

STARTERS *For the table*

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 27

NEW CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 14

GRILLED PORK BELLY Chimichurri 12

HOT CRAB DIP Cheddar, Old Bay seasoning, Ritz crackers GF* 20

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 10

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 12

Featured Wine

Burgess, Topography, Red Blend, '14

Bright red fruit, cherry, raspberry, floral, bramble and tea leaf, cherry cola, hint of vanilla, great flavors and well balanced acidity. A classy and quaffable wine with valley suppleness and amountain core.

4oz	7oz	btl
12	19	42

BURGERS & SANDWICHES *Swap gluten free bun \$2*

NEW PHILLY CHEESEBURGER Old Bay seasoning, dashi peppers & onions, mushrooms, 3 cheese wiz, milk bun 13

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 21

DOUBLE AMERICAN GRIDDLE Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 13

COWBOY Patty, bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun GF* 16

SMOKE Angus, bacon, fried farm egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 16 | Slider 10

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 16 | Slider 9

WOOD GRILL Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 11 | Slider 7

NEW BRIOCHE CROQUE-MONSIEUR French ham, comté cheese, bechamel, dijon mustard 15 *add sunny side up egg 3*

NEW CHICKEN MASALA Cucumber, mint, cashew chutney, yogurt ranch, wheat bun 10

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried farm egg 16

Add or Swap impossible plant based patty 9

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

FILET MIGNON* Certified Angus Beef 8oz 39 | 6oz 33

RIBEYE* Certified Angus Beef 12oz 39

SIRLOIN STEAK* 44 Farms 10oz 24

BUTCHER'S STEAK* 44 Farms chuck eye 10oz 18
Limited availability

BABY BACK RIBS* Cider barbeque glazed GF* 30

**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 19

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 19

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 20

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime 19

LITE FARE

NEW CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, spinach tortilla 14

NEW VEGAN MEATBALLS Impossible meat, coconut masala chickpeas, calabria chilis, green onions, cashew chutney 16

NEW TEX MEX FISH TACOS Grilled mahi mahi, cabbage, chipotle lime crema, scallions, flour tortillas 15

TUSCAN KALE SALAD Grilled chicken, apples, ceasar crumbs, grana padano, creamy cider dressing GF* 16

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF* 25

THAI CHICKEN Pulled free range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing GF* 17

ROTISSERIE COBB Pulled free range chicken, smoked house bacon, avocado, Point Reyes blue cheese, boiled egg, tomatoes, baby greens, balsamic vinaigrette GF 20

SMALL CHOPPED ROMAINE Grana padano cheese, house croutons, roasted garlic dressing V / GF* 8

Add protein: salmon 10, shrimp 9, chicken breast 8, sirloin 12, impossible plant based patty 9

HOUSE SIDES

NEW BAKED SWEET POTATO WEDGES Cayenne & blue cheese 8 | **HOUSE-CURED GRILLED BACON** GF 7

TRUFFLE + PARMESAN FRIES V 9 | **SWEET POTATO FRIES** V 6 | **BAKED + FRIED IDAHO POTATOES** V 6 | **WOOD GRILL FRIES** V 4

ORIENTAL SESAME GREEN BEANS 7 | **KUNG PAO BRUSSELS SPROUTS** V / P 10 | **CHAR GRILLED CAULIFLOWER** Grana Padano, chimichurri V / GF 9 |

WILTED BABY SPINACH GF / V 7 | **CORN FLAKE CRUSTED ONION RINGS** V 6 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 9

DIPS & SAUCES *Single sauce 0.75 | Sauce flight of four 3*

CHIPOTLE ADOBO Hot | **CIDER VINEGAR BBQ** | **DASHI GLAZE** | **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

NEW MUD PIE JAR Soft served iced cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 12

WHITE CHOCOLATE BREAD PUDDING House-made gelato 10 | **PECAN CHOCOLATE BROWNIE** House-made gelato 9 | **NY STYLE CHEESE CAKE** Oreo crust 10

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

NEW FIELDING'S TABLESIDE CRISTALINO MARTINI

Fielding's Private French oak barrel aged, charcoal filtered Dobel Maestro tequila, Lillet Blanc, Dolin dry vermouth, organic agave, dehydrated lime 16

FROZEN WATERMELON El Jimador tequila, watermelon juice, pressed lime, organic agave 12

YAMA STILL OLD FASHIONED Old Forester Kentucky bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, angostura + orange bitters 16

APPLE CIDER MULE Absolut Apple Juice vodka, lemon & lime, cranberry syrup, ginger candy 12

