

## SHAREABLES

- Artisan Bread Board**  **7**  
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** **AGF**  **13**  
tortilla chips, garlic crostini
- Kung Pao Shrimp & Calamari** **17**  
lightly fried calamari, shrimp, jalapeño, bell pepper, bean sprouts
- Texas Charcuterie Board Grande**  **18** **24**  
Bavarian pretzel, beef bresaola, prosciutto, jalapeño sausage, seasonal cheese, fruit, nuts, olives, cheese sauce, grain mustard
- Wagyu Meatballs (5)** **13**  
Texas Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini
- Buffalo Fried Shrimp** **12**  
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** **12**  
sweet chili sauce
- Deviled Eggs (6)** **12**  
bacon jam & chive
- Ahi Tuna Nachos\*** **15**  
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado

## HANDMADE PIZZAS

- Margherita** **15**  
tomato sauce, tomatoes, basil, fresh mozzarella
- Pepperoni** **16**  
tomato sauce, pepperoni, fresh mozzarella
- Fig & Arugula** **15**  
fig jam, balsamic, fresh mozzarella
- Smoked Chicken & Pesto** **17**  
basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella
- Steak & Blue Cheese** **18**  
chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles
- Garden Delight** **17**  
sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri
- Smoke House** **19**  
gochujang bbq sauce, pork belly, brisket, short rib, red bell peppers, onions, fresh mozzarella
- Texas Luau** **17**  
tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella

### Create Your Own 12" Pizza **13**

#### Add Toppings

##### meat \$3


- Pepperoni Brisket  
Chicken Short Rib  
Pork Belly

##### cheese \$2

##### vegetable \$1.50

- Cherry Tomatoes Zucchini  
Smoked Pineapple Basil  
Red Onions Onions  
Broccolini Squash

## VEGETARIAN PLATES

- Hearsay Plant Based Burger**  **16**  
mixed greens, tomato, onion, cheddar, rosemary fries, Impossible meat
- Pesto Pasta Primavera** **18**  
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, basil pesto
- Fettuccine & "Meatballs"** **16**  
plant based meatballs, spicy tomato sauce, parmesan
- Watermelon Poke Tostadas** **18**  
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro

## GREAT PLATES



- Filet Mignon\*** **45**  
8oz filet, herb butter, mashed potatoes, garlic green beans
- Texas Cut Ribeye\*** **45**  
14oz ribeye, herb butter, mashed potatoes, bacon brussels sprouts
- Beef Short Rib** **29**  
Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts
- Hearsay Bistro Steak\*** **32**  
sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce
- Espresso Rubbed Pork Chop** **26**  
sweet potato mash, charred broccolini & bourbon glaze
- Chicken Milanese** **21**  
sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce
- Pistachio Crusted Scallops**  **30**  
sweet potato mash, charred broccolini, white wine & saffron cream sauce
- Crab Crusted Redfish** **30**  
red pepper coulis, garlic green beans, lemon butter sauce
- Bacon Wrapped Shrimp & Grits** **26**  
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce
- Tuscan Chicken Pasta** **23**  
spinach, cherry tomato, broccolini, tomato cream sauce, fettuccine pasta
- Shrimp & Sausage Fettuccine** **24**  
sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce
- Seared Atlantic Salmon** **26**  
grilled squash, crispy corn cake, crab & dill cream sauce

## HANDHELDS




- Hearsay Cheeseburger\*** **17**  
Texas Wagyu, cheddar, applewood, smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- TX Wagyu Patty Melt\*** **16**  
Texas Wagyu, caramelized onion, cheddar cheese, jalapeño, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** **16**  
*CHOICE OF CRISPY OR GRILLED*  
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Tacos** **AGF**  **17**  
corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole
- Crunchy Ahi Tuna Tacos\*** **18**  
ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole
- Wagyu Chicago Style Hot Dog** **15**  
brioche roll, mild giardiniera, mustard, rosemary fries

PLEASE ALERT SERVER OF ANY FOOD ALLERGIES



## SOUPS & SALADS



- Roasted Poblano Soup** **AGF**  **5 cup / 8 bowl**
- Gulf Coast Gumbo** **9 cup / 12 bowl**  
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Field of Greens** **AGF**  **10**  
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo - Cucumber** **AGF**  **13**  
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest**  **13**  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato poppyseed dressing
- Gem Wedge** **12**  
blue cheese, cherry tomato, bacon, carrot, chive
- Protein Additions**
- Grilled Chicken **6**  
Sautéed Shrimp **8**  
Grilled Salmon\* **10**  
Seared Ahi Tuna\* **12**  
Grilled Steak\* **15**  
Seared Scallops **16**

