



## SHAREABLES

- Artisan Bread Board** **10**  
jalapeño cornbread fritters, challah roll, pretzel, herb butter
- Spinach, Jalapeño & Artichoke Dip** **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 cheese, garlic crostini
- Buffalo Fried Shrimp (5)** **12**  
chive, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** **12**  
sweet chili sauce
- Deviled Eggs (6)** **12**  
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

### Create Your Own 12" Pizza

13

Add Toppings

Meat \$3

- Pepperoni
- Chicken
- Pork Belly
- Brisket
- Short Rib

Cheese \$2

Vegetable \$1.50

- Cherry Tomatoes
- Smoked Pineapple
- Red Onions
- Broccolini
- Zucchini
- Basil
- Onions
- Squash

## VEGETARIAN PLATES

- Hearsay Plant Based Burger** **16**  
mixed greens, tomato, onion, cheddar cheese, rosemary parmesan 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

## GREAT PLATES

- Filet Mignon\*** **45**  
8oz filet, herb butter, mashed potatoes, garlic green beans
- 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
- 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 (3)\*** **33**  
sweet potato mash, charred broccolini, white wine & saffron cream sauce
- Crab Crusted Redfish** **32**  
red pepper coulis, garlic green beans, lemon butter sauce
- Bacon Wrapped Shrimp & Grits (5)** **26**  
stuffed with crab, jalapeño & mozzarella cheese, 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
- Seared Atlantic Salmon\*** **26**  
grilled squash, mashed sweet potatoes, crab & dill cream sauce

## 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**  
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 parmesan 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 parmesan fries
- Deviled Egg Salad Sandwich** **14**  
egg, jalapeño, pickled red onion, capers side of potato chips

## SOUPS & SALADS

- Roasted Poblano Soup** **5 cup / 8 bowl**
- Gulf Coast Gumbo** **9 cup / 12 bowl**  
shrimp, crab meat, chicken, & sausage **AWARD WINNING!**
- Field of Greens** **6 Side**  
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette **10 Regular**
- Avo - Cucumber** **8 Side**  
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette **14 Regular**
- Seasonal Harvest** **8 Side**  
blue cheese dressing, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing **14 Regular**
- Gem Wedge** **7 Side**  
blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg lettuce **12 Regular**
- Caesar Salad** **8 Side**  
romaine hearts, dino kale, croutons, shaved pecorino romano, grated parmesan, caesar dressing **14 Regular**
- Golden Beet Salad** **8 Side**  
roasted beets, grape tomato, red onion, candied pecan, feta, spinach dijon vinaigrette **14 Regular**

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

<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	




# 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, coconut water	

# 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

<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>
Galveston Island - Mardi Gras		<b>8</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>
<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>
Back Pew - Satyr's Swill		<b>8</b>
<b>Stout/Porter</b>		
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>
<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>