

















SHAREABLES

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

HANDMADE PIZZAS

- Caramelized Fall**    **15**
caramelized onions, butternut squash, pesto sauce, parmesan, fresh herbs, mozzarella cheese
- Margherita**  **15**
tomato sauce, tomatoes, basil, fresh mozzarella
- Pepperoni**  **16**
tomato sauce, pepperoni, fresh mozzarella
- Fig & Arugula**  **15**
fig jam, balsamic, prosciutto, fresh mozzarella
- Grilled 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, mozzarella
- BBQ Chicken Pizza**   **17**
chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan

Create Your Own 12" Pizza **13**

Add Toppings

Meat \$3

- Pepperoni
- Short Rib
- Chicken
- Steak
- Meatballs

Cheese \$2

Vegetable \$1.50






























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



VEGETARIAN PLATES

-   **Pumpkin Pasta 15**
fusilli pasta, pumpkin, parmesan, fresh herbs
-   **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
-    **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 (4) 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 (5) 26**
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce
-    **Tuscan Chicken Pasta 23**
spinach, cherry tomato, broccolini, tomato cream sauce, fettuccine pasta crushed red pepper, bell pepper
-    **Shrimp & Sausage Fettuccine 24**
sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce
-    **Seared Atlantic Salmon 26**
grilled squash, mashed sweet potatoes, crab & dill cream sauce



















HANDHELDS

-    **Hearsay Cheeseburger* 17**
Texas Wagyu, cheddar, applewood, smoked bacon, lettuce, tomato, red onion, 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 GF 17**
corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole
-    **Crunchy Ahi Tuna Tacos* 18**
ponzu, avocado, gochujang aioli, street corn casserole
-   **Wagyu Chicago Style Hot Dog 15**
brioche roll, mild giardiniera, mustard, rosemary fries

SOUPS & SALADS

- Pumpkin Soup** **GF**   **Cup 7**
wild mushrooms, shaved parmesan cheese
- Roasted Poblano Soup** **GF**   **5 cup / 8 bowl**
- Gulf Coast Gumbo**   **9 cup / 12 bowl**
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Field of Greens** **GF**  **10**
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo - Cucumber** **GF**   **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**
 - Sauteed Shrimp (4) **8**
 - Grilled Salmon* **10**
 - Seared Ahi Tuna* **12**
 - Grilled Steak* **15**
 - Seared Scallops (2) **16**

SHARED SIDES

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

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

VEGETARIAN

NUT

WHEAT

DAIRY

EGG

MUSHROOM

SHELLFISH

FISH

MILK

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




DRINKS MENU

COCKTAIL FAVORITES




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

WINE FAVORITES

WHITE WINE

			
Chardonnay			
La Crema, Willamette Valley, Oregon	12	14	48
Napa Cellars, Napa Valley, CA	16	19	62
Pinot Grigio			
Santa Margherita, Alto Adige, Oregon	13	16	44
Sauvignon Blanc			
Duckhorn, Napa Valley, CA	11	16	47
Sparkling			
La Marca Prosecco	13		
JP Chenet Brut	12		
Bisol Prosecco, Veneto, IT	13		30
Veuve Clicquot Brut, FR			98
Dom Perignon			500

RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
"Austin", Paso Robles, CA	11	15	44
Quilt, Napa Valley, CA			52
Caymus, Napa Valley, CA			160
Pinot Noir			
Belle Glos, Balade, CA	17	22	62
Merlot	12	15	44
Decoy "Limited" Alexander Valley, CA	15	18	42
Others			
The Pessimists, Paso Robles, CA	12	15	45
Clos de los Siete Malbec, Mendoza, AR	13	16	50
Chateau Miraval Rosé, Provence, FR	10	13	37

MOCKTAILS

Add CBD (5mg)+\$5

Watermelon Chile		8	Blackberry No-Jito		8
fresh watermelon juice, jalapeño, lime, basil syrup			muddled blackberries, lime, mint, sugar, Pellegrino		
Strawberry Crush		8	Cucumber Cooler		8
strawberry, lime, mint, coconut water			muddled cucumber & cilantro, lime, coconut water		
Pineapple Express		8			
pineapple juice, guava syrup, lemon-lime soda					

DRAFT BEERS

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