



SHAREABLES

- Artisan Bread Board** 10  
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** 13 **AGF**  
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 cheese, garlic crostini
- Buffalo Fried Shrimp (5)** 12  
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** 12  
sweet chili sauce
- Deviled Eggs (6)** 12 **GF**  
bacon jam, chive
- Ahi Tuna Nachos (6)\*** 15  
wonton chips, sesame seared tuna, gochujang aioli, chive, cilantro, jalapeño, avocado

HANDMADE PIZZAS

- Margherita** 15  
tomato sauce, tomatoes, basil, fresh mozzarella cheese
- Pepperoni** 16  
tomato sauce, pepperoni, fresh mozzarella cheese
- Fig & Arugula** 15  
fig jam, balsamic, fresh mozzarella cheese, prosciutto
- Grilled Chicken & Pesto** 17  
basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella cheese
- Steak & Blue Cheese** 18  
chimichurri sauce, fresh mozzarella cheese, caramelized onions, blue cheese crumbles
- Garden Delight** 17  
sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri, mozzarella cheese
- BBQ Chicken Pizza** 17  
chicken breast, mozzarella cheese, caramelized onions, BBQ sauce, parmesan cheese

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

- Hearsay Plant Based Burger** 16  
mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat
- Pesto Pasta Primavera** 18  
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto
- Watermelon Poke Tostadas** 16  
marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro
- Vegetarian Muffaletta** 15  
muffaletta bread, Swiss cheese, mozzarella cheese, olive salad, rosemary parmesan fries
- Tofu Cuban** 14  
ciabatta bread, yellow mustard, Swiss cheese, mojo marinated tofu, dill pickle, side rosemary parmesan fries

BRUNCH FAVORITES

- Chilaquiles Divorciados** 15 **GF**  
guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg
- Add chicken breast 7oz** 7
- Add grilled steak 5oz** 15
- Eggs Benedict** 18  
prosciutto, poached eggs, english muffin, hollandaise sauce, fried potato hash
- Brunch Steak & Eggs\*** 25 **GF**  
N.Y Strip, herb chimichurri, choice eggs, fried potato hash
- Hearsay Fried Chicken & Waffle** 18  
crispy fried chicken, belgian waffle, butter, maple syrup
- Prosciutto & Cheese Omelet** 16 **GF**  
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
- Farmer's Omelet & Mixed Greens** 14 **GF**  
spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash
- Breakfast Taco Trio** 14  
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar

HANDHELDS

- Hearsay Cheeseburger\*** 17  
texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries
- Chicken Sandwich** 16  
**CHOICE OF CRISPY OR GRILLED**  
ciabatta, lettuce, mozzarella cheese, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries
- Blackened Redfish Tacos** 17 **GF**  
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
- Cuban Sandwich** 16  
ciabatta bread, yellow mustard, Swiss cheese, smoked ham, roasted pork, dill pickles, side rosemary parmesan fries
- Muffaletta Sandwich** 16  
muffaletta bread, genoa salami, smoked ham, mortadella, Swiss cheese, mozzarella cheese, olive salad side rosemary fries
- Deviled Egg Salad Sandwich** 14  
egg, jalapeño, pickled red onion, capers side of potato chips

SOUPS & SALADS

- Roasted Poblano Soup** 9 cup / 8 bowl **GF**
- Gulf Coast Gumbo** 9 cup / 12 bowl  
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Field of Greens** 6 Side **GF** **10 Regular**  
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette
- Avo - Cucumber** 8 Side **GF** **14 Regular**  
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette
- Seasonal Harvest** 8 Side **GF** **14 Regular**  
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing
- Gem Wedge** 7 Side **GF** **12 Regular**  
blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg
- Caesar Salad** 8 Side **GF** **14 Regular**  
romaine hearts, dino kale, croutons, shaved pecorino romano, grated parmesan, cesar dressing
- Golden Beet Salad** 8 Side **GF** **14 Regular**  
roasted beet, grape tomato, red onion, candied pecan, feta, spinach dijon vinaigrette

PROTEIN ADDITIONS

- Grilled Chicken 7oz 7
- Sauteed Shrimp (4) 8
- Grilled Salmon\* 7oz 10
- Seared Ahi Tuna\* 6oz 12
- Grilled Steak\* 5oz 15
- Seared Scallops (2)\* 16

SHARED SIDES

- Garlic Green Beans **GF** 6
- Rosemary Parmesan Fries **GF** 6
- Mashed Potatoes **GF** 6
- Sweet Potato Mash **GF** 6
- Street Corn Casserole **GF** 6
- Bacon Brussels Sprouts **GF** 7
- Gouda Mac & Cheese 7
- Cheddar Grits **GF** 7
- Charred Broccolini **GF** 7

**GF** GLUTEN FREE

**AGF** AVAILABLE  
GLUTEN FREE

- V** VEGETARIAN | **N** NUT
- W** WHEAT | **D** DAIRY | **E** EGG
- M** MUSHROOM | **S** SHELLFISH
- F** FISH | **S** SOY | **SE** 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>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,	

# WINE FAVORITES

## WHITE WINE

<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>			
JP Chenet, Blanc de Blanc Brut, FR	<b>12</b>		
La Marca, Prosecco	<b>13</b>		
Bisol Prosecco, Veneto, IT			<b>30</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

## Pilsner

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>

## Blonde

Shiner - Light	<b>6</b>
Galveston Bay - Blueberry Blonde	<b>7.5</b>
Galveston Island - Mardi Gras	<b>8</b>

## Kolsch

Altsadt - Kolsch	<b>7</b>
Karbach - Love Street	<b>7</b>
Galveston Island - Causeway	<b>8</b>

## Lager

Galveston Island - Loggerhead	<b>8</b>
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## Wheat

Altsadt - Hefeweisen	<b>6.5</b>
Lucky 19 - Hokus Pokus	<b>7.5</b>
Galveston Island - Tiki Wheat	<b>7</b>

## India Pale Ale

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>

## Bock

Crawford - Bock	<b>7</b>
Shiner - Bock	<b>6</b>
Back Pew - Satyr's Swill	<b>8</b>

## Stout/Porter

Lucky 19 - Daylight Coffee Stout	<b>7</b>
8th Wonder - Rocket Fuel Coffee Porter	<b>8</b>
Back Pew - Canto IV Barrel Aged Imperial Milk	<b>18</b>

## Others

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>