

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** Corn chips \$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, wagyu patty \$10, impossible plant based 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
 - Roasted garlic
 - Chili peanut P
 - Blue cheese
 - Balsamic vinegar + EVOO

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
 - Cider vinegar BBQ** GF
 - Dashi glaze**
 - Dirty serrano** GF / Hot
 - Fire-roasted salsa** GF
 - Habanero blue** GF / Hot
 - Salsa verde**
 - Habanero ketchup** GF / Hot
 - Honey dijon** GF
 - Truffle bacon mustard** GF
 - Cajun 1000 island** GF
 - Calabrese chimichurri** GF
 - Bacon mayo** GF
 - 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**
 - 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 | 44 Farms 100% Grass fed
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 100% GRASS FED BEEF
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
- House pimento \$2
- Italian aged provolone \$2
- Comté \$2
- Local goat cheese \$2
- Point Reyes blue \$2
- American cheese \$1
- Caramelized mushroom \$3
- Pulled Brisket \$5
- 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

WEEKLY FEATURES

starting 6/13/19

BBQ PATTY MELT
Angus patty, BBQ caramelized onions, american & cheddar cheese, candied jalapeños, pickle spear, honey wheat bread. Buttermilk Cole slaw \$14

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

TEXAS PEACH COBLER
Vanilla Gelato \$9

HIGHLAND MULE
Glenlivet 12 yr. Single Malt scotch, St. Germain elderflower liquor, Angostura bitters. fresh lime, Q ginger beer. Tall \$12

MIL PIEDRAS, MALBEC, '17
Mendoza, Argentina
90 Points! Bold cassis & blackberry with a fruity, unoaked medium finish.
4oz \$7 | 7oz \$10 | btl \$20

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 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 \$8

NEW NY Style Cheese Cake Oreo crust \$9

Bread Pudding House-made gelato shot \$6

Root Beer Float with Otto's Root Beer \$6



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. 6.16.2019

COCKTAILS

THE NEW BELLINI

Authentic Giuseppe Cipriani Peach Bellini, Deep Eddy Peach vodka. Chilled & up \$12

SKINNY RITAS

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

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 9 | 24
Stellina, Prosecco, Italy 8 | 20

4oz | 7oz | btl

CHARDONNAY

Angulo "Nonni," Mendoza, Argentina 22
Bulletin Place Australia 6 | 10 | 18
J Chardonnay, Russian River Valley, California 10 | 16 | 30
Lucas & Lewellen, Santa Barbara County, California 8 | 12 | 23
Rombauer Vineyards, Carneros Hills, California 59

SAUVIGNON BLANC + PINOT GRIGIO

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
Umani Ronchi Casal di Serra, Verdicchio, Central Italy 8 | 13 | 24

CABERNET SAUVIGNON

Amici, No Curfew Cabernet, California 8 | 12 | --
Beaulieu Vineyard BV, Cabernet Rutherford, Napa, California 9 | 14 | 30
Duckhorn "Decoy", Napa, California 11 | 17 | 36
Goldschmidt, Alexander Valley, California 32
Lyeth Estate, California 7 | 11 | 23

MALBEC + MERLOT

Mil Piedras Malbec, Mendoza, Argentina 7 | 10 | 20
Tinto Negro, Malbec, Mendoza, Argentina 6 | 9 | 19
Velvet Devil, Merlot, Columbia Valley, Washington 5 | 8 | 18

PINOT NOIR

Amici, No Curfew Pinot Noir, California 7 | 11 | --
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 | (346) 237-7326