

## STARTERS *For the table*

**THE BOARD** Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 28

**CRISPY CALAMARI** Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 15

**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

#### Southern Right, Sauvignon Blanc

Walker Bay, South Africa, '18  
Nose of tropical fruit, pineapple, and light citrus. Crisp on the palate, almost carbonated. Soft minerality that falls off the tongue.

4oz	7oz	btl
14	22	49

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

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

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

**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 GF 33

**RIBEYE\*** Certified Angus Beef 12oz GF 39

**SIRLOIN STEAK\*** 44 Farms 10oz GF 24

**BUTCHER'S STEAK\*** 44 Farms chuck eye 10oz GF 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 GF 19

## LITE FARE

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

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

**TEX MEX FISH TACOS** Grilled mahi mahi, cabbage, chipotle lime crema, scallions, flour tortillas 16

**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 P 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

**BAKED SWEET POTATO WEDGES** Cayenne & blue cheese \*Hot\* V 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** GF 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** 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 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

## FIELDING'S TABLESIDE CRISTALINO MARTINI

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

**NEW FROZEN CHERRY LIMEADE** Citrus Slush, Deep Eddy Lime vodka, Luxardo Cherry liquor, Rose's grenadine 12

**FROZEN WATERMELON** El Jimador tequila, watermelon juice, pressed lime, organic agave 13

**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', France, '18	--	--	18
Bulletin Place, Australia, '18 HH	6	10	22
Raymond Vineyard R Collection, St. Helena California, '19	7	11	25
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

### 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

	4oz	7oz	btl
Penfolds, Max's Cab, South Australia, Australia, '17	7	11	25
Lyeth, Cabernet Sauvignon, St. Helena, California, '18 <b>HH</b>	8	13	29
Raymond Vineyard, Family Classics, St. Helena, California, '18	9	15	36
Duckhorn "Decoy", Hopland, California, '18	11	17	41
Quilt, 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
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '19	13	21	49

### Other Reds

	4oz	7oz	btl
<b>NEW</b> Red Blend, Lyeth, California, '19	6	10	24
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