

## STARTERS *For the table*

- GRILLED PORK BELLY** Chimichurri 16  
**DEVILED TEXAS EGGS** Bacon, candied jalapeño GF 12  
**CRISPY CALAMARI** Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 22  
**CAJUN BOUDIN BALLS** Fig jam, pickles, Tabasco remoulade 16  
**BAKED CHICKEN + SPINACH DIP** Tortilla chips GF 17  
**THE BOARD** Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 33

## BURGERS & SANDWICHES *Swap gluten-free bun \$3*

- WOOD GRILL** Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF\* 16 | Slider 10  
**DOUBLE AMERICAN GRIDDLE** Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF\* 18  
**WAGYU** Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 26  
**PHILLY CHEESEBURGER** Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF\* 18  
**COWBOY** Patty, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun GF\* 20  
**SMOKE** Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF\* 20 | Slider 13  
**TEXAS BLUES** Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF\* 20 | Slider 13  
**BISCUIT AVOCADO CLUB** Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 23  
**AVOCADO BLT** Tabasco remoulade, roasted plum tomatoes, lettuce, candied jalapeños, brioche 19

## THE HEART *Texas pecan and oak fired grill & rotisserie*

**FILET MIGNON\*** Angus Beef 6oz GF 48

**RIBEYE\*** Angus Beef 12oz GF 56

**SIRLOIN STEAK\*** 44 Farms 10oz GF 33

**BABY BACK RIBS\*** Cider barbeque glazed GF 36

**FISH OF THE DAY\*** Fresh daily, sustainable or wild caught GF MP



**GRILLED SHRIMP ALFREDO** Fettuccine pasta, parsley & garlic bread 25

**TWIN CITRUS CHICKEN BREASTS\*** Boneless & skinless GF 25

**FIELDING'S SIGNATURE ROTISSERIE CHICKEN\*** All-natural, half bird GF 26

**CARIBBEAN JERK CHICKEN BOWL** Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 24

\*Includes choice of sauce and Wood Grill fries

## LITE FARE

- TEX-MEX FISH TACOS** Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 19  
**GRILLED REDFISH** Creole seasoning, rice pilaf & black beans, Pontchartrain velouté sauce 42  
**GRILLED SALMON BOWL** Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 30  
**CHICKEN WRAP** Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 17  
**TUSCAN KALE SALAD** Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF\* 18  
**THAI CHICKEN SALAD** Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF\* 21  
**ROTISSERIE COBB SALAD** Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 25  
**SMALL CHOPPED ROMAINE** Grana Padano cheese, house croutons, roasted garlic dressing v /GF\* 12

Add protein: salmon 16, shrimp 13, chicken breast 11, sirloin 16

## HOUSE SIDES

- ORIENTAL SESAME GREEN BEANS** GF 10 | **KUNG PAO BRUSSELS SPROUTS** v / P 15 | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri v / GF 12  
**WILTED BABY SPINACH** GF / V 9 | **BAKED SWEET POTATO WEDGES** Cayenne & blue cheese \*Hot\* V 11 | **HOUSE-CURED GRILLED BACON** GF 12  
**TRUFFLE + PARMESAN FRIES** v 13 | **SWEET POTATO FRIES** v 9 | **BAKED + FRIED IDAHO POTATOES** v 8 | **WOOD GRILL FRIES** v 9  
**CORNFLAKE-CRUSTED ONION RINGS** v 10 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 12

## DIPS & SAUCES *Single sauce 1*

- CHIPOTLE ADOBO** Hot | **CIDER VINEGAR BBQ** GF | **DASHI GLAZE** GF | **FIRE-ROASTED SALSA** GF | **HABANERO KETCHUP** GF / Hot | **CHIPOTLE LIME CREMA** GF  
**TRUFFLE BACON MUSTARD** GF | **CALABRESE CHIMICHURRI** GF | **IVORY BBQ SAUCE** GF | **GARLIC BUTTER** GF | **BLUE CHEESE DRESSING** GF | **TABASCO REMOULADE**

## DESSERTS

- AMARETTO TRES LECHES** Caramel sea salt, almond crumble, Chantilly 12  
**MUD PIE JAR** House-made gelato, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 15  
**WHITE CHOCOLATE BREAD PUDDING** House-made gelato 12 | **PECAN CHOCOLATE BROWNIE** House-made gelato 12 | **NY-STYLE CHEESECAKE** Oreo crust 15

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 gluten free. GF\* indicates the item can be modified to be gluten free. Fielding's is not a gluten-free establishment. V Indicates vegetarian items. P Contains peanuts.

