

WINE

Bubbles	6oz	btl
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France, NV	9	29
Charmat, Alta Vista Brut Blanc De Blancs, Uco Valley, Argentina, NV	--	30
Prosecco, Torresella, Veneto, Italy, NV	12	33
Champagne, G.H. Mumm Cordon Rouge, Champagne, France, NV	--	87

Pinot Grigio + Sauvignon Blanc	5oz	8oz	btl
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, ‘24	--	--	29
Pinot Grigio, Borghi Ad Est, Italy, ‘23 HH	10	14	33
Sauvignon Blanc, Matanzas Creek, Sonoma County, ‘23	--	--	33
Sauvignon Blanc, Mohua, Marlborough, New Zealand, ‘23 HH	12	17	34
Pinot Grigio, Santa Margherita, Alto Adige, Trentino-Alto Adige, Italy, ‘23	--	--	49

Chardonnay	5oz	8oz	btl
Bourgogne, Bouchard Aîné & Fils, Burgundy, France, ‘23	9	13	25
Bulletin Place, Australia, ‘24 HH	14	20	29
William Hill, Russian River Valley, California, ‘22	--	--	27
Talbott Vineyards, Kali Hart, Monterey, Central Coast, California, ‘22	--	--	40
Alma Rosa, Santa Rita Hills, California, ‘22	22	29	59

Rosé & Other Whites	5oz	8oz	btl
Moscato, Cantina di Casteggio, Lombardy, Italy, ‘21	11	16	30
White Blend, Caymus Conundrum, California, ‘22	--	--	31
Rosé, Bouchard Aîné & Fils, Beaune, Burgundy, France, ‘23	10	14	33
Albariño, Bodegas Ethereo, Galicia, Spain, '24	--	--	40

Pinot Noir	5oz	8oz	btl
DeLoach, Heritage Reserve, California, ‘23 HH	11	15	30
Buena Vista Winery, North Coast, California, '23	16	23	44

Malbec + Merlot	5oz	8oz	btl
Malbec, Tinto Nero, Mendoza, Argentina, ‘23 HH	10	15	25
Norton DOC Malbec, Mendoza, Argentina, '22	--	--	34
Merlot, St. Francis, Sonoma Valley, California, ‘22	--	--	42

Cabernet Sauvignon	5oz	8oz	btl
Miguel Torres, Andica, Southern Chile, ‘23 HH	9	14	29
Penfolds, Max’s Cab, South Australia, Australia, ‘21	14	21	40
Raymond, Sommelier Selection, California, '23	17	25	48
Duckhorn, Decoy, Hopland, California, '22	--	--	43
Chateau Buena Vista, Napa, California, ‘20	--	--	70
Caymus. Napa, California, '21 (1 Liter)	--	--	150
Lithology, Alejandro Bulgheroni, Napa California, ‘21	--	--	289

Other Reds	5oz	8oz	btl
Red Blend, Raymond Vineyards, R Collection Field Blend, California, ‘22	12	17	35
Tannat, Bodega Garzón, Reserva, Uruguay, '21	--	--	40
Zinfandel, Edmeades, Mendocino, California, '22	14	20	40
Red Blend, The Prisoner, Oakville, California, ‘22	--	--	70

CRAFT COCKTAILS

NEW OAK BARREL AGED NEGRONI	
Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice	18

NEW FROZEN PENICILLIN	
Famous Grouse scotch, honey ginger syrup, pressed lemon, Laphroaig scotch float	17

NEW SMOKED MAPLE OLD FASHIONED	
Bulleit bourbon, maple syrup, Angostura bitters, pressed lemon, smoke	20

NEW REPOSADO CIDER PALOMA	
Fielding’s Private Barrel Reposado tequila, apple cider, grapefruit soda, pressed lime, agave, smoked salt rim	18

NEW SPICED APPLE SPRITZ	
Sweet vermouth, sparkling apple cider, pressed lemon, cinnamon clove syrup	14

YAMA STILL OLD-FASHIONED	
Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters	20

FRENCH 75	
Absolut vodka, Luxardo limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade	17

NAVAJA	
Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice	16

LAVENDER THYME LEMON DROP	
Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup	17

GREEN LOTUS	
Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco	18

DELUXE TEXAS GRAPEFRUIT	
Deep Eddy grapefruit vodka, Paula’s Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim	17

HOUSE SANGRIA	
Red wine, Grand Marnier, pressed lemon, orange juice, pineapple, seasonal mixed fruit, orange <i>Limited Availability</i>	15



FOR THE GROWN UPS

NEW PUMPKIN MUDSLIDE	
Fielding’s gelato, Stoli vanilla vodka, Irish cream, pumpkin spice syrup, chocolate whipped cream, caramel drizzle, apple crisp	16

FROZEN IRISH	
Fielding’s gelato, Slane Irish whiskey, Irish cream, Kahlúa coffee liqueur, whipped cream, fresh mint	16

BOURBON & SEA SALT	
Fielding’s gelato, Maker’s Mark bourbon, sea salt caramel, whipped cream	18

NEW FROZEN TOASTED ALMOND	
Fielding’s gelato, Luxardo amaretto di Saschira, whipped cream, Luxardo cherry, candied almond crumble	16

B-52	
Fielding’s gelato, Cointreau, Irish cream, Kahlúa coffee liqueur, marshmallows	16

WOODLANDS WARMER	
Fielding’s coffee, RumHaven coconut rum, Luxardo amaretto di Saschira, cocoa coulis, whipped cream	16

AFFOGATO	
Fielding’s espresso + gelato	8
MAKE IT BOOZY	+5
Bourbon Rum Vodka Tequila	
Irish Cream Kahlúa Stoli Vanilla vodka	
Dough Ball cookie dough whiskey	

SHAKES + MORE *House-made gelato, handspun to order*

For everyone	Large 9	Small 5	CHOCOLATE MALT Valrhona chocolate, cocoa nibs
HORCHATA Rice milk, cinnamon, honey, Mexican vanilla	NUTELLA Peanut butter, peanuts		
OREO S'MORES Toasted marshmallows, chocolate drizzle		VANILLA Madagascar vanilla bean	OTTO’S ROOT BEER FLOAT 8

COFFEE + CRAFT

Fielding’s Private Roast Coffee

FRENCH PRESS 12

CAPPUCCINO 5

LATTE 5

ESPRESSO 4

AMERICANO 4

NEW MAPLE BACON LATTE
Maple syrup, espresso, milk, whipped cream, bacon lardons 8

HOT TEA 5
Green Tea | Mountain Chai
Jasmine Petal | Earl Grey | Assam Breakfast

Herbal
Alpine Berry | Chamomile | Peppermint

*Enjoy Fielding's
Coffee at Home*
WHOLE BEAN | 15
GROUND | 15

ZERO PROOF

FREESTYLE COKE MACHINE
120 flavors 4

TOPO CHICO SPARKLING WATER 5

FIJI WATER 7

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

STARTERS

NEW THE BOARD Thai Bacon, BBQ Smokies, chimichurri meatballs, pimento cheese, biscuits, crackers, pickles	36
NEW SESAME PORK MEATBALLS Ginger, pickled daikon, sweet chili, cashews, cilantro	17
GRILLED PORK BELLY Chimichurri	18
BAKED CHICKEN + SPINACH DIP Tortilla chips GF*	19
DEVILED TEXAS EGGS Bacon, candied jalapeño GF	14
CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews	24
NEW FRENCH ONION SOUP Rosemary garlic croutons, Comté cheese	15

BURGERS + SANDWICHS

Served on a Pain au Lait bun with Fielding’s fries

NEW DOUBLE SMASHED BURGER Twin 5 oz. smashed 44 Farms Angus beef patties, American & cheddar, bacon, grilled onions, pickled jalapeño, white BBQ sauce	27	SMOKE 44 Farms Angus, bacon, fried egg, aged Italian provolone, oven-roasted tomatoes, grilled onions, truffle bacon mustard, lettuce GF*	22 Slider 15
WOOD GRILL 44 Farms Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles GF*	18 Slider 11	TEXAS BLUES 44 Farms Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce GF*	22 Slider 15
AMERICAN GRIDDLE Twin 3 oz. smashed 44 Farms Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear GF*	20	NEW CRISPY HOT CHICKEN Tennessee spicy oil, avocado, sweet relish, pimento cheese	25
WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings	29	<i>Swap in a gluten free bun \$4</i> <i>Please note, our sliders do not come with fries.</i>	
COWBOY 44 Farms Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce GF*	22	CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla, fries	19

FIELDING'S FRESH

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime créma, scallions, flour tortillas	22
NEW BEETS & BLUE CHEESE Green apple, walnuts, yogurt ranch, chives	18
NEW FIELDING’S AMAZING WEDGE Chipotle blue cheese ranch, pickled red onions, grilled bacon, roasted plum tomatoes, Point Reyes blue, chives	19
THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF*	23
ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF	27
SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing V /GF*	14

HOUSE SIDES

NEW BBQ LOADED BAKED SPUD Adobo chopped brisket, bacon, cheddar, scallions, crème fraîche, candied jalapeños GF	15
NEW CREAMED SPINACH Roasted garlic, cheddar, cream cheese, ranch breadcrumbs	12
NEW ROASTED BUTTERNUT SQUASH Pecan, honey, rice vinegar, green onions, cilantro, chipotle	14
ORIENTAL SESAME GREEN BEANS GF	12
KUNG PAO BRUSSELS SPROUTS V / P	15
HOUSE-CURED GRILLED BACON GF	10
TRUFFLE + PARMESAN FRIES V	16
SWEET POTATO FRIES V	11
WOOD GRILL FRIES V	11
CORNFLAKE-CRUSTED ONION RINGS V	12
BAKED MAC & CHEESE Bacon & garlic crumbs	15

SIGNATURE ENTRÉES

Texas pecan and oak-fired grill ≠ rotisserie

FILET MIGNON* 44 Farms Angus Beef 6oz GF	55	FISH OF THE DAY* Fresh daily, sustainable or wild caught GF	MP	GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread	28
RIBEYE* 44 Farms Angus Beef 12oz GF	68	TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF	27	NEW RIGATONI BOLOGNESE Calabrese peppers, guanciale, Grana Padano, basil, stracciatella, chimichurri	26
SIRLOIN STEAK* 44 Farms Angus Beef 10oz GF	38	FIELDING’S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF	29	NEW SALMON Creamy Tuscan white beans, spinach, roasted pepper almond crust, rosemary, parsley	33
*Includes choice of sauce and Fielding’s fries					

Add protein:
salmon 18 | shrimp 16
chicken breast 13 | sirloin 18

*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.
P Indicates peanuts.

A gratuity of 22% will be charged for parties of 6 or more.

Executive Chef Edelberto Gonçalves | v 10.23.2025

DESSERTS

NEW PUMPKIN CHEESECAKE Biscoff crust, bourbon sauce, Chantilly, ivory chocolate dust	16
AMARETTO TRES LECHES Caramel sea salt, almond crumble, Chantilly	14
WHITE CHOCOLATE BREAD PUDDING House-made gelato	14

ADD ON SAUCES

CHIPOTLE ADOBO GF / Hot 2	CHIPOTLE LIME CREMA GF 2	CLASSIC RANCH GF 2
CIDER VINEGAR BBQ GF 2	TRUFFLE BACON MUSTARD GF 2	NEW CHIPOTLE BLUE CHEESE RANCH 2
DASHI GLAZE GF 2	CALABRESE CHIMICHURRI GF 2	NEW TRUFFLE BUTTER GF 4
FIRE-ROASTED SALSA GF 2	IVORY BBQ SAUCE GF 2	
HABANERO KETCHUP GF / Hot 2	GARLIC BUTTER GF 2	

