

## STARTERS

**Chorizo spiced 44 Farms chili \$8**  
Fried egg, avocado, salsa verde, cotija cheese

- Shrimp toast \$5 P**
- Cannellini bean hummus \$7**
- "Fondue style" cheese fundido \$8**
- Grilled pork belly \$10**
- Ham + cheese arepa \$5 GF**
- Baked chicken + spinach dip \$8**
- Deviled Texas eggs \$8 GF**

## SALADS

Salad Protein: salmon \$10, spicy shrimp \$6, grilled shrimp \$8, chicken breast \$7, sirloin \$10, pulled chicken \$5, angus patty \$5, bison patty \$8

### BIB WEDGE

Maple-glazed thick bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing \$9

### WARM BEET SALAD

Arugula, orange, goat cheese, pine nuts, lemon juice + extra virgin olive oil \$11

### THAI CHICKEN SALAD

Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds + peanuts, chili peanut dressing \$14 GF / P

### ROTISSERIE COBB

Pulled free range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic vinaigrette \$18 GF

### SMALL CHOPPED ROMAINE

Grana Padano cheese, house croutons, roasted garlic dressing \$6

### Dressings

- Balsamic vinaigrette
- Roasted garlic
- Chili peanut P
- Blue cheese
- Balsamic vinegar + EVOO

## FRIES & SIDES

**NEW Corn flake crusted onion rings \$4.5 V**

- Brisket & queso loaded fries \$9**
- Baked + fried Idaho potatoes \$5 V**
- Truffle + parmesan fries \$8 V**
- Wood Grill fries \$3.5 V**
- Sweet potato fries \$5 V**
- Elote con crema (creamed corn off the cob) \$6**
- Oriental sesame green beans \$6**
- Roasted cauliflower \$6 GF/V**
- Wilted baby spinach \$5 GF/V**
- House-cured grilled bacon \$6 GF**
- 3 cheese mac + smoked ham \$7**

## DIPS & SAUCES

- Chipotle adobo GF / Hot**
- Cider vinegar BBQ GF**
- Dashi glaze**
- Dirty serrano GF / Hot**
- Fire-roasted salsa GF**
- Habanero blue GF / Hot**
- Habanero ketchup GF / Hot**
- Harissa mayo**
- Honey dijon GF**
- Korean pepper mayo**
- Salsa verde**
- Truffle bacon mustard GF**

Single sauce \$0.75 | Sauce flight of four \$3

## YOUNG PEOPLE

For our guests under 12, choose one \$6

- Cheese bun + fries**
- Chicken cheese bun + fries**
- Mini angus burger + fries**
- Pasta pomodoro + meatballs**

## GRILL & ROTISSERIE

OVER PECAN & OAK WOODS

### STEAK, RIBS, CHICKEN, SEAFOOD

Includes choice of sauce and Wood Grill fries  
Upgrade your side, ask us about it!

### FISH OF THE DAY

Fresh daily, sustainable or wild caught. A. Q.

### BLACK ANGUS FILET MIGNON

Certified Angus Beef 6oz \$29

### GRILLED SHRIMP

Wood Grill seasoning \$18

### BUTCHER'S STEAK

44 Farms chuck eye 10oz \$16

### SIRLOIN STEAK

44 Farms 10oz \$20

### BABY BACK RIBS

Cider barbeque glazed \$19

### CITRUS CHICKEN BREAST

Grilled, boneless & skinless \$17

### FIELDING'S SIGNATURE ROTISSERIE CHICKEN

All-natural. half bird \$18

## BURGERS

44 Farms Texas Black Angus | Grass-fed American Bison

### DOUBLE AMERICAN GRIDDLE GF

Smashed beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun \$9.5

### COWBOY GF

Angus, bacon, cheddar, lettuce, tomato, poblano, jalapeños, mayo, milk bun, cooked med-well \$14

### PULLED BRISKET GF

Angus, chipotle adobo, New England cheddar, onions, pickled jalapeños, milk bun \$12 | Slider \$7

### GRASS-FED AMERICAN BISON GF

Pimento cheese, tomato, red onion, lettuce, candied jalapeños, our wheat bun \$17

### SMOKE GF

Angus, grilled bacon, fried egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun \$14 | Slider \$8

### TEXAS BLUES GF

Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, our wheat bun \$13 | Slider \$7

### WOOD GRILL

Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun \$9.5 | Slider \$5

All burgers may be ordered bunless

Swap gluten free bun \$1.5 GF | Swap Bison for Angus \$3

### Burger Additions:

- New England cheddar \$1.5
- House pimento \$2
- Italian aged provolone \$2
- Queso-fundido \$2
- Comté \$2
- Local goat cheese \$2
- Point Reyes blue \$2
- American cheese \$1
- Portobello mushroom \$4

### TEMPERATURES

- Rare - Cold Red Center**
- Med Rare - Cool Red Center**
- Medium - Hot Pink, Warm red center**
- Med Well - Hot brown, Pink center**
- Well - Hot brown center, no pink**

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness.

