

## STARTERS *For the table*

**THE BOARD** Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 29

**CRISPY CALAMARI** Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 16

**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 Nine North "Chasing Lions" Chardonnay

North Coast, California, '17  
Flavors of melon, citrus fruit, apples, and a slight bit of tropical fruit and juice from Lodi lends the crisp, refreshing acidity.

4oz	7oz	btl
7	11	25

## 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 49 | 6oz GF 39

**RIBEYE\*** Certified Angus Beef 12oz GF 45

**SIRLOIN STEAK\*** 44 Farms 10oz GF 25

**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, Caesar 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 | **CHARGRILLED 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 Maestro Dobel 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, Q ginger beer, 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, cocoa 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	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
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, Mud House, Marlborough, New Zealand, '18 HH	7	11	25
Sauvignon Blanc, Fortant, France, '17	--	--	24

### Other Whites + Rosé

	4oz	7oz	btl
Rosé, Bieler Père et Fils, Provence France, '18	7	11	27
Rosé, Miraval, Cotes de Provence, France, '18	12	18	45
Cantina di Casteggio Moscato, Lombardy, Italy, '19	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 HH	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
Red Blend, Lyeth, California, '19	6	10	24
Zinfandel, Big Smooth, Lodi, California, '16	8	11	27

## 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 FREESTYLE COKE MACHINE 120 flavors 2.95 | TOPO CHICO SPARKLING WATER 6

**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 3.75 | **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 7

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