

STARTERS

NEW Charred Serrano Pimento Cheese
Biscuits, pickled vegetables \$8

NEW Flash Fried Cauliflower
Burrata, sunflower seeds, radish sprouts, balsamic glaze \$9

NEW Cannellini Bean Hummus
Spicy black beans, chimichurri, corn chips \$7

Chorizo Spiced 44 Farms Chili
Fried egg, avocado, salsa verde, cotija cheese, cilantro \$8

Grilled Pork Belly Chimichurri \$10

Ham + Cheese Arepa \$5 GF

Baked Chicken + Spinach Dip \$8

Deviled Texas Eggs \$8 GF

SALADS

Salad Protein: salmon \$10, grilled shrimp \$8, chicken breast \$7, sirloin \$10, pulled chicken \$5, angus patty \$5, grass fed patty \$9

NEW BURRATA & BRUSSELS v
Apples, arugula, candied almonds, dried cherries, balsamic + EVOO \$15

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

WARM BEET SALAD v
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 v
Grana Padano cheese, house croutons, roasted garlic dressing \$6

Dressings

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

FRIES & SIDES

NEW Brussels Sprouts Harissa Tahini sauce, pickled red onions, pine nuts + sesame seeds \$9 GF / V

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

Wilted baby spinach \$5 GF / V

House-cured grilled bacon \$6 GF

3 cheese mac + smoked ham \$7

DIPS & SAUCES

Chipotle adobo GF / Hot	Habanero ketchup GF / Hot
Cider vinegar BBQ GF	Honey dijon GF
Dashi glaze	Truffle bacon mustard GF
Dirty serrano GF / Hot	Cajun 1000 island GF
Fire-roasted salsa GF	Calabrese chimichurri GF
Habanero blue GF / Hot	Bacon mayo GF
Salsa verde	Ivory BBQ sauce

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

YOUNG PEOPLE

For our guests under 12, choose one \$6

Cheese bun + fries **Mini angus burger + fries**

Chicken cheese bun + 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 | Akaushi Texas Wagyu

NEW WAGYU BRISKET GF
Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, white cheddar, pickled veggies, bacon mayo, onion rings, milk bun \$19

NEW GRASS FED BEEF GF
Charred serrano pimento cheese, soy maple onions, cucumbers, radish sprouts, wheat bun \$14

NEW MONTECRISTO GF
Angus patty, black forest ham, alpine cheese, caramelized mushroom, dijon mustard, strawberry basil jam, red onions, french toast \$14

DOUBLE AMERICAN GRIDDLE GF
Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun \$9.5

COWBOY GF
Bacon, cheddar, poblano inside an Angus patty, topped with bacon, cheddar, lettuce, tomato, jalapeños, mayo, milk bun, cooked med-well \$14

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 GF
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
Burger Additions:

- New England cheddar \$1.5
- Point Reyes blue \$2
- House pimento \$2
- American cheese \$1
- Italian aged provolone \$2
- Caramelized mushroom \$3
- Comté \$2
- Pulled Brisket \$5
- Local goat cheese \$2
- Queso-fundido \$2

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.

V. 4.04.2019

WEEKLY FEATURES

starting 4/04/19

THE NEW BELLINI
Authentic Giuseppe Cipriani Peach Bellini, Deep Eddy Peach vodka. Chilled & up \$10

BEAULIEU VINEYARD BV, CABERNET '15
Cabernet Sauvignon, Rutherford, Napa Valley
Founded by George de Latour, this iconic house has been making tremendous Napa Valley cabernets since 1900. This one is no exception. Rich, big and generous. Great with grilled meats, roasted chicken or by itself.
4oz \$9 | 7oz \$14 | btl \$30

CHICKEN GYRO
Rotisserie chicken, cucumbers, red onions, salsa verde, fresh coriander, crema, flat bun. Goat cheese fries, dill & celery salt \$16

FISH OF THE DAY
Fresh daily, sustainable or wild caught A. Q.

OLD FASHION BISCUIT PUDDING
House-churned vanilla gelato, coconut, raisins \$8

SANDWICHES

NEW BISCUIT AVOCADO CLUB
Red hot fried chicken, ivory BBQ sauce, bacon, arugula, avocado, fried egg \$14

NEW PEPPERED SALMON BLT
House-cured grilled bacon, oven roasted tomatoes, lettuce, bacon mayo, croissant \$17

NEW THE IMPOSSIBLE v, GF
100% plant based patty, american cheese, dill pickles, honey dijon, lettuce & tomato, wheat bun \$12

NEW SHRIMP PO BOY ROLL
Cajun 1000 island, lettuce, pickled veggies, pain au lait \$11

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

SHAKES

Housemade gelato & handspun to order

Boozy shakes \$9

B 52 Cointreau, Bailey's, Kahlua

Bourbon Caramel Wild Turkey 81 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

Vanilla Madagascar vanilla bean

Make any shake boozy for an additional \$3

DESSERTS

NEW Irish Whiskey Cake Whipped cream \$8

NEW Pecan Chocolate Brownie House-made gelato shot \$8

NEW NY Style Cheese Cake Oreo crust \$8

Bread Pudding House-made gelato shot \$6

Root Beer Float with Otto's Root Beer \$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

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

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

Beaulieu Vineyard BV, Cabernet Rutherford, Napa, California 9 | 14 | 30
 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
 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)

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