

## 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 Grande** 🍷🍷🍷 **18** **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 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, 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

## BRUNCH FAVORITES

- Pumpkin Ricotta Pancakes** **18**  
3 pancakes, house made caramel sauce sliced almonds, side of fresh fruit
- GF** 🍷🍷 **Chicken Chilaquiles** **15**  
spicy roasted tomato salsa, corn chips, pickled onions, avocado, queso fresco, sour cream, cilantro, fried egg
- Eggs Benedict** **18**  
prosciutto, poached eggs, english muffin, hollandaise sauce, fried potato hash
- GF** 🍷🍷 **Brunch Steak & Eggs\*** **25**  
NY Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** **18**  
crispy fried chicken, belgian waffle, butter, maple syrup
- GF** 🍷🍷 **Prosciutto & Cheese Omelet** **16**  
cured ham, cheddar cheese, green onion, fried potato hash
- Crème Brûlée French Toast** **15**  
torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon
- Buttermilk Pancakes** **14**  
choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon
- Short Rib Hash** **17**  
shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa
- GF** 🍷🍷🍷 **Farmer's Omelet & Mixed Greens** **14**  
spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash

- Breakfast Taco Trio** **14**  
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit

## HANDHELDS

- Hearsay Cheeseburger\*** **17**  
Texas Wagyu, cheddar, bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** **16**  
**CHOICE OF CRISPY OR GRILLED**  
ciabatta, lettuce, mozzarella, 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** 🍷 **10**  
**5 cup / 8 bowl**
- Gulf Coast Gumbo** 🍷🍷🍷 **12**  
**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**  
Sautéed Shrimp **8**  
Grilled Salmon\* **12**  
Seared Ahi Tuna\* **10**  
Grilled Steak\* **15**  
Seared Scallops (2)\* **16**

## SHARED SIDES

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

- 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**

**PLEASE ALERT SERVER OF ANY FOOD ALLERGIES**

# COCKTAIL FAVORITES




<b>Hearsay Old Fashioned</b> 🍷🍸	<b>15</b>
One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura Bitters, orange	
<b>Tea Thyme</b> 🍷🍸	<b>14</b>
Fuji World Whiskey, Rothman & Winter Peach, lemon juice, agave, thyme, green tea powder, cream	
<b>Sage Advice</b> 🍷🍸	<b>13</b>
Remy Martin VSOP, sage syrup, lime juice, cardamom bitters, egg whites, sage leaves	
<b>Whitney</b> 🍷	<b>13</b>
Stoli Razberi Vodka, Cassis, champagne, blackberries, lemon juice	
<b>Flaming Leah</b> 🍷	<b>13</b>
Stoli Vodka, strawberries, mint, lime juice	
<b>Pear of Aces</b> 🍷	<b>14</b>
Herradura Reposado, St George Spiced Pear, Martine Honeysuckle liqueur, lemon juice, pear nectar, cinnamon sugar rim	
<b>Blueberries in Havana</b> 🍷	<b>15</b>
SelvaRey Coconut Rum, blueberries, mint, lime juice	
<b>Espresso Martini</b> 🍷	<b>14</b>
SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Bijoux Cosmo</b> 🍷	<b>14</b>
Stoli Elit, St. Germain, white cranberry juice, lime juice	
<b>Fig'n Chic</b> 🍷	<b>13</b>
400 Conejos Espadin Mezcal, lemon juice, Fig Preserves, saba, rosemary	
<b>Lady Luck</b> 🍷🍸	<b>16</b>
Maestro Dobel Diamante, tamarind syrup, lime juice, blackberries, cardamom bitters, egg white	
<b>Pink Delicious</b> 🍷	<b>14</b>
Fords Gin, St. Germain, Peychaud's Bitters, champagne, grapefruit juice	
<b>Hearsay Signature Bloody Mary</b> 🍷	<b>12</b>
Vegetable infused Tito's Vodka, Hearsay signature Bloody Mary mix, salt, pepper, tajin rim	

# MOCKTAILS




Add CBD (5mg)+\$5

<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, lemon-lime soda	
<b>Blackberry No-Jito</b>	<b>8</b>
muddled blackberries, lime, mint, sugar, Pellegrino	
<b>Cucumber Cooler</b>	<b>8</b>
muddled cucumber & cilantro, lime, coconut water	