A gratuity of 20% will be charged for parties of 6 or more.

GF indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment.

V indicates vegetarian items.

P indicates dish contains peanuts.

## st. patty's features

starting 2/7/19

### SHAMROCK COCKTAIL

Drippings springs gin, Sauza blue tequila, Flor de Caña rum, Finlandia vodka, Blue Curacao, fresh squeezed orange juice \$10

### REVANA CORAZÓN DEL SOL

Malbec, Argentina  
Fresh, floral and vibrant! Black raspberry, violets, earth and plums on the nose. Vibrant fresh black fruits, elegant tannins. 4oz \$11 | 7oz \$17 | btl \$35

### THE FULL IRISH

House-cured bacon, black pudding, tomato chutney, mushrooms, cheddar, potato bun. Irish "Champ" mashed potatoes \$14

### FISH OF THE DAY

Fresh daily, sustainable or wild caught A. Q.

### WHISKEY TOFFEE CAKE

Jameson sauce. Whipped cream & pecan praline \$8

## SANDWICHES

### SALMON CROISSANT

Fried egg, spinach, capers, pickled red onions, bacon cream cheese \$16

### MEATBALL PROVOLONE

Calabrese pepper chimichurri, pomodoro sauce, arugula, milk bun \$10

### 44 FARMS ALL BEEF DOG

Poblanos + onions, salsa verde, cotija cheese, chipotle adobo, milk bun \$8

### BUTTERMILK FRIED CHICKEN P

Chili peanut Asian slaw, Korean pepper mayo, b+b pickles, milk bun \$11

### PORTOBELLO MELT GF/V

Pimento cheese, sliced avocado, lettuce, cheddar, our wheat bun \$10

### BUN MI GF

Rotisserie chicken, dashi lime glaze, pickled daikon radish + carrots, cilantro, mint, cucumber, milk bun \$8

### BLT GF

House-cured grilled bacon, honey Dijon, lettuce, tomatoes, milk bun \$8

### SPICY SHRIMP

Avocado, cucumber, roasted tomato, pine nuts, harissa mayo, our wheat bun \$9

## SHAKES

Housemade gelato & handspun to order

### Boozy shakes \$9

**B 52** Cointreau, Bailey's, Kahlua

**Bananas Foster** Flor de Caña dark rum, cocoa nibs

**Bourbon Caramel** Buffalo Trace Kentucky bourbon, toffee

### For everyone \$6

**Strawberry Basil** yogurt pretzel, house strawberry basil preserves

**Caramel** roasted peanuts, grey sea salt, house caramel

**Chocolate Malt** Valrhona chocolate, cocoa nibs

**Horchata** rice milk, cinnamon, honey, Mexican vanilla

**Nutella** banana, peanut butter P

**Oreo S'mores** toasted marshmallow, chocolate drizzle

**Pecan Pie** caramel sea salt

**Vanilla** Madagascar vanilla bean

**Root Beer Float** with Otto's Root Beer



Make any shake boozy for an additional \$3

## DESSERTS

### Double stack Valrhona chocolate

brownie + housemade gelato top. \$6

### Bread pudding

housemade gelato shot. \$6

### Warm broken pecan

housemade gelato top. \$6

# COCKTAILS

## NEW SKINNY RITAS

Choose your Dulce Vida tequila:  
 Pineapple jalapeño | Grapefruit | Lime  
 Pressed Lime. Agave. Q Soda Float. Half salt rim | 9

## NEW JOHN DALY 2.0

Deep Eddy's Sweet Tea vodka, Owls Brew steeped tea, tart lemonade, lemon bitters, blonde beer. Tall with rocks \$10

## ITALIAN MULE

Russian Standard vodka, Aperol, Q Spectacular ginger beer, fresh lime juice, lime wedge \$13

## BARREL AGED MAKER'S MANHATTAN

Maker's Mark Kentucky bourbon, Carpano Antica sweet vermouth, Angostura bitters, luxardo cherry, up \$16

## HOUSE INFUSED VANILLA OLD FASHIONED

Old Forester Kentucky straight bourbon, Madagascar Vanilla Beans, Dried cherries, Shaved orange peel, Angostura + orange bitters \$15

## LAVENDER THYME LEMONDROP

Stoli Vanil vodka, Cointreau orange liqueur, fresh lemon juice, lavender-thyme syrup \$14

## FRENCH 77

Gin, St. Germain Elderflower liqueur, fresh grapefruit, pressed lemon, sparkling, raspberry \$12

## SNOWY MARGARITA

Sauza Hornitos Anejo tequila, Deep Eddy Orange vodka, house sour mix, Triple Sec, salt rim \$10

## JALAPEÑO MARGARITA

Tanteo 100% De Agave Blanco Jalapeño tequila, Cointreau, house sweet-sour, lime juice, organic agave syrup \$12

## THE REAL MOJITO

Flor de Cana White, fresh mint, fresh lime juice, cane sugar, sparkling soda \$8

## GREEN LOTUS

Grey Goose Citron vodka, St. Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco \$12

