

# TAVERN

by HEARSAY

## MAIN MENU

### 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)** **GF** **12**  
bacon jam, pickled onions & chive

### SOUPS & SALADS

- Pumpkin Soup GF** **Cup 7 Bowl 10**  
wild mushrooms, shaved parmesan cheese **13**
- Mediterranean Chopped Salad** **13**  
cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette
- Seasonal Harvest Salad** **12**  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing
- Gulf Coast Gumbo** **9**  
shrimp, sausage & chicken
- Chicken Pot Pie** **7**  
seasonal vegetables & puff pastry

#### PROTEIN ADDITIONS

- |                      |           |                     |           |
|----------------------|-----------|---------------------|-----------|
| Grilled Filet* 4oz   | <b>21</b> | Shrimp              | <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**  
diced ahi tuna, sesame, cucumber, avocado, cilantro rice, ponzu, carrot, fresno chili, togarashi
- Chicken Curry Bowl** **19**  
jeera rice, cilantro, grilled pita
- Tavern Burger\*** **18**  
Texas wagyu beef, cheddar, caramelized onions, chipotle aioli, fried egg, rosemary parmesan fries
- Crunchy Ahi Tuna Tacos\*** **18**  
shredded red cabbage, ponzu, avocado, gochujang aioli, rosemary parmesan fries
- Paneer Sandwich** **17**  
green chutney, pickled onions, raita aioli, toasted sourdough, rosemary parmesan fries
- The Bird** **16**  
grilled tandoori chicken, cucumber, carrot, cilantro yogurt on ciabatta, rosemary parmesan fries
- Oyster Mushroom Sandy** **17**  
oyster mushrooms, shredded lettuce, red onion, Sheila partin sweet bun

### MAINS

- Pumpkin Pasta** **15**  
fusilli pasta, pumpkin, parmesan, fresh herbs
- Filet\*** **GF** **46**  
8oz filet garlic mashed potatoes, herb butter, charred broccolini & asparagus
- Beer Braised Short Rib** **29**  
mashed potatoes, grilled asparagus, crispy onions
- Greek Seared Salmon\*** **26**  
cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus
- Shrimp & Sausage Fettuccini** **26**  
bell peppers, ricotta cheese, spicy tomato sauce, cherry tomatoes
- Tandoori Skewers** **24**  
chicken, bell pepper, onion, jeera rice, garlic aioli, cilantro yogurt, cilantro chutney
- Tuscan Chicken Pasta** **23**  
spinach, cherry tomato, broccolini, tomato cream sauce, fettuccine pasta, bell pepper
- Fish & Chips** **21**  
tempura fried red fish, cilantro tartar, rosemary parmesan fries
- Shrimp & Grits (5)** **26**  
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

### SIDES

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

### WOOD-FIRED PIZZA

- Caramelized Fall** **15**  
caramelized onions, butternut squash, pesto sauce, parmesan, fresh herbs, mozzarella cheese
- Chicken Tandoori** **20**  
tandoori marinade base, red onion, mozzarella, paneer cheese crumbles, cilantro, green chutney drizzle
- Chicken Pesto** **16**  
basil pesto, tomato, fresh mozzarella, kalamata olive, pecorino
- Meatball & Peppers** **16**  
wagyu beef, bell peppers, spicy tomato sauce, fresh mozzarella
- Spiced Hawaiian** **16**  
prosciutto, fresh pineapple, jalapeño, tomato sauce, mozzarella
- Margherita** **14**  
basil, fresh mozzarella, tomato sauce
- BBQ Chicken Pizza** **17**  
chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan

- |                                  |           |
|----------------------------------|-----------|
| <b>GF</b> GLUTEN FREE            | DAIRY     |
| <b>AGF</b> AVAILABLE GLUTEN FREE | MUSHROOM  |
| VEGETARIAN                       | EGGS      |
| NUT                              | SHELLFISH |
| WHEAT                            | FISH      |
| SESAME                           | 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



## DRINK MENU

### COCKTAIL FAVORITES

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

### WINE FAVORITES

#### WHITE WINE

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

### BEERS

|                                  |          |                                 |          |
|----------------------------------|----------|---------------------------------|----------|
| <b>Modelo</b>                    | <b>8</b> | <b>Stella Artois</b>            | <b>8</b> |
| <b>Hazy Juice Eureka Heights</b> | <b>9</b> | <b>Christmas Ale St. Arnold</b> | <b>9</b> |
| <b>Love Street Karbach</b>       | <b>8</b> | <b>Yellow Rose</b>              | <b>9</b> |