

# 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
- 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, mozzarella
- 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

- 🌿🍷🍷 **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 🍷🍷 **Bowl 10**  
**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 **6**
- Bacon Brussels Sprouts GF **7**
- Gouda Mac 🍷🍷🍷🍷 **7**
- & Cheese **7**
- 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

(\*) INCLUDING 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>
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar	
<b>Pistache &amp; Panacha</b>  	<b>14</b>
Stranahan's blue peak, luxardo maraschino, pistachio syrup, Angostura bitters, cardamom bitters	
<b>Flaming Leah</b> 	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice, sugar	
<b>Blueberries in Havana</b> 	<b>13</b>
SelvaRey Coconut Rum, blueberries, mint, lime	
<b>Pink Delicious</b> 	<b>12</b>
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice	




<b>Hearsay Old Fashioned</b> 	<b>15</b>
one of a kind Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange	
<b>Espresso Martini</b> 	<b>14</b>
SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>El Pepino</b> 	<b>13</b>
Herradura Tequila, Cointreau, cucumber, cilantro, lime	
<b>Jalapeño</b> 	<b>11</b>
Stoli Vodka, jalapeño, lemon juice, sugar	
<b>The Smoot</b> 	<b>12</b>
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 New Zealand	<b>11</b>	<b>14</b>	<b>40</b>
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
Cake Bread Cellars Sauvignon Blanc Napa Valley, CA			<b>120</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, IT			<b>47</b>
Schramsberg Blanc de Noirs, CA			<b>98</b>
Veuve Clicquot Brut, FR			<b>500</b>
Dom Perignon			<b>500</b>
<b>White Burgundy</b>			
Pernot Belicard Puligny Montrachet 1er Cru Les Perrieses Burgundy, FR			<b>225</b>
Bouchard Pere & Fils Meursault Les Clous			<b>180</b>
<b>Champagne</b>			
Veuve Cliquot Yellow Label Champagne, FR			<b>155</b>
Perrier-Jouet Grand Brut Champagne, FR			<b>175</b>
<b>Sancerre</b>			
Domain Delaporte Sancerre Chavignol Loire Valley, FR			<b>110</b>

## RED WINE

			
<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
Penfolds Bin 389 'Baby Grange' McLaren Vale	<b>16</b>	<b>23</b>	<b>64</b>
"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>
Nickel and Nickel "Quicksilver" Napa Valley, CA			<b>250</b>
Silver Oak Alexander Valley, CA			<b>180</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>
Kosta Browne Pinot Noir Russian River Valley, CA			<b>220</b>
Ken Wright Cellars "Shea Vineyard" Yamhill-Carton District Pinot Noir Willamette, Oregon			<b>165</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
Cake Bread Merlot Napa, CA			<b>110</b>
Plumpjack Merlot, CA			<b>175</b>
<b>Red Burgundy</b>			
Vincent Girardin Gevrey-Chambertin Viellas Vignes Burgundy, FR			<b>225</b>
Benjamin Leroux Savigny-les-Beaune 1er Cru Les Hauts Jarrons Burgundy, FR			<b>200</b>
<b>Red Blends</b>			
Justin Isosceles "Reserve" Paso Robles, CA			<b>250</b>
Orin Swift "Machete" Red Blend(Syrah, Petite Syrah, Grenache) Napa, CA			<b>150</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>
<b>Bordeaux</b>			
Chateau Haut-Bages Liberal Bordeaux, FR			<b>175</b>
Chateau Lassegue St. Emillion Bordeaux, FR			<b>150</b>

# MOCKTAILS

<b>Watermelon Chile</b>	<b>8</b>
fresh watermelon juice, jalapeño, lime, basil syrup	
<b>Flameless Leah</b>	<b>8</b>
strawberry, lime, mint, coconut water	
<b>Pineapple Express</b>	<b>8</b>
pineapple juice, guava syrup, cbd, lemon-lime soda	

<b>Blackberry No-Jito</b>	<b>8</b>
muddled blackberries, lime, mint, sugar, Richard's Rainwater	
<b>Cucumber Cooler</b>	<b>8</b>
muddled cucumber & cilantro, lime, coconut water	

# DRAFT BEERS

Lone Pint Brewery Yellow Rose Smash IPA	<b>9</b>
Parish Brewing Ghost in the Machine IPA	<b>10</b>
Spindletop Hazy IPA	<b>8</b>
Stella Artois	<b>8</b>
Karbach Crawford Bock	<b>8</b>
Saint Arnold Grand Prize	<b>9</b>

Paradigm Unforgotten Blonde Ale	<b>8</b>
Modelo Especial	<b>8</b>
Blue Moon	<b>8</b>
Dos XX Lager	<b>8</b>
Live Oak Hefeweizen	<b>8</b>
Revolver Blood & Honey	<b>9</b>