,DAIRY

TUSCAN CHICKEN PASTA 24
Grilled chicken, spinach, tomato, broccolini, and bell pepper tossed in a velvety tomato cream sauce over fettuccine.
EGG,WHEAT,DAIRY

SEARED ATLANTIC SALMON 26
Salmon with crab, lemon butter, and dill sauce, served with crispy cilantro rice, zucchini, and squash.
GLUTEN FREE,SHELLFISH,FISH,DAIRY

SLOW-BRAISED SHORT RIB 36
Slow-braised beef short rib served over Fontina cheese grits with bacon brussels sprouts, finished with a reduction sauce and caramelized onions.
WHEAT,DAIRY

CHICKEN TIKKA MASALA 18
Tandoori-grilled chicken simmered in a rich tomato cream sauce, served with fragrant basmati rice and warm naan bread.
NUT,WHEAT,AVAILABLE GLUTEN FREE,DAIRY

SEABASS ESCOVITCH 38
Flaky sea bass coated in aromatic Caribbean curry spices, paired with green escovitch, silky ají amarillo, cilantro rice, and charred broccolini.
GLUTEN FREE,FISH

Sides

8

Garlic Green Beans
Rosemary Parmesan Fries
Street Corn Casserole
Charred Broccolini
Crispy Smashed Potatoes
Fontina Mac & Cheese
Mashed Potatoes
Miso-Glazed Mushrooms
Fontina Grits
Crispy Cilantro Rice
Bacon Brussels Sprouts

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

WE PROUDLY SERVE FRESH GULF SEAFOOD

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

Vegetarian Plates

PLANT-BASED BURGER 16
Impossible patty, tomato, onion, cheddar, mixed greens, served with rosemary parmesan fries.
VEGETARIAN,EGG,WHEAT,SOY,DAIRY

PESTO PASTA PRIMAVERA 18
Fettuccine tossed with basil pesto, tomato, zucchini, squash, mushrooms, artichoke, parmesan.
VEGETARIAN,MUSHROOM,NUT,EGG,WHEAT,DAIRY

VEGETABLE PLATE 16
Zucchini, red pepper, broccolini, golden beets, miso-glazed mushrooms, garlic green beans, couscous salad, goat cheese.
VEGETARIAN,MUSHROOM,WHEAT,SOY,DAIRY

VEGETARIAN MUFFULETTA 15
Muffuletta bread, olive salad, mozzarella, Swiss cheese, served with rosemary parmesan fries.
SESAME,VEGETARIAN,EGG,WHEAT,SOY,DAIRY

PLANT-BASED MEDITERRANEAN KEBAB 22
Impossible meat skewers, pita, feta, pickled onions, micro cilantro, couscous salad, tahini, house-made ranch.
VEGETARIAN,NUT,WHEAT,SOY,DAIRY

APPLEWOOD SMOKED TOFU BOWL 14
Cilantro rice, smoked tofu, Asian glaze, sesame seeds, scallions.
SESAME,VEGETARIAN,SOY

Signature Cocktails

HEARSAY OLD FASHIONED 16
Almond, chamomile, & saffron infused Woodford Reserve. Angostura bitters, sugar, orange, and cherry.

ESPRESSO MARTINI 15
Flor de Caña 7 yr, Spresso Coffee Liqueur, Creme de Cacao, Espresso.

THE BALINESIAN 14
Higgins Boat Silver Rum, Banana Liqueur, Velvet Falernum, Pineapple, Lemon.

B.B. BALLARD 15
Grey Goose Vodka, Creme de Mure, Lemon, Sugar, Sparkling Wine.

FINAL SAY 16
Ransom Old Tom Gin, Boomsma Herbal Liqueur, Lazzaroni Maraschino, Lime.

FLORA NO. 5 15
Tito's Vodka, St. Germain, Strawberry, Grenadine, Lemon, and a cucumber basil cocktail foam.

SEA SEÑORA 16
Volando Blanco Tequila, Passionfruit Liqueur, Blue Curacao, Creme of Coconut, Lime, Pineapple.

DOCTOR'S ORDERS 16
Los Javis Mezcal, Ginger Liqueur, Agave, Lemon, Fee Foam.

GOLDEN HOUR NEGRONI 16
Zephyr Gin, Suze, Lillet, Creme de Cassis, Lemon Bitters.

LIQUID DIPLOMACY 15
Old Forester Rye, Campari, Lazzaroni Amaretto, Carpano Antica Sweet Vermouth.

GARDEN FRESH BLOODY MARY 14
Garden-fresh vegetable infused Tito's Vodka, Bloody Mary mix, seasoned rim, and pickled vegetable garnish.

MIMOSA CARAFE 25
Choice of orange, cranberry, pineapple, grapefruit.

Free Spirited

CUCUMBER COOLER 9
Real Cream of Coconut, mint, lime, coconut water

FAUX-SPRESSO MARTINI 10
Spiritless Espresso, Monin Vanilla, Lavazza Espresso

JALAPEÑO MOCK-A-RITA 10
DHOS orange non-alcoholic liqueur, agave nectar, jalapeño, orange, lemon, lime

PINEAPPLE EXPRESS 10
Guava syrup, pineapple, lime, soda

GRAPEFRUIT SPRITZ 9
Giffard non-alcoholic grapefruit liqueur, Peychaud's bitters, soda

BLACKBERRY NO-JITO 9
Muddled blackberries, lime, mint, soda water

Wine Favorites

WHITE WINE

	Glass	*Grande*	*Bottle*
Terra Alpina - Pinot Grigio, IT	11	16	40
Crowded House - Sauvignon Blanc, NZ	10	14	36
Peju - Sauvignon Blanc, CA	13	18	50
Talbott 'Kali Hart' - Chardonnay, CA	11	16	40
Neyers '304' - Chardonnay, CA	14	20	45
Eroica - Riesling, WA	12	18	45
La Marca - Prosecco, IT	13		
Ceretto (375ml) - Moscato, IT	16		

RED WINE

	Glass	*Grande*	*Bottle*
AIX - Rose, IT	12	15	44
Sokol Blosser 'Evolution' - Pinot Noir, OR	12	17	45
Gust - Pinot Noir, CA	16	22	60
Goldschmidt - Merlot, CA	14	20	50
Tapiz - Cabernet Sauvignon, AR	11	16	40
Treana - Cabernet Sauvignon, CA	14	20	55
Glassblower - Cabernet Sauvignon, CA	16	22	60
Seghesio - Zinfandel, CA	13	18	50
Tikal - Malbec, AR	14	20	55
Shatter - Grenache, FR	13	18	50

Bottled Beer

Bud Light	6	Modelo	7
Coors Light	6	Heineken 0.0	7
Dos Equis XX	8	Stella Artois	8
Michelob Ultra	6	Yuengling Lager	7
Miller Lite	6		

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