



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, seasonal fruits, 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**
chives, ranch, blue cheese
- Cheesesteak Egg Rolls (2)** 🍷🥗🍷 **12**
sweet chili sauce
- Deviled Eggs (6)** 🍷🥗 **12**
bacon jam, chives
- Ahi Tuna Nachos (6)*** 🍷🥗🍷🍷 **15**
wonton chips, sesame seared tuna, gochujang aioli, chives, 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
- Smoked 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
- Smoke House** 🍷 **19**
gochujang bbq sauce, pork belly, brisket, short rib, red bell peppers, onions, fresh mozzarella cheese
- Texas Luau** 🍷 **17**
tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella cheese

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 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**
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing **14 Regular**
- Gem Wedge** 🍷🥗 **7 Side**
cherry tomato, bacon, carrot, iceberg lettuce, chives, blue cheese dressing **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**

LEMONADES

- Raspberry Lemonade **4**
- Natural Lemonade **3**
- Strawberry Lemonade **4**

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

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

MOCKTAILS

Add CBD (5mg)+\$5

Cucumber Cooler	9
Real Cream of Coconut, mint, lime, coconut water	
Faux-Spresso Martini	10
Spiritless Espresso, Monin Vanilla, Lavazza Espresso	
Jalapeno Mock-a-Rita	10
DHOS orange non-alcoholic liqueur, agave nectar, jalapeno, orange, lemon, lime	
Pineapple Express	12
CBD syrup, Monin Guava syrup, pineapple, lime, soda	
Watermelon No-Jito	9
watermelon, mint, lime, soda	
Grapefruit Sprtz	9
Giffard non-alcoholic grapefruit liqueur, Peychaud's bitters, soda	

WINE FAVORITES

WHITE WINE

			
Chardonnay			
Napa Cellars, Napa Valley, CA	10	13	36
Sonoma-Cutrer, Russian River, CA	13	16	46
Siduri, Willamette Valley, Oregon	16	19	62
Pinot Grigio			
Bollini, Alto Adige, IT	10	13	36
Santa Margherita Alto Adige, IT	13	16	46
Sauvignon Blanc			
Crowded House, Marlborough, NZ	10	13	36
Duckhorn, North Coast, CA	14	17	48
Cakebread, Sauvignon Blanc Napa Valley, CA			70
Domaine Delaporte Sancerre, Loire Valley, FR			110
Sparkling			
Opera Prima Moscato	9		
La Marca, Prosecco	13		
Bisol Prosecco, Veneto, IT			30
Schramsberg, Blanc de Noirs, CA			85
Champagne			
Veuve Cliquot			98
Dom Perignon			500



RED WINE

			
Cabernet Sauvignon			
Joel Gott, CA	11	14	41
Penfolds, Bin 389, McLaren Vale, AUS	16	23	70
Austin, Paso Robles, CA	14	17	48
Quilt, Napa Valley, CA			52
Austin Hope, Paso Robles, CA			85
Frank Family, Napa Valley, CA			99
Stags' Leap Winery, Napa Valley, CA			110
Caymus, Napa Valley, CA			130
Silver Oak, Alexander Valley, CA			140
Pinot Noir			
Boen, CA	12	15	44
Belle Glos, Balade, CA	17	22	62
Ken Wright Cellars, Willamette Valley, WA	14	17	48
Belle Glos, Clark and Telephone, Santa Maria Valley, CA			65
Resonance, Willamette Valley, OR			60
Hartford, Russian River, CA			80
Merlot			
Decoy "Limited" Alexander Valley, CA	15	18	42
Cakebread, Napa, CA			110
Others			
The Pessimist, Paso Robles, CA	12	15	44
Catena Malbec, Mendoza, ARG	13	16	46
AIX Rosé, Provence, FR	12	15	44
Achaval Ferrer Quimera, Mendoza, ARG			80

HEALTHY JUICES

The Green Goddess	
spinach, kale, cucumber, celery, apple, lemon	
The Berry Blast	15
strawberries, blueberries, raspberries, blackberries, apples	
The Healing Elixir	15
pineapple, papaya, mango, chia seeds, coconut water	
The King's Brew	15
beets, carrots, cucumber, celery, apple, ginger root	

DRAFT BEERS

Lone Pint Brewery Yellow Rose Smash IPA	9
Parish Brewing Ghost in the Machine IPA	10
Spindletop Houston Haze Hazy IPA	8
Stella Artois	8
Karbach Crawford Bock	8
Saint Arnold Grand Prize Lager	9
Paradigm Unforgotten Blonde Ale	8
Modelo Especial	8
Blue Moon	8
Dos XX Lager	8
Live Oak Hefeweizen	8
Revolver Blood & Honey	9