

FIELDING'S WOOD GRILL

STARTERS *For the table*

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

DEVILED TEXAS EGGS 10 GF

GRILLED PORK BELLY Chimichurri 12

JALAPEÑO HUMMUS Salsa verde, mole roasted chickpeas, cucumber & tortilla chips 10

FLASH FRIED CAULIFLOWER Burrata, sunflower seeds, radish sprouts, balsamic glaze 11

BAKED CHICKEN + SPINACH DIP Tortilla chips 12

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

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle 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 13

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

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

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun 15 | Slider 9

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

THE IMPOSSIBLE 