

# TAVERN by HEARSAY

## STARTERS

- Monte Cristo Eggrolls (2)** **15**  
pulled pork, swiss cheese, blackberry jam
- Ahi Tuna Nachos (6)** **15**  
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado
- Loaded Keema Fries** **14**  
indian spiced ground beef, cheese, red onion, cilantro, fresno chili
- Wagyu Meatballs (5)** **13**  
Texas Wagyu, spicy tomato sauce, parmesan, garlic crostini
- Spinach, Jalapeño & Artichoke Dip AGF** **13**  
tortilla strip, grilled crostini, pico de gallo
- Deviled Eggs (6)** **12**  
bacon jam, pickled onions & chive

## SOUPS & SALADS

- Pumpkin Soup GF** **Cup 7 Bowl 10**
- Mediterranean Chopped Salad** **13**
- Seasonal Harvest Salad** **12**
- Gulf Coast Gumbo** **9**
- Chicken Pot Pie** **7**

### PROTEIN ADDITIONS

- |                      |           |                     |           |
|----------------------|-----------|---------------------|-----------|
| Grilled Filet 4oz    | <b>21</b> | Shrimp Sea          | <b>12</b> |
| Seared Salmon* 8oz   | <b>15</b> | Grilled Chicken 8oz | <b>10</b> |
| Seared Ahi Tuna* 4oz | <b>12</b> |                     |           |

## HANDHELDS & BOWLS

- Tuna Poke Bowl** **21**
- Chicken Curry Bowl** **19**
- Tavern Burger** **18**
- Crunchy Ahi Tuna Tacos** **18**
- Paneer Sandwich** **17**
- The Bird** **16**
- Oyster Mushroom Sandy** **17**

## MAIN MENU

- Pumpkin Pasta** **15**
- Filet** **46**
- Beer Braised Short Rib** **29**
- Greek Seared Salmon** **26**
- Shrimp & Sausage Fettuccini** **26**
- Tandoori Skewers** **24**
- Tuscan Chicken Pasta** **23**
- Fish & Chips** **21**
- Shrimp & Grits (5)** **26**

## SIDES

- Pumpkin Pasta** **7**
- Smoked Gouda Mac & Cheese** **8**
- Grilled Asparagus** **7**
- Cheddar Grits** **7**
- Charred Broccolini** **6**
- Rosemary Parmesan Fries** **6**
- Jeera Rice** **6**
- Garlic Mashed Potatoes** **6**  
Loaded +\$2

## WOOD-FIRED PIZZA

- Caramelized Fall** **15**
- Chicken Tandoori** **20**
- Chicken Pesto** **16**
- Meatball & Peppers** **16**
- Spiced Hawaiian** **16**
- Margherita** **14**
- BBQ Chicken Pizza** **17**

- GF** GLUTEN FREE  
**AGF** AVAILABLE GLUTEN FREE  
VEGETARIAN  
NUT  
WHEAT  
SESAME

- DAIRY  
 MUSHROOM  
 EGGS  
 SHELLFISH  
 FISH  
 SOY

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 & RC RANCH CRAFT WAGYU

# TAVERN by HEARSAY

## DRINKS MENU

### COCKTAIL FAVORITES




<b>Whitney</b> 	Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar	<b>13</b>	<b>Hearsay Old Fashioned</b> 	Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange	<b>15</b>
<b>The Amalfi</b> 	Mezcal, Aperol, lemon, pineapple, sugar	<b>13</b>	<b>Espresso Martini</b> 	SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	<b>14</b>
<b>Georgia on My Mind</b> 	Old Forrester, fresh peach, mint, ginger beer	<b>14</b>	<b>El Pepino</b> 	Espolon Tequila, Cointreau, cucumber, cilantro, lime	<b>13</b>
<b>Blueberries in Havana</b> 	SelvaRey Coconut Rum, blueberries, mint, lime	<b>13</b>	<b>Jalapeño</b> 	Deep Eddy Vodka, jalapeño, lemon juice, sugar	<b>12</b>
<b>Chocolate Old Fashioned</b> 	Mezcal, Cocoa Bitters, orange, sugar	<b>12</b>	<b>Head in the Clouds</b> 	Deep Eddy Vodka, Cointreau, lemon, Crème de violette, egg white	<b>14</b>
<b>Tavern Sunset Sipper</b> 	Johnny Walker, Cherry Herring, orange juice, sweet Vermouth	<b>14</b>			

### WINE FAVORITES

#### WHITE WINE

<b>Chardonnay</b>			
La Crema, Willamette Valley, Oregon	<b>12</b>	<b>14</b>	<b>48</b>
Napa Cellars, Napa Valley, CA	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Santa Margherita, Alto Adige, Oregon	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
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	<b>13</b>		<b>30</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>
"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>			
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
<b>Others</b>			
The Pessimists, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, AR	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

### MOCKTAILS

Add CBD (5mg)+\$5

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

### BEERS

<b>Yellow Rose Smash IPA</b>	<b>9</b>	<b>Stella Artois</b>	<b>8</b>
<b>Ghost in the Machine</b>	<b>10</b>	<b>St. Arnold Grand Prize</b>	<b>9</b>
<b>Spindletop Hazy IPA</b>	<b>8</b>	<b>Crawford Bock</b>	<b>8</b>