


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, 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
-  **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
- GF**  **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
- 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 **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  & Cheese **7**
- 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




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

WINE FAVORITES

WHITE WINE

			
Chardonnay			
Napa Cellars, Napa Valley, CA	10	13	36
Sonoma-Cutrer, Russian River, CA	13	16	46
Siduri, Willamette Valley, Oregon	16	19	62
Pinot Grigio			
Bollini, Alto Adige, IT	10	13	36
Santa Margherita Alto Adige, IT	13	16	46
Sauvignon Blanc			
Crowded House, Marlborough, NZ	10	13	36
Duckhorn, North Coast, CA	14	17	48
Cakebread, Sauvignon Blanc Napa Valley, CA			70
Domaine Delaporte Sancerre, Loire Valley, FR			110
Sparkling			
La Marca, Prosecco	13		
JP Chenet, Blanc de Blanc Brut, FR	12		44
Bisol Prosecco, Veneto, IT			45
Schramsberg, Blanc de Noirs, CA			85
Champagne			
Veuve Cliquot			98
Dom Perignon			500

RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
Penfolds, Bin 389, McLaren Vale, AUS	16	23	70
Austin, Paso Robles, CA	14	17	48
Quilt, Napa Valley, CA			52
Austin Hope, Paso Robles, CA			85
Frank Family, Napa Valley, CA			99
Stags' Leap Winery, Napa Valley, CA			110
Caymus, Napa Valley, CA			130
Silver Oak, Alexander Valley, CA			140
Pinot Noir			
Boen, CA	12	15	44
Belle Glos, Balade, CA	17	22	62
Ken Wright Cellars, Willamette Valley, WA	14	17	48
Belle Glos, Clark and Telephone, Santa Maria Valley, CA			65
Resonance, Willamette Valley, OR			60
Hartford, Russian River, CA			80
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Cakebread, Napa, CA			110
Others			
The Pessimist, Paso Robles, CA	12	15	44
Catena Malbec, Mendoza, ARG	13	16	46
AIX Rosé, Provence, FR	12	15	44
Achaval Ferrer Quimera, Mendoza, ARG			80

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
Spindletop Houston Haze 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 Lager	9	Revolver Blood & Honey	9