

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**    **17**
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lightly fried calamari, jalapeño, shrimp, bell pepper, bean sprouts, sesame seeds
- Texas Charcuterie Board** **18**
Grande    **24**
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** **12**
Egg Rolls (2)    **12**
sweet chili sauce
- Deviled Eggs (6)**   **GF** **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, fresh mozzarella, prosciutto
- 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

- GF**  **Filet Mignon* 45**
8oz filet, herb butter, mashed potatoes, garlic green beans
- GF**  **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
- GF**   **Hearsay Bistro Steak* 32**
sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce
- GF**    **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























HANDHELD

-    **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
- GF**    **Blackened Redfish Tacos 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**  **GF**  **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  **GF** **7**

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

VEGETARIAN

NUT

WHEAT

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	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,		Stoli Vanilla Vodka, Cassis, pineapple juice	

WINE FAVORITES

WHITE WINE

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

RED WINE

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

MOCKTAILS

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