## SHARED SIDES

- Garlic Green Beans **AGF**  **6**
- Rosemary Parmesan **6**
- Fries **AGF**  **6**
- Mashed Potatoes **AGF** **6**
- Sweet Potato Mash **6**
- Street Corn Casserole **AGF**  **6**
- Bacon Brussels Sprouts **AGF** **7**
- Gouda Mac & Cheese **7**
- Cheddar Grits **AGF** **7**
- Charred Broccolini **7**

## DESSERTS

- Hearsay's Bread Pudding**  **9**  
vanilla bean ice cream, caramel sauce
- Crème Brûlée** **AGF**  **8**  
seasonal
- Chocolate Cheesecake** **10**  
fresh berries

**AGF** GLUTEN FREE  
**AGF** AVAILABLE GLUTEN FREE  
 VEGETARIAN  
 PEANUT

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




<b>Whitney</b> 	<b>13</b>	<b>Hearsay Old Fashioned</b> 	<b>15</b>
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar		one of a kind Hearsay infused Woodford Reserve Bourbon Angostura bitters, orange	
<b>Pistache &amp; Panacha</b>  	<b>14</b>	<b>Espresso Martini</b> 	<b>14</b>
Stranahan's blue peak, luxardo maraschino, pistachio syrup, angostura bitters, cardamom bitters		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Flaming Leah</b> 	<b>13</b>	<b>El Pepino</b>	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice, sugar		Herradura Tequila, Cointreau, cucumber, cilantro, lime	
<b>Blueberries in Havana</b> 	<b>13</b>	<b>Jalapeño</b>	<b>11</b>
SelvaRey Coconut Rum, blueberries, mint, lime		Stoli Vodka, jalapeño, lemon juice, sugar	
<b>Pink Delicious</b> 	<b>12</b>	<b>The Smoot</b> 	<b>12</b>
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice		Stoli Vanilla Vodka, Cassis, pineapple juice	

# WINE FAVORITES

## WHITE WINE

			
<b>Chardonnay</b>			
Sonoma Cutrer, Russian River, CA	<b>11</b>	<b>13</b>	<b>36</b>
Napa Cellars, Napa Valley, CA	<b>12</b>	<b>14</b>	<b>48</b>
La Crema, Willamette Valley, Oregon	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Bollini, Alto Adige, IT	<b>10</b>	<b>13</b>	<b>32</b>
Santa Margherita Alto Adige, IT	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
Whitehaven, Marlborough	<b>11</b>	<b>14</b>	<b>40</b>
New Zealand			
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, IT			
Schramsberg Blanc de Noirs, CA			<b>47</b>
Veuve Clicquot Brut, FR			<b>98</b>
Dom Perignon			<b>500</b>

## RED WINE

			
<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
Penfolds Bin 389 'Baby Grange'	<b>16</b>	<b>23</b>	<b>64</b>
McLaren Vale			
"Austin", Paso Robles, CA	<b>11</b>	<b>15</b>	<b>44</b>
Quilt, Napa Valley, CA			<b>52</b>
Caymus, Napa Valley, CA			<b>160</b>
<b>Pinot Noir</b>			
Cherry Pie, Three Vineyards, CA	<b>11</b>	<b>14</b>	<b>39</b>
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
Ken Wright Cellars, Willamette Valley, WA	<b>12</b>	<b>15</b>	<b>44</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
<b>Others</b>			
The Pessimist, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, ARG	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

# MOCKTAILS

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeno, lime, basil syrup		muddled blackberries, lime, mint, sugar, Richard's Rainwater	
<b>Flameless Leah</b>	<b>8</b>	<b>Cucumber Cooler</b>	<b>8</b>
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
<b>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, cbd, lemon-lime soda			

# DRAFT BEERS

Lone Pint Brewery Yellow Rose Smash IPA	<b>9</b>	Paradigm Unforgotten Blonde Ale	<b>8</b>
Parish Brewing Ghost in the Machine IPA	<b>10</b>	Modelo Especial	<b>8</b>
Spindletop Proper Pilsner	<b>8</b>	Blue Moon	<b>8</b>
Stella Artois	<b>8</b>	Dos XX Lager	<b>8</b>
Karbach Crawford Bock	<b>8</b>	Live Oak Hefeweizen	<b>8</b>
Saint Arnold Grand Prize	<b>9</b>	Revolver Blood & Honey	<b>9</b>