

# LUNCH & DINNER

## TAVERN by HEARSAY

### STARTERS

- Monte Cristo Eggrolls (2)** 🍷🍷 15  
pulled pork, swiss cheese, blackberry jam
- Samosa (3)** 🍷🍷 **Potato Samosa 9**  
**Impossible Meat Samosa 10**  
**Beef Samosa 12**  
crispy pastry, green chutney, tamarind chutney, choice of potato & peas, ground beef, or impossible meat
- Wagyu Meatballs (5)** 🍷🍷🍷 13  
Texas Wagyu, spicy tomato sauce, parmesan, garlic crostini
- 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
- Spinach, Jalapeño & Artichoke Dip** AGF 🍷🍷🍷 13  
tortilla strip, grilled crostini, pico de gallo
- Chicken Wings (5)** 🍷🍷 15  
choice of lemon pepper, buffalo, Chicken 65 (south Indian spiced with garlic & curry leaves)
- Deviled Eggs (6)** GF 🍷 12  
bacon jam, pickled onions & chive

### 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 naan bread
- Tavern Burger\*** 🍷🍷 18  
texas wagyu beef, cheddar, caramelized onions, chipotle aioli, fried egg, rosemary parmesan fries
- Paneer Sandwich** 🍷🍷 17  
green chutney, pickled onions, raita aioli, toasted brioche bun, rosemary parmesan fries
- The Bird** 🍷🍷🍷 17  
CHOICE OF CRISPY OR GRILLED  
ciabatta, lettuce, tomato, avocado, mozzarella, applewood smoked bacon, chipotle aioli, rosemary parmesan fries
- Tandoori Chicken Sandwich** 🍷🍷🍷 16  
grilled tandoori chicken, raita aioli, green chutney, pickled onion on ciabatta
- Crunchy Ahi Tuna Tacos\*** 🍷🍷🍷🍷 18  
shredded red cabbage, ponzu, avocado, gochujang aioli, rosemary parmesan fries
- Chicken Tikka Masala** 🍷🍷 18  
creamy spiced tomato curry, with tandoori spiced chicken, naan bread, rice *Britian's Most Popular Dish!*
- Palak Paneer** 🍷🍷 15  
creamy spinach gravy, soft paneer, blend of spices, naan bread, rice
- Shepherd's Pie** 🍷🍷 15  
hearty ground beef & vegetable dish, topped with golden brown mashed potatoes *British Classic*

### MAINS

- Chole Bhatura** 🍷🍷 15  
chickpea curry, aromatic spices, fluffy fried bread
- Filet\* GF** 🍷 46  
8oz filet, garlic mashed potatoes, herb butter, charred broccolini & asparagus
- Beer Braised Short Rib** 🍷🍷 29  
mashed potatoes, grilled asparagus, crispy onions
- 14oz Ribeye** 🍷 46  
herb butter, mashed potatoes, grilled asparagus
- Greek Seared Salmon\*** 🍷🍷 26  
cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus
- 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
- Chicken Makhani Pasta** 🍷🍷🍷 24  
tangy, spicy tomato sauce, tender chicken, fettuccini
- Bangers & Mash** 🍷🍷🍷 26  
savory sausage, mashed potatoes, onion gravy, green peas *British Comfort Food!*
- 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
- Traditional English Breakfast** 🍷🍷🍷🍷 24  
SERVED ALL DAY  
eggs, bacon, sausage, beans, tomato, toast, mushroom

### WOOD-FIRED PIZZA

- Indian Spinach Pizza** 🍷🍷🍷 16  
creamy spiced spinach, choice of paneer or chicken
- Chicken Makhani Pizza** 🍷🍷🍷 20  
creamy tomato sauce, choice of paneer or chicken
- 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
- Pepperoni Pizza** 🍷🍷 15  
spicy tomato sauce, mozzarella, pepperoni

#### BUILD YOUR OWN (CHOOSE UP TO 3)

20

#### Add Toppings

- |           |                |
|-----------|----------------|
| Pineapple | Green Pepper   |
| Jalapeño  | Red Pepper     |
| Mushrooms | Red Onions     |
|           | Black Olives   |
|           | Chicken Tikka  |
|           | Grilled Paneer |

### SOUP OR SALAD

- 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
- PROTEINS ADDITIONS**
- Seared Salmon\* 8oz 15  
Seared Ahi Tuna\* 4oz 12  
Shrimp 12  
Grilled Chicken 8oz 10

### SIDES

- Grilled Asparagus GF 🍷 7  
Cheddar Grits GF 🍷 7  
Buttered Peas 🍷 6  
Charred Broccolini GF 🍷 6  
Rosemary Parmesan Fries GF 🍷 6  
Jeera Rice GF 🍷 6  
Garlic Mashed Potatoes GF 🍷 6  
LOADED +\$2

### DESSERTS

- Eton's Mess** 🍷🍷 8  
meringues, whipped cream, berry compote
- Masala Chai Tiramisu** 🍷🍷🍷 10  
masala tea-soaked lady fingers, creamy spiced mascarpone
- Oven Baked Apple Cobbler** 🍷🍷🍷 10  
vanilla ice cream, caramel sauce, sauteed apples
- Tavern Bread Pudding** 🍷🍷 10  
fresh strawberries, blackberries, vanilla ice cream
- Chocolate Mousse Cake** 🍷🍷🍷 10  
fresh berries

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



# TAVERN

by HEARSAY

## DRINK MENU

### COCKTAIL FAVORITES

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

### WINE FAVORITES

#### WHITE WINE

			
<b>Chardonnay</b>			
Napa Cellars, Napa Valley, CA	12	14	48
La Crema, Willamette Valley, Oregon	16	19	62
<b>Pinot Grigio</b>			
Santa Margherita, Alto Adige, Oregon	13	16	44
<b>Sauvignon Blanc</b>			
Duckhorn, Napa Valley, CA	11	16	47
<b>Sparkling</b>			
La Marca Prosecco	13		
JP Chenet Brut	12		
Bisol Prosecco, Veneto, IT	13		30
Veuve Clicquot Brut, FR			98
Dom Perignon			500

#### RED WINE

			
<b>Cabernet Sauvignon</b>			
Joel Gott, CA	11	14	41
"Austin", Paso Robles, CA	11	15	44
Quilt, Napa Valley, CA			52
Caymus, Napa Valley, CA			160
<b>Pinot Noir</b>			
Belle Glos, Balade, CA	17	22	62
<b>Merlot</b>	12	15	44
Decoy "Limited" Alexander Valley, CA	15	18	42
<b>Others</b>			
The Pessimists, Paso Robles, CA	12	15	45
Clos de los Siete Malbec, Mendoza, AR	13	16	50
Chateau Miraval Rosé, Provence, FR	10	13	37

### MOCKTAILS

Add CBD (5mg)+\$5

<b>Strawberry Crush</b>	8	<b>The Green Goddess</b>	15
strawberry, lime, mint, coconut water		spinach, kale, cucumber, celery, apple, lemon	
<b>Pineapple Express</b>	8	<b>The Berry Blast</b>	15
pineapple juice, guava syrup, lemon-lime soda		strawberries, blueberries, raspberries, blackberries, apples	
<b>Blackberry No-Jito</b>	8	<b>The Healing Elixir</b>	15
muddled blackberries, lime, mint, sugar, Pellegrino		pineapple, papaya, mango, chia seeds, coconut water	
<b>Cucumber Cooler</b>	8	<b>The King's Brew</b>	15
muddled cucumber & cilantro, lime, coconut water		beets, carrots, cucumber, celery, apple, ginger root	

### DRAFT BEERS

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