

## STARTERS

**GRILLED PORK BELLY** Chimichurri 16<sup>5</sup>

**DEVILED TEXAS EGGS** Bacon, candied jalapeño GF 12<sup>5</sup>

**CRISPY CALAMARI** Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 22<sup>5</sup>

**CAJUN BOUDIN BALLS** Fig jam, pickles, Tabasco remoulade 16<sup>5</sup>

**BAKED CHICKEN + SPINACH DIP** Tortilla chips GF 17<sup>5</sup>

**THE BOARD** Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 33<sup>5</sup>

## BURGERS & SANDWICHES

**WOOD GRILL** 44 Farms Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF\* 16<sup>5</sup> | Slider 10<sup>5</sup>

**DOUBLE AMERICAN GRIDDLE** Smashed 44 Farms Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF\* 18<sup>5</sup>

**WAGYU** Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 26<sup>5</sup>

**PHILLY CHEESEBURGER** 44 Farms Angus, Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF\* 18<sup>5</sup>

**COWBOY** 44 Farms Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun GF\* 20<sup>5</sup>

**SMOKE** 44 Farms Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF\* 20<sup>5</sup> | Slider 13<sup>5</sup>

**TEXAS BLUES** 44 Farms Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF\* 20<sup>5</sup> | Slider 13<sup>5</sup>

**BISCUIT AVOCADO CLUB** Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 23<sup>5</sup>

**AVOCADO BLT** Tabasco remoulade, roasted plum tomatoes, lettuce, candied jalapeños, brioche 19<sup>5</sup>

Swap in a gluten free bun \$3<sup>5</sup>

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

**FILET MIGNON\*** Angus Beef 6oz GF 48<sup>5</sup>

**RIBEYE\*** Angus Beef 12oz GF 56<sup>5</sup>

**SIRLOIN STEAK\*** 44 Farms Angus Beef 10oz GF 33<sup>5</sup>

**BABY BACK RIBS\*** Cider barbeque glazed GF 36<sup>5</sup>

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

**GRILLED SHRIMP ALFREDO** Fettuccine pasta, parsley & garlic bread 25<sup>5</sup>

**TWIN CITRUS CHICKEN BREASTS\*** Boneless & skinless GF 25<sup>5</sup>

**FIELDING'S SIGNATURE ROTISSERIE CHICKEN\*** All-natural, half bird GF 26<sup>5</sup>

**CARIBBEAN JERK CHICKEN BOWL** Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 24<sup>5</sup>

\*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<sup>5</sup>

**GRILLED REDFISH** Creole seasoning, rice pilaf & black beans, Pontchartrain velouté sauce 42<sup>5</sup>

**GRILLED SALMON BOWL** Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 30<sup>5</sup>

**CHICKEN WRAP** Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 17<sup>5</sup>

**TUSCAN KALE SALAD** Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF\* 18<sup>5</sup>

**THAI CHICKEN SALAD** Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF\* 21<sup>5</sup>

**ROTISSERIE COBB SALAD** Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 25<sup>5</sup>

**SMALL CHOPPED ROMAINE** Grana Padano cheese, house croutons, roasted garlic dressing V/GF\* 12<sup>5</sup>

Add protein: salmon 16<sup>5</sup>, shrimp 13<sup>5</sup>, chicken breast 11<sup>5</sup>, sirloin 16<sup>5</sup>

## HOUSE SIDES

**ORIENTAL SESAME GREEN BEANS** GF 10<sup>5</sup> | **KUNG PAO BRUSSELS SPROUTS** V/P 15<sup>5</sup> | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri V/GF 12<sup>5</sup>

**WILTED BABY SPINACH** GF/V 9<sup>5</sup> | **BAKED SWEET POTATO WEDGES** Cayenne & blue cheese \*Hot\* V 11<sup>5</sup> | **HOUSE-CURED GRILLED BACON** GF 12<sup>5</sup>