FRENCH 75 Absolut Elyx Winter Wheat vodka, Caravella Limoncello, PAMA Pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 14

TITO'S TEXAS MARTINI Tito's handmade vodka, pimento cheese stuffed castelvetrano olive, vermouth glass wash, shaken tableside 15

BLUEBERRY MULE Western Son Blueberry vodka, strawberry syrup, fresh lime, Q ginger beer 12

APEROL SPRITZ Aperol, prosecco, Topo Chico, orange slice 12

AUSTIN SUMMER TEA Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 9

TALL MULE Toki Japanese whiskey, basil strawberry purée, lime, Q ginger beer 14

NAVAJA Espolon silver tequila, President brandy, Amaretto, agave nectar, pressed lime, brûléed orange slice 11

LAVENDER THYME LEMONDROP Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 14

GREEN LOTUS Grey Goose Citron vodka, St. Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 14

DELUXE TEXAS GRAPEFRUIT Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 14

ADULTING \$9

FROZEN IRISH Slane 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, coco coulis, gelato, whipped cream

MEXICAN SWEET CHILL El Jimador tequila, espresso, Mexican vanilla, gelato, whipped cream

B 52 Cointreau, Irishman Irish Cream, Kahlua, marshmallows

WOODLANDS WARMER Sugar Island coconut rum, Luxardo Amaretto Di Saschira, coffee, cocoa coulis, whipped cream



WINE

Bubbles

	6oz	7oz	btl
Cava, Marqués de Cáceres, Brut, Cataluna, Spain	--	--	14
Prosecco, Stellina, Italy	9	20	
Sparkling Rose, Brut Cuvée Jean-Louis, France	10	22	
Champagne, Delamotte, Le Mesnil Brut, France	--	--	69

Chardonnay

	4oz	7oz	btl
Bouchard 'Unoaked', Chardonnay, France, '18	--	--	18
Bulletin Place, Australia, '18 HH	6	10	22
William Hill, Russian River Valley, California, '18	7	10	23

Pinot Grigio + Sauvignon Blanc

	4oz	7oz	btl
Pinot Grigo, Borghi Ad Est, Italy, '18	7	12	29
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '18 HH	7	10	22
Sauvignon Blanc, Fortant, France, '17	--	--	24
Sauvignon Blanc, Matanzas Creek, Sonoma County, '18	--	--	29
Sauvignon Blanc, Honig, Rutherford, California '18	--	--	34
Sauvignon Blanc, Southern Right, Walker Bay, South Africa, '18	--	--	49

Other Whites + Rosé

	4oz	7oz	btl
Rosé, Bouchard, Aine & Fils, Pinot Noir Rosé, France, '19	--	--	18
Rosé, Miraval, Cotes de Provence, France, '18	12	18	45
Moscato, Ricossa d'Asti DOCG, Italy, '18	8	12	27

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Cabernet Sauvignon + Red Blend

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Penfolds, Max's Cab, South Australia, Australia, '17	7	11	25
Bell, Scoundrel Red Blend, Yountville, California, '17	--	--	28
Lyeth, Cabernet Sauvignon, St. Helena, California, '18 HH	8	13	29
Duckhorn "Decoy", Cabernet Sauvignon, Hopland, California, '18	11	17	41
Burgess, Topography, Red Blend, '14	12	19	42
Quilt, Cabernet Sauvignon, Napa, California, '18	13	21	49

Malbec + Merlot

	4oz	7oz	btl
Merlot, Velvet Devil, Columbia Valley, Washington, '16	7	10	24
Malbec, Tinto Negro, Mendoza, Argentina, '18 HH	6	9	19

Pinot Noir

	4oz	7oz	btl
Sean Minor, Sonoma Coast, California, '17 HH	7	11	--
DeLoach "Heritage" Reserve, California, '17	8	12	24
J Vineyards, California, '18	10	15	29
Meiomi, Monterey/Sonoma/Santa Barbara, California, '17	--	--	33
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '19	13	21	49

Other Reds

	4oz	7oz	btl
Zinfandel, Big Smooth, Lodi, California, '16	8	11	27
Shiraz, Penfolds, Bin 28, Kalimna, Barossa, Australia, '18	--	--	59

SHAKES & MORE *Housemade gelato & handspun to order*

For everyone Large 7 Small 5

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** 6

ZERO PROOF

FRESH PRESSED Sparkling Rosemary Lemonade 4 | Orange 6 | Texas Pink Grapefruit 6

FIELDING'S FRENCH PRESS PRIVATE ROAST COFFEE 10 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 5

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