## COCKTAILS

### YAMA STILL OLD FASHIONED

Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18

### FROZEN PEACH BELLINI

Aperol, Prosecco, New Amsterdam gin, peach essence 10

### FIELDING'S TABLESIDE CRISTALINO MARTINI

Fielding's Private French oak barrel-aged, charcoal-filtered Maestro Dobel Diamante tequila, Lillet Blanc, Dolin dry vermouth, organic agave, dehydrated lime 18

### FRENCH 75

Absolut Elyx winter wheat vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 16

### APEROL SPRITZ

Aperol, prosecco, Topo Chico, orange slice 16

### AUSTIN TEA

Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 12

### NAVAJA

Espolon silver tequila, President brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 14

### LAVENDER THYME LEMONDROP

Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 16

### GREEN LOTUS

Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 17

### DELUXE TEXAS GRAPEFRUIT

Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 16

## ADULTING \$15

### FROZEN IRISH

Teeling Irish whiskey, Irish cream, Kahlua, gelato, whipped cream, fresh mint

### BOURBON & SEA SALT

Maker's Mark bourbon, sea salt caramel, gelato, whipped cream

### SUGARCANE FLOWER

7-yr. Flor de Cana dark rum, Frangelico, cocoa coulis, gelato, whipped cream

### MEXICAN SWEET CHILL

Jose Cuervo Tradicional cristalino tequila, espresso, Mexican vanilla, gelato, whipped cream

### B-52

Cointreau, gelato, Irishman Irish cream, Kahlua, marshmallows

### WOODLANDS WARMER

RumHaven coconut rum, Luxardo Amaretto Di Saschira, coffee, cocoa coulis, whipped cream

## SHAKES & MORE *House-made gelato, handspun to order*

For everyone Large 10 Small 6

**CHOCOLATE MALT** Valrhona chocolate, cocoa nibs | **HORCHATA** Rice milk, cinnamon, honey, Mexican vanilla | **NUTELLA** Banana, peanut butter, peanuts

**OREO S'MORES** Toasted marshmallows, chocolate drizzle | **VANILLA** Madagascar vanilla bean | **OTTO'S ROOT BEER FLOAT** 7

## ZERO PROOF FREESTYLE COKE MACHINE 120 flavors 4 | TOPO CHICO SPARKLING WATER 5 | FIJI WATER 5

**MEXICAN "CANE SUGAR" COCA-COLA** 500ml bottle 5 | **OTTO'S ROOT BEER** Small-batch brewed in State College, PA 5

**ORGANIC BREWED ICED TEA** Texas black 4 | **FRESH PRESSED** Orange Juice 6 | Texas Pink Grapefruit Juice 6 | Sparkling Rosemary Lemonade 5

**FIELDING'S PRIVATE ROAST COFFEE** French Press 10 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 8

**HOT TEA** Green Tea | Peppermint | Mountain Chai | Jasmine Petal | Earl Grey | Assam Breakfast | Alpine Berry | Chamomile 5

## WINE

**Belle Glos, Balade, Pinot Noir** Sta. Rita Hills, Santa Barbara, California, '21  
Dark violet in color with aromas of dark fruit and toasted brioche with a hint of baking spice. Bold and sophisticated on the palate with blackberry, boysenberry, French toast, black pepper, and a trace of cinnamon. This wine is beguiled with complexity and a light refreshing approach, yet not overly bold on the palate. 6oz. 20 | 9oz. 27 | btl 49

### Bubbles

	6oz	9oz	btl
Champagne, GH Mumm Cordon Rouge, Champagne, France, NV	--	--	59
Prosecco, Torresella, Veneto, Italy, NV	10	10	29
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8	8	23

### Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '22 <b>HH</b>	9	13	29
Pinot Grigio, Gradis' Ciutta, Collio, Friuli-Venezia Giulia, Italy, '21	14	21	44
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '22 <b>HH</b>	11	16	33
Sauvignon Blanc, Elizabeth Spencer, North Coast, Rutherford, California '21	14	21	39

### Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '22 <b>HH</b>	7	10	19
Burgundy, Bouchard Aîné & Fils, Vin de France, '22	8	12	24
William Hill, Russian River Valley, California, '21	--	--	26
<b>NEW</b> Talbott Vineyards Sleepy Hollow, Santa Lucia Highlands, California, '21	--	--	43

### Rosé & Other Whites

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, '21	10	15	29
Rosé, Miraval, Côtes de Provence, France, '21	--	--	46
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	10	15	29
White Blend, Caymus Conundrum   California, '22	11	16	30

### Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '21 <b>HH</b>	10	14	29
Buena Vista Winery, North Coast, California, '21	15	22	43

### Malbec + Merlot

	6oz	9oz	btl
Malbec, Tinto Negro, Mendoza, Argentina, '21 <b>HH</b>	9	14	24
Merlot, St. Francis, Sonoma Valley, California, '19	13	18	39
Malbec, Susana Balbo, Mendoza, Argentina, '20	--	--	55

### Cabernet Sauvignon

	6oz	9oz	btl
Lyeth, St. Helena, California, '22 <b>HH</b>	8	13	28
Penfolds, Max's Cab, South Australia, Australia, '21	13	20	33
Raymond, Sommelier Selection, California, '21	16	24	41
Duckhorn, Decoy, Hopland, California, '20	--	--	42
Quilt, Napa, California, '20	--	--	54
Chateau Buena Vista, Napa, California, '19	--	--	69

### Other Reds

	6oz	9oz	btl
R Collection Field Blend, California, '21	11	16	34
Red Blend, The Prisoner, Oakville, California, '19	--	--	69
<b>NEW</b> Red Blend, Orin Swift 8 years in the Desert, St. Helena, California, '22	--	--	79
Tannat, Bodega Garzon Reserva, Uruguay, '20	--	--	39
Zinfandel, Edmeades, Mendocino, California, '19	13	19	39