

FIELDING'S

WOOD GRILL

STARTERS

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

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

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

ROTISSERIE COBB

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

SMALL CHOPPED ROMAINE

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

Dressings

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

FRIES & SIDES

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

DIPS & SAUCES

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

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.

GRILLED SHRIMP

Wood Grill seasoning \$18

BLACK ANGUS FILET MIGNON

Certified Angus Beef 6oz \$29

BUTCHER'S STEAK

44 Farms chuck eye 10oz \$16

SIRLOIN STEAK

44 Farms 10oz \$19

BABY BACK RIBS

Cider barbeque glazed \$19

CITRUS CHICKEN BREAST

Grilled, boneless & skinless \$17

ROTISSERIE CHICKEN

All natural. half bird \$18

BURGERS

44 Farms Texas Black Angus | Grass-fed American Bison

DOUBLE AMERICAN GRIDDLE

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

COWBOY

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

PULLED BRISKET

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

GRASS-FED AMERICAN BISON

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

SMOKE

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

TEXAS BLUES

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 | 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.

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

🌿 indicates vegetarian items.

🥜 indicates dish contains peanuts.

starting 8/1/18

HENDRICK'S COCKTAIL

Hendrick's Gin (Scotland). Fresh pressed lemon. Blackberry sage syrup. Angostura bitters. Rocks. | 12

LEVIATHAN, RED BLEND California

A dark, rich blend of Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc made by Andy Erickson of Screaming Eagle fame. A very big wine full of ripe dark fruit that somehow remains elegantly balanced. 4oz \$13 | 7oz \$23 | btl \$48

RIBEYE BURGER

44 Farms Angus beef. Truffle mustard. Lettuce. Tomato. Brioche bun. Twice baked Idaho. \$16

FISH OF THE DAY

Fresh daily, sustainable or wild caught A. Q.

MOVIE SHAKE

Popcorn. Peanut M&M's. Whipped cream. Caramel sauce. \$9

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

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

PORTOBELLO MELT

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

BUN MI

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

BLT

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

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

Oreo S'mores toasted marshmallow, chocolate drizzle

Pecan Pie caramel sea salt

Strawberry asil yogurt pretzel, house strawberry basil preserves

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. \$5

Warm broken pecan

housemade gelato top. \$6

V. 08.01.2018

Brunch Saturday and Sunday until 3pm | Happy Hour Monday thru Friday 3 - 7pm and during Texans Games

COCKTAILS

HOUSE INFUSED VANILLA OLD FASHIONED

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

new! FRENCH 77

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

FIELDING'S "PRIVATE BARREL BOURBON" MANHATTAN

Fielding's Private Barrel #2 bourbon, Antica Formula sweet vermouth, Angostura bitters, luxardo cherry, phat ice \$16

SNOWY MARGARITA

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

THE WOODLANDS TEA

Deep Eddy Sweet Tea vodka, Hibiscus Fruitlab liqueur, mint cane syrup, organic green tea \$12

COPPER CUP MOSCOW MULE

Russian Standard vodka, Q Spectacular ginger beer, fresh lime juice, lime wedge \$14

JALAPEÑO MARGARITA

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

LAVENDER THYME LEMONDROP

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

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, custom "small batch" private roast

French Press \$8

Cappuccino \$4.50

Latte \$4.50

Espresso \$3.50

Affogato espresso + gelato \$4

Americano espresso + hot water \$3

Hot Tea \$3

Add 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 7pm and during all Texans Games and enjoy \$2 off any Texas Craft Beer on tap, half off on all specialty cocktails on the menu, \$5 select whites, \$6 select reds, 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
Stellina di Notte, Prosecco Veneto, Italy 8 | 20

4oz | 7oz | btl

CHARDONNAY

Franciscan Estate, Napa, California 9 | 13 | 23
Jordan, Russian River Valley, California 44
Rombauer Vineyards, Carneros Hills, California 19 | 29 | 59
Sincerely by Neil Ellis, Chardonnay, North Coast of South Africa 6 | 10 | 20

SAUVIGNON BLANC + PINOT GRIGIO

Cavit, Pinot Grigio, Trentino, Alto-Adige, Italy 5 | 7 | 19
Gradis'Ciutta Pinot Grigio, Italy 10 | 15 | 28
Liberated Sauvignon Blanc, Sonoma, California 7 | 11 | 23
"R", Sauvignon Blanc, California 8 | 11 | 24
Santa Margherita, Pinot Grigio, Italy 39
Sincerely by Neil Ellis, Sauvignon Blanc, North Coast of South Africa 6 | 10 | 20

OTHER WHITES

Disruption Riesling, Columbia Valley, Washington 6 | 9 | 19
Duchman, Vermentino, Texas 27

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
Raymond Sommelier Select, California 29

MALBEC + MERLOT

Red Schooner Voyage 5, Malbec, Napa, California 15 | 23 | 48
Revana Corazón del Sol, Malbec, Argentina 35
Velvet Devil, Merlot, Columbia Valley, Washington 5 | 9 | 19

PINOT NOIR

Deloach "California Heritage" Reserve 7 | 11 | 23
Lucas & Lewellen, Santa Barbara, California 8 | 12 | 24
Meiomi, Monterey/Sonoma/Santa Barbara, California 29

ZINFANDEL + RED BLEND

Big Smooth, Zinfandel, Lodi, California 8 | 11 | 24
Leviathan, Red Blend, California 48
Uncensored, Red Blend, Sonoma, California 5 | 9 | 19

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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