# WINE FAVORITES

<b>WHITE WINE</b>			
<b>Chardonnay</b>			
Napa Cellars, Napa Valley, CA	<b>10</b>	<b>13</b>	<b>36</b>
Sonoma-Cutrer, Russian River, CA	<b>13</b>	<b>16</b>	<b>46</b>
Siduri, 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>36</b>
Santa Margherita Alto Adige, IT	<b>13</b>	<b>16</b>	<b>46</b>
<b>Sauvignon Blanc</b>			
Crowded House, Marlborough, NZ	<b>10</b>	<b>13</b>	<b>36</b>
Duckhorn, North Coast, CA	<b>14</b>	<b>17</b>	<b>48</b>
Cakebread, Sauvignon Blanc Napa Valley, CA			<b>70</b>
Domaine Delaporte Sancerre, Loire Valley, FR			<b>110</b>
<b>Sparkling</b>			
La Marca, Prosecco	<b>13</b>		
JP Chenet, Blanc de Blanc Brut, FR	<b>12</b>		<b>44</b>
Bisol Prosecco, Veneto, IT			<b>45</b>
Schramsberg, Blanc de Noirs, CA			<b>85</b>
<b>Champagne</b>			
Veuve Cliquot			<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, McLaren Vale, AUS	<b>16</b>	<b>23</b>	<b>70</b>
Austin, Paso Robles, CA	<b>14</b>	<b>17</b>	<b>48</b>
Quilt, Napa Valley, CA			<b>52</b>
Austin Hope, Paso Robles, CA			<b>85</b>
Frank Family, Napa Valley, CA			<b>99</b>
Stags' Leap Winery, Napa Valley, CA			<b>110</b>
Caymus, Napa Valley, CA			<b>130</b>
Silver Oak, Alexander Valley, CA			<b>140</b>
<b>Pinot Noir</b>			
Boen, CA	<b>12</b>	<b>15</b>	<b>44</b>
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
Ken Wright Cellars, Willamette Valley, WA	<b>14</b>	<b>17</b>	<b>48</b>
Belle Glos, Clark and Telephone, Santa Maria Valley, CA			<b>65</b>
Resonance, Willamette Valley, OR			<b>60</b>
Hartford, Russian River, CA			<b>80</b>
<b>Merlot</b>			
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
Cakebread, Napa, CA			<b>110</b>
<b>Others</b>			
The Pessimist, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>44</b>
Catena Malbec, Mendoza, ARG	<b>13</b>	<b>16</b>	<b>46</b>
AIX Rosé, Provence, FR	<b>12</b>	<b>15</b>	<b>44</b>
Achaval Ferrer Quimera, Mendoza, ARG			<b>80</b>

# DRAFT BEERS

<b>Pilsner</b>	
Altstadt - German Pils	<b>6.5</b>
Naked Iguana - Island B.O.I.	<b>8</b>
Galveston Bay - Krauss Czech	<b>8</b>
Lucky 19 - Double Jackpot	<b>8</b>
<b>Blonde</b>	
Shiner - Light	<b>6</b>
Galveston Bay - Blueberry Blonde	<b>7.5</b>
<b>Kolsch</b>	
Altsadt - Kolsch	<b>7</b>
Karbach - Love Street	<b>7</b>
Galveston Island - Causeway	<b>8</b>
<b>Lager</b>	
Galveston Island - Loggerhead	<b>8</b>
Galveston Island - Low Tide Light	<b>8</b>
<b>Wheat</b>	
Altsadt - Hefeweisen	<b>6.5</b>
Lucky 19 - Hokus Pokus	<b>7.5</b>
Galveston Island - Tiki Wheat	<b>7</b>
<b>India Pale Ale</b>	
Galveston Island - Citra Mellow	<b>7</b>
Naked Iguana - Bearded Hipster	<b>6.5</b>
Saint Arnold - Elissa	<b>6.5</b>
Saint Arnold - Art Car	<b>6.5</b>
Parish - Ghost the Machine	<b>12</b>
Galveston Bay - Sunny Day	<b>6.5</b>
Karbach - Hopadillo	<b>6</b>
<b>Bock</b>	
Crawford - Bock	<b>7</b>
Shiner - Bock	<b>6</b>
<b>Stout/Porter</b>	
Lucky 19 - Daylight Coffee Stout	<b>7</b>
8th Wonder - Rocket Fuel Coffee Porter	<b>8</b>
<b>Others</b>	
Altstadt - Schwartzbier	<b>6.5</b>
Saint Arnold - Strawberry Kiwi Cider	<b>6</b>
Naked Iguana - Tripel Life Sentence	<b>7.5</b>
Naked Iguana - Loch Ness Iggy Sottish Ale	<b>8</b>