

# MEMORIAL DAY

Thur. May 18 - Wed. May 31

## CHOPPED BRISKET SANDWICH

Brioche bun, chili BBQ sauce, cheddar, B&B pickles, apple slaw 16

## WATERMELON FETA SALAD

Cucumber, grape tomatoes, kalamata olives, tahini yogurt dressing, mint 12

## BLUEBERRY COBBLER

Vanilla gelato 10

## 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

**DEVEILED TEXAS EGGS** Bacon, candied jalapeño GF 11

**BAKED CHICKEN + SPINACH DIP** Tortilla chips GF 16

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

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

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

**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, New England 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*

## 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

**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

*\*Includes choice of sauce and Wood Grill fries*

## 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

**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 | **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

**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** House-made gelato, 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.  
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.

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**RASPBERRY MARTINI** Reyka vodka, unsweetened cranberry juice, pressed lemon, raspberry syrup 14

**RED WHITE AND BLUE** Reyka vodka, grenadine, house-made lemonade, blue curaçao, cherry 13

**STRAWBERRY MEZCAL SOUR** Ojo de Tigre mezcal, strawberry syrup, strawberry purée, pressed lime, egg white, strawberry, lime wheel 16

**BLUEBERRY MULE** Blueberry vodka, pressed lime, blueberry ginger syrup, Q ginger beer, blueberries, fresh mint sprig 16

**AZUL MARGARITA** Espolon blanco tequila, blueberries, agave, pressed lime, blue curaçao 16

## COCKTAILS

### NEW RASPBERRY ESPRESSO MARTINI

Stoli Vanilla vodka, Chambord, Irish cream, Kahlua, Fielding's espresso 16

### BLACKBERRY BOURBON SIDECAR

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

### POM GIN TINI

Blackland 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

### YAMA STILL OLD FASHIONED

Balcones Texas Pot Still bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18

### FRENCH 75

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

### TEXAS SIZED MARTINI

Reyka 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, 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

## 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 3.99 | 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 3.99 | **FRESH PRESSED** Sparkling Rosemary Lemonade 4 | Orange 6 | Texas Pink Grapefruit 6

**FIELDING'S PRIVATE ROAST COFFEE** French Press 10 | 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

**Post & Beam Chardonnay, Far Niente** | Napa, California, '21

Vibrant, refreshing and stunningly perfumed. Opens with aromas of fresh melon and wild honeysuckle. The palate is lush and round, with silky layers of melon and baked apple spice framed by soft, toasted oak and lifted acidity.

6oz 18 | 9oz 27 | btl 59

### Bubbles

	6oz	9oz	btl
Prosecco, Torresella, 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	--	--	29
Pinot Grigio, Gabbiano Cavaliere D'Oro, Veneto, Italy, '21 <b>HH</b>	9	13	29
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '21 <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, '21 <b>HH</b>	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	29

### Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '20 <b>HH</b>	10	14	29
Buena Vista Winery, North Coast, California, '20	15	22	43
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '21	--	--	49

### Malbec + Merlot

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

### Cabernet Sauvignon

	6oz	9oz	btl
Lyeth, St. Helena, California, '20 <b>HH</b>	8	13	28
Penfolds, Max's Cab, South Australia, Australia, '18	13	20	33
Raymond, Sommelier Selection, California, '19	16	24	41
Duckhorn, Decoy, Hopland, California, '19	--	--	42
Quilt, Napa, California, '19	--	--	54
Chateau Buena Vista, Sonoma, California, '19	19	29	69

### 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, Edmeades, Mendocino, California, '19	13	19	39