## DELUXE TEXAS GRAPEFRUIT

Deep Eddy Grapefruit vodka, Paula's Texas Grapefruit liqueur, fresh grapefruit juice, fresh mint, organic agave, cane sugar rim \$14



# COFFEE & ESPRESSO

Organic, free-trade, "small batch" private roast beans

French Press \$8

Cappuccino \$4.50

Latte \$4.50

Espresso \$3.50

Affogato espresso + gelato \$4

Americano espresso + hot water \$3

Hot Tea \$3

+ Flavored syrups \$0.50

Vanilla regular or sugar-free

Caramel regular or sugar-free

Hazelnut regular or sugar free

## Happy Hour @ Wood Grill

Join us Monday - Friday from 3pm to 6pm and during all Texans Games and enjoy \$2 off any Texas Craft Beer on tap, half off on all specialty cocktails on the menu, \$6 select wines, and our new Chef's bites.

See full menu at [fieldingswoodgrill.com/happy-hour](http://fieldingswoodgrill.com/happy-hour)

# WINE

6oz | btl

## BUBBLES

Charles de Fère Jean-Louis Sparkling Rosé Cuvée, France ..... 11 | 29  
 Marques de Caceres, Cava Brut, Cataluna, Spain ..... 24  
 Stellina, Prosecco, Italy ..... 8 | 20

4oz | 7oz | btl

## CHARDONNAY

Angulo "Nonni," Mendoza, Argentina ..... 22  
 Bulletin Place Australia ..... 6 | 10 | 18  
 Chappellet, Napa Valley, California ..... 15 | 22 | 49  
 Lucas & Lewellen, Santa Barbara County, California ..... 8 | 12 | 23  
 Rombauer Vineyards, Carneros Hills, California ..... 59  
 Sincerely by Neil Ellis, North Coast South Africa ..... 19

## SAUVIGNON BLANC + PINOT GRIGIO

Acumen, Sauvignon Blanc, Napa Valley, California ..... 10 | 16 | 30  
 Cavit, Pinot Grigio, Trentino, Alto-Adige, Italy ..... 5 | 7 | 19  
 Gradis'Ciutta Pinot Grigio, Italy ..... 10 | 15 | 28  
 Mohua Sauvignon Blanc, Marlborough, New Zealand ..... 7 | 10 | 20  
 Southern Right Sauvignon Blanc, Walker Bay, South Africa ..... 21

## OTHER WHITES

August Kessler "R" Riesling, Rheingau, Germany ..... 9 | 11 | 25  
 La Mora, Maremma Toscana, Vermentino, Toscana Italy ..... 19  
 Umani Ronchi Casal di Serra, Verdicchio, Central Italy ..... 8 | 13 | 24  
 Miraval Rose, Cotes de Provence, France ..... 12 | 18 | 35

## CABERNET SAUVIGNON

Duckhorn "Decoy", Napa, California ..... 11 | 17 | 36  
 Freakshow by Michael David Winery, Lodi, California ..... 29  
 Goldschmidt, Alexander Valley, California ..... 32  
 Lyeth Estate, California ..... 7 | 11 | 23

## MALBEC + MERLOT

Red Schooner Voyage 5, Malbec, Napa, California ..... 15 | 23 | 48  
 Revana Corazón del Sol, Malbec, Argentina ..... 35  
 Tinto Negro, Malbec, Mendoza, Argentina ..... 6 | 9 | 19  
 Velvet Devil, Merlot, Columbia Valley, Washington ..... 5 | 8 | 18

## PINOT NOIR

Deloach "California Heritage" Reserve ..... 7 | 11 | 23  
 Meiomi, Monterey/Sonoma/Santa Barbara, California ..... 29

## ZINFANDEL + RED BLEND

Big Smooth, Zinfandel, Lodi, California ..... 8 | 11 | 24  
 Chocolate Block Red Blend, South Africa ..... 45

# ZERO PROOF

## ORGANIC BREWED ICED TEA

Texas black \$3.75  
 Pear berry iced tea \$3.75

## FRESH PRESSED JUICE

Sparkling rosemary lemonade \$4  
 Orange \$4.75  
 Texas pink grapefruit \$4.75

## FREESTYLE COKE MACHINE

120 flavors, check it out! \$2.95

## OTHER BOTTLED BEVERAGES

Ginger ale, Q Spectacular \$5  
 Ginger beer, Q Spectacular \$3  
 Grapefruit soda, Q Spectacular \$5  
 Fiji Water (still) \$6  
 San Peligrino (bubbles) \$4



Otto's Root Beer \$5  
*Small batch brewed in State College, PA*  
 Otto's Root Beer Float \$6



## Live Music Mondays

End your Mondays on a high note. Join us for live music from 6 to 9pm weekly.

See you here.

# FIELDING'S

— catering + events —

Let us help you plan your business lunch, cocktail or holiday party at your home, office or location.

[View menus at fieldings.com/catering](http://fieldings.com/catering)

[catering@fieldings.com](mailto:catering@fieldings.com) | (346) 237-7326