

STARTERS

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

- Shrimp toast \$5 P**
- Cannellini bean hummus \$7**
- "Fondu 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
- Blue cheese
- Roasted garlic
- Balsamic vinegar + EVOO
- Chili peanut P

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

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

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 \$19

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

WEEKLY FEATURES

starting 11/29/18

BARREL AGED MAKER'S MANHATTAN
Maker's Mark Kentucky bourbon, Carpano antica Sweet Vermouth, Angostura bitters, luxardo cherry, Up \$16

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

PRIME RIB BURGER
100% Black Angus patty, onion horseradish jam, spicy pickled baby carrots, arugula, brioche bun. Truffle fries \$25

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

HOLIDAY SHAKE
Apple cranberry pie, house churned gelato, toffee, sugar puff pastry crust, 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 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 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

CLASSIC APEROL SPRITZ

Aperol liqueur, prosecco, Q soda water, orange wedge \$10

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

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

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 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, \$6 select wines, and our new Chef's bites.

See full menu at fieldingswoodgrill.com/happy-hour

WINE

6oz | btl

BUBBLES

Bolla Prosecco, Italy..... 8 | 20
Charles de Fère Jean-Louis Sparkling Rosé Cuvée, France 11 | 29

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
Duchman, Vermentino, Texas 27
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

catering@fieldings.com | (346) 237-7326