

## SHAREABLES

### Artisan Bread Board

jalapeño cornbread fritters, challah roll, pretzel, herb butter

### Spinach, Jalapeño & Artichoke Dip **AGF**

tortilla chips, garlic crostini, pico de gallo

### Kung Pao Shrimp & Calamari

lightly fried calamari, jalapeño, shrimp, bell pepper, bean sprouts, sesame seeds

### Texas Charcuterie Board Grande

bavarian pretzel, salami, prosciutto, jalapeño sausage, seasonal fruits, cheese, nuts, olives, cheese sauce, grain mustard

### Wagyu Meatballs (5)

Texas wagyu, spicy tomato sauce, parmesan cheese, garlic crostini

### Buffalo Fried Shrimp (5)

chives, ranch, blue cheese

### Cheesesteak Egg Rolls (2)

sweet chili sauce

### Deviled Eggs (6) **GF**

bacon jam, chives

### Ahi Tuna Nachos (6)\*

wonton chips, sesame seared tuna, gochujang aioli, chives, cilantro, jalapeño, avocado

## VEGETARIAN PLATES

### Hearsay Plant Based Burger

mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat

### Pesto Pasta Primavera

fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto

### Watermelon Poke Tostadas

marinated watermelon, avocado, jalapeño, tofu crumble, gochujang aioli, cilantro

### Vegetarian Muffaletta

muffaletta bread, Swiss cheese, mozzarella cheese, olive salad, rosemary parmesan fries

### Tofu Cuban

ciabatta bread, yellow mustard, swiss cheese, mojo marinated tofu, dill pickle, side rosemary parmesan fries

## HANDHELDS

### Hearsay Cheeseburger\*

Texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

### Chicken Sandwich

#### CHOICE OF CRISPY OR GRILLED

ciabatta, lettuce, mozzarella cheese, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries

### Blackened Redfish Tacos **GF**

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

### Crunchy Ahi Tuna Tacos\*

ponzu, avocado, gochujang aioli, street corn casserole

### Wagyu Chicago Style Hot Dog

brioche roll, mild giardiniera, mustard, rosemary fries

### Cuban Sandwich

ciabatta bread, yellow mustard, Swiss cheese, smoked ham, roasted pork, dill pickles, side rosemary parmesan fries

### Muffaletta Sandwich

muffaletta bread, genoa salami, smoked ham, mortadella, swiss cheese, mozzarella cheese, olive salad side rosemary parmesan fries

### Deviled Egg Salad Sandwich

egg, jalapeño, pickled red onion, capers side of potato chips

**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

## BRUNCH

## BRUNCH FAVORITES

### Chilaquiles Divorciados **GF**

guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached eggs

Add chicken breast 7oz **7**

Add grilled steak 5oz **15**

### Eggs Benedict

prosciutto, poached eggs, English muffins, Hollandaise sauce, fried potato hash

### Brunch Steak & Eggs\* **GF**

N.Y Strip, herb chimichurri, choice eggs, fried potato hash

### Hearsay Fried Chicken & Waffle

crispy fried chicken, Belgian waffle, butter, maple syrup

### Prosciutto & Cheese Omelet **GF**

cured ham, cheddar cheese, green onion, fried potato hash

### Crème Brûlée French Toast

torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon

### Buttermilk Pancakes

choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon

### Short Rib Hash

shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

### Farmer's Omelet & Mixed Greens **GF**

spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash

### Breakfast Taco Trio

potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar

## SOUPS & SALADS

### 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**

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

**6 Side**

**10 Regular**

### Avo - Cucumber **GF**

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

**8 Side**

**14 Regular**

### Seasonal Harvest

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

**8 Side**

**14 Regular**

### Gem Wedge **GF**

cherry tomato, bacon, carrot, iceberg lettuce, chives, blue cheese dressing

**7 Side**

**12 Regular**

### Caesar Salad

romaine hearts, dino kale, croutons, shaved pecorino romano, grated parmesan, Caesar dressing

**8 Side**

**14 Regular**

### Golden Beet Salad

roasted beets, grape tomato, red onion, candied pecan, feta, spinach dijon vinaigrette

**8 Side**

**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 **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**

## BRUNCH






## COCKTAIL FAVORITES




<b>Hearsay Old Fashioned</b> 	<b>15</b>	<b>Mint Condition</b>	<b>14</b>
One of a Kind Hearsay infused Woodford Reserve Bourbon, Angostura bitters		Ketel One Botanical Cucumber & Mint Vodka, Real Cream of Coconut, cucumber, mint, lime	
<b>Espresso Martini</b> 	<b>14</b>	<b>Rind &amp; Shine</b>	<b>14</b>
Frigate 8 Year Rum, Chocolate Liqueur, Kahlua, Lavazza Espresso		Ciroc Summer Watermelon Vodka, Il Tramonto Limoncello, Watermelon Schnapps, watermelon, lime	
<b>The Balinesian</b>	<b>14</b>	<b>Market Blossom</b>	<b>15</b>
Diplomatico Mantuano Rum, Giffard Banane du Bresil, Real Banana Puree, pineapple, lime, Bittermen's Tiki bitters		Casamigos Blanco, Agavero Damiana Liqueur, Joel Gott Cabernet Sauvignon, rose water, grapefruit, agave nectar, egg white	
<b>Purple Reign</b>	<b>16</b>	<b>Wolf of Strand Street</b>	<b>16</b>
Empress 1908 Gin, Creme de Violet, Monin Lavender Syrup, egg white, lemon		Knob Creek Rye Whiskey, Carpano Antica Sweet Vermouth, Heering Cherry Liqueur, cherry bitters	
<b>Ori - Yuzu</b>	<b>16</b>	<b>Hearsay Signature Bloody Mary</b> 	<b>12</b>
Nikka Coffey Vodka, Pierre Ferrand Yuzu Curacao, pineapple, lemon, basil		Vegetable infused Tito's Vodka, Hearsay signature Bloody Mary mix, salt, pepper, tajin rim	
<b>Fuego Dulce</b>	<b>15</b>		
400 Conejos Mezcal, Grand Marnier, lime, agave nectar, chamoy, Tajin			

## 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>			
Opera Prima Moscato	<b>9</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>

## MOCKTAILS

<b>Cucumber Cooler</b>	<b>9</b>	<b>Pineapple Express</b>	<b>12</b>
muddled cucumber & cilantro, lime, coconut water		CBD syrup, Monin Guava syrup, pineapple, lime, soda	
<b>Faux-Spresso Martini</b>	<b>10</b>	<b>Watermelon No-Jito</b>	<b>9</b>
Spiritless Espresso, Monin Vanilla, Lavazza Espresso		watermelon, mint, lime, soda	
<b>Jalapeno Mock-a-Rit</b>	<b>10</b>	<b>Grapefruit Sprtz</b>	<b>9</b>
DHOS orange non-alcoholic liqueur, agave nectar, jalapeno, orange, lemon, lime		Giffard non-alcoholic grapefruit liqueur, Peychaud's bitters, soda	

## DRAFT BEERS

Kona Big Wave	<b>7.5</b>	Karbach Love Street	<b>7.5</b>
Eureka Heights 713 Pilsner	<b>8</b>	Parish Ghost in the Machine	<b>12</b>
Eureka Heights Mini Boss IPA	<b>9</b>	Saint Arnold Art Car	<b>8</b>
Golden Road Mango Cart IPA	<b>8</b>	Stella Artois	<b>8</b>