**TRUFFLE + PARMESAN FRIES** V 13<sup>5</sup> | **SWEET POTATO FRIES** V 9<sup>5</sup> | **BAKED + FRIED IDAHO POTATOES** V 8<sup>5</sup> | **WOOD GRILL FRIES** V 9<sup>5</sup>

**CORNFLAKE-CRUSTED ONION RINGS** V 10<sup>5</sup> | **BAKED MAC & CHEESE** Bacon & garlic crumbs 12<sup>5</sup>

## 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<sup>5</sup>

**MUD PIE JAR** House-made gelato, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 15<sup>5</sup>

**WHITE CHOCOLATE BREAD PUDDING** House-made gelato 12<sup>5</sup>

**PECAN CHOCOLATE BROWNIE** House-made gelato 12<sup>5</sup>

**NY-STYLE CHEESECAKE** Oreo crust 15<sup>5</sup>

Executive Chef Edelberto Gonçalves | v02.28.2024

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness.  
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. A gratuity of 20% will be charged for parties of 6 or more.

# CRAFT COCKTAILS

**NEW HIBISCUS SOUR** Blackland gin, hibiscus liqueur, pressed lemon, cane syrup, burlesque bitters, brûléed lemon 14<sup>5</sup>

**NEW PLATINUM MULE** Russian Standard Platinum vodka, pressed lime, Q ginger beer, lime crisp 18<sup>5</sup>

**YAMA STILL OLD-FASHIONED** Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18<sup>5</sup>

**FROZEN PEACH BELLINI** Aperol, Prosecco, New Amsterdam gin, peach essence 10<sup>5</sup>

**FIELDING'S TABLESIDE CRISTALINO MARTINI** Maestro Dobel Diamante tequila, Lillet Blanc, Noilly Prat dry vermouth, organic agave, dehydrated lime 18<sup>5</sup>

**FRENCH 75** Absolut vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 16<sup>5</sup>

**APEROL SPRITZ** Aperol, prosecco, Topo Chico, orange slice 16<sup>5</sup>

**AUSTIN TEA** Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 12<sup>5</sup>

**NAVAJA** Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 14<sup>5</sup>

**LAVENDER THYME LEMON DROP** Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 16<sup>5</sup>

**GREEN LOTUS** Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco 17<sup>5</sup>

**DELUXE TEXAS GRAPEFRUIT** Deep Eddy grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 16<sup>5</sup>

# ADULTING

**FROZEN IRISH** Teeling Irish whiskey, Irish cream, Kahlua, gelato, whipped cream, fresh mint 15<sup>5</sup>

**BOURBON & SEA SALT** Maker's Mark bourbon, sea salt caramel, gelato, whipped cream 15<sup>5</sup>

**SUGARCANE FLOWER** 7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 15<sup>5</sup>

**MEXICAN SWEET CHILL** Jose Cuervo Tradicional cristalino tequila, espresso, Mexican vanilla, gelato, whipped cream 15<sup>5</sup>

**B-52** Cointreau, gelato, Irishman Irish cream, Kahlua, marshmallows 15<sup>5</sup>

**WOODLANDS WARMER** RumHaven coconut rum, Luxardo Amaretto di Saschira, coffee, cocoa coulis, whipped cream 15<sup>5</sup>

## HOUSE SANGRIA

Red wine, Grand Marnier,  
lemon juice, orange juice,  
pineapple, seasonal  
mixed fruit, orange 14

*Limited availability*

# WINE

## Siduri, Pinot Noir

Willamette Valley, Oregon, '21  
Grapes are sourced from three vineyards in Willamette Valley which all bring different attributes to the blend and give a broad range of flavors to create a wine that is rich and zippy. Aromas of blackberry, black tea and autumn mulch alongside flavors of cherry pit, licorice and espresso.

6oz. 20<sup>5</sup> | 9oz. 27<sup>5</sup> | btl 49<sup>5</sup>

### Bubbles

	6oz	9oz	btl
Champagne, GH Mumm Cordon Rouge, Champagne, France, NV	--		59 <sup>5</sup>
Prosecco, Torresella, Veneto, Italy, NV	10 <sup>5</sup>		29 <sup>5</sup>
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8 <sup>5</sup>		23 <sup>5</sup>

### Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '22 HH	9 <sup>5</sup>	13 <sup>5</sup>	29 <sup>5</sup>
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '22 HH	11 <sup>5</sup>	16 <sup>5</sup>	33 <sup>5</sup>
Sauvignon Blanc, Elizabeth Spencer, North Coast, Rutherford, California '21	14 <sup>5</sup>	21 <sup>5</sup>	39 <sup>5</sup>

### Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '22 HH	7 <sup>5</sup>	10 <sup>5</sup>	19 <sup>5</sup>
Burgundy, Bouchard Aîné & Fils, Vin de France, '22	8 <sup>5</sup>	12 <sup>5</sup>	24 <sup>5</sup>
William Hill, Russian River Valley, California, '22	--	--	26 <sup>5</sup>
Talbott Vineyards Sleepy Hollow, Santa Lucia Highlands, California, '21	--	--	43 <sup>5</sup>

### Rosé & Other Whites

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, '22	10 <sup>5</sup>	15 <sup>5</sup>	29 <sup>5</sup>
Rosé, Miraval, Côtes de Provence, France, '21	--	--	46 <sup>5</sup>
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	10 <sup>5</sup>	15 <sup>5</sup>	29 <sup>5</sup>
White Blend, Caymus Conundrum, California, '22	11 <sup>5</sup>	16 <sup>5</sup>	30 <sup>5</sup>

### Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '22 HH	10 <sup>5</sup>	14 <sup>5</sup>	29 <sup>5</sup>
Buena Vista Winery, North Coast, California, '21	15 <sup>5</sup>	22 <sup>5</sup>	43 <sup>5</sup>

### Malbec + Merlot

	6oz	9oz	btl
Malbec, Tinto Negro, Mendoza, Argentina, '21 HH	9 <sup>5</sup>	14 <sup>5</sup>	24 <sup>5</sup>
Merlot, St. Francis, Sonoma Valley, California, '19	13 <sup>5</sup>	18 <sup>5</sup>	39 <sup>5</sup>
Malbec, Susana Balbo, Mendoza, Argentina, '20	--	--	55 <sup>5</sup>

### Cabernet Sauvignon

	6oz	9oz	btl
Lyeth, St. Helena, California, '22 HH	8 <sup>5</sup>	13 <sup>5</sup>	28 <sup>5</sup>
Penfolds, Max's Cab, South Australia, Australia, '21	13 <sup>5</sup>	20 <sup>5</sup>	33 <sup>5</sup>
Raymond, Sommelier Selection, California, '21	16 <sup>5</sup>	24 <sup>5</sup>	41 <sup>5</sup>
Duckhorn, Decoy, Hopland, California, '21	--	--	42 <sup>5</sup>
Quilt, Napa, California, '21	--	--	54 <sup>5</sup>
Chateau Buena Vista, Napa, California, '19	--	--	69 <sup>5</sup>

### Other Reds

	6oz	9oz	btl
Red Blend, Raymond Vineyards, R Collection Field Blend, California, '21	11 <sup>5</sup>	16 <sup>5</sup>	34 <sup>5</sup>
Red Blend, The Prisoner, Oakville, California, '19	--	--	69 <sup>5</sup>
Red Blend, Orin Swift, 8 Years in the Desert, St. Helena, California, '22	--	--	79 <sup>5</sup>
Tannat, Bodega Garzón, Reserva, Uruguay, '20	--	--	39 <sup>5</sup>

# SHAKES & MORE

*House-made gelato, handspun to order* For everyone Large 10<sup>5</sup> Small 6<sup>5</sup>

**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<sup>5</sup>

# 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