

STARTERS *For the table*

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 30

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 19

GRILLED PORK BELLY Chimichurri 15

HOT CRAB DIP Cheddar, Old Bay seasoning, Ritz crackers GF* 27

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 11

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 16

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

PHILLY CHEESEBURGER Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF* 17

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 24

DOUBLE AMERICAN GRIDDLE Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 16

COWBOY Patty, bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun GF* 18

SMOKE Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 19 | Slider 13

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 19 | Slider 13

WOOD GRILL Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 14 | Slider 10

BRIOCHE CROQUE-MONSIEUR French ham, Comté cheese, bechamel, Dijon mustard 18 *add sunny side up egg 3*

CHICKEN MASALA Cucumber, mint, cashew chutney, yogurt ranch, wheat bun 12

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 21

Swap impossible plant-based patty 7

FEATURES *From the Kitchen*

GREEN CHILI CHICKEN SOUP

Avocado, créma, cilantro, cheddar 11

HOT PASTRAMI SANDWICH

Spicy Russian dressing, celery remoulade, Comté cheese, rye bread 17

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

FILET MIGNON* Angus Beef 8oz GF 58 | 6oz GF 44

RIBEYE* Angus Beef 12oz GF 51

SIRLOIN STEAK* 44 Farms 10oz GF 29

BUTCHER'S STEAK* 44 Farms chuck eye 10oz GF 23

Limited availability

BABY BACK RIBS* Cider barbeque glazed GF 34

*Includes choice of sauce and Wood Grill fries



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

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 23

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 24

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 24

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 23

LITE FARE

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 16

VEGAN MEATBALLS Impossible meat, coconut masala chickpeas, Calabrian chilis, green onions, cashew chutney v 17

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 18

TUSCAN KALE SALAD Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 18

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 28

THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF* 19

ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 23

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing v /GF* 10

Add protein: salmon 16, shrimp 13, chicken breast 11, sirloin 16, impossible plant-based patty 11

HOUSE SIDES

BAKED SWEET POTATO WEDGES Cayenne & blue cheese *Hot* v 10 | **HOUSE-CURED GRILLED BACON** GF 10

TRUFFLE + PARMESAN FRIES v 11 | **SWEET POTATO FRIES** v 8 | **BAKED + FRIED IDAHO POTATOES** v 7 | **WOOD GRILL FRIES** v 7

ORIENTAL SESAME GREEN BEANS GF 9 | **KUNG PAO BRUSSELS SPROUTS** v / P 13 | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri v / GF 11

WILTED BABY SPINACH GF / v 8 | **CORNFLAKE-CRUSTED ONION RINGS** v 8 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 11

DIPS & SAUCES *Single sauce 1 Try a flight*

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 | **F1 STEAK SAUCE** | **BLUE CHEESE DRESSING** GF

DESSERTS

MUD PIE JAR Soft-serve ice cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 13

WHITE CHOCOLATE BREAD PUDDING House-made gelato 11 | **PECAN CHOCOLATE BROWNIE** House-made gelato 10 | **NY-STYLE CHEESECAKE** Oreo crust 13

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.

COCKTAILS

NEW BLACKBERRY BOURBON SIDECAR

Woodford Reserve Fielding's Private Barrel #4, Cointreau, blackberries, pressed lemon, cane syrup, thyme 14

NEW POM GIN TINI

Tanqueray gin, Cointreau, PAMA pomegranate liqueur, pomegranate syrup, lemon crisp 16

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 17

WHISTLEPIG OLD FASHIONED

Whistlepig PiggyBack 6-year 100% rye whiskey, WhistlePig Barrel-aged maple syrup 17

YAMA STILL OLD FASHIONED

Balcones Texas Pot Still bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 17

APPLE CIDER MULE

Frankly Organic Apple vodka, lemon & lime, cranberry syrup, Q ginger beer, ginger candy 14

FRENCH 75

Absolut Elyx winter wheat vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 15

TITO'S TEXAS MARTINI

Tito's Handmade Vodka, pimento cheese-stuffed Castelvetrano olive, vermouth glass wash, shaken tableside 16

APEROL SPRITZ

Aperol, prosecco, Topo Chico, orange slice 14

AUSTIN SUMMER TEA

Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 11

NAVAJA

Espolon silver tequila, President brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 12

LAVENDER THYME LEMONDROP

Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 15

GREEN LOTUS

Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 15

DELUXE TEXAS GRAPEFRUIT

Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 15

ADULTING \$12

FROZEN IRISH

Teeling Irish whiskey, Irishman 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, 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 9 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 3.95 | TOPO CHICO SPARKLING 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 3.95 | **FRESH PRESSED** Sparkling Rosemary Lemonade 4 | Orange 6 | Texas Pink Grapefruit 6

FIELDING'S PRIVATE ROAST COFFEE French Press 10 | Drip Coffee 4 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 7

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

WINE

Featured Wine

Chateau Buena Vista, Cabernet Sauvignon | Sonoma, California, '19
Deep garnet in color, flavors of ripe, juicy red & black fruits. Nose is driven by notes of earth, dark fruit and mocha. The palate boasts lush, fine-grained tannins and an elegant and full-bodied mouthfeel.

6oz. 19 | 9oz. 29 | btl 69

Bubbles

	6oz	9oz	btl
Prosecco, Torressella, Veneto, Italy, NV	10		29
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8		23

Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '21	8	12	19
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '21 HH	11	16	27

Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '21 HH	7	10	19
William Hill, Russian River Valley, California, '21	--	--	26

Other Whites + Rosé

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, '20	10	15	29
Rosé, Miraval, Côtes de Provence, France, '20	--	--	46
Moscato, Cantina di Casteggio, Lombardy, Italy, '19	10	15	26

Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '20 HH	10	14	29
J Vineyards, California, '19	--	--	38
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '21	--	--	49

Malbec + Merlot

	6oz	9oz	btl
Merlot, Velvet Devil, Columbia Valley, Washington, '21	9	13	24
Malbec, Tinto Negro, Mendoza, Argentina, '20 HH	9	14	23
Malbec, Susana Balbo, Mendoza, Argentina, '19	--	--	55

Cabernet Sauvignon

	6oz	9oz	btl
Penfolds, Max's Cab, South Australia, Australia, '18 HH	13	20	33
Lyeth, St. Helena, California, '20	--	--	25
Raymond, Sommelier Selection California, '19	16	24	41
Duckhorn, Decoy, Hopland, California, '19	--	--	42
Quilt, Napa, California, '19	--	--	54

Other Reds

	6oz	9oz	btl
R Collection Field Blend, California, '20	11	16	34
Red Blend, Leviathan, California, '19	--	--	67
Red Blend, The Prisoner, Oakville, California, '19	--	--	69
Tannat, Bodega Garzon Reserva, Uruguay, '20	--	--	39
Zinfandel, Big Smooth, Lodi, California, '17	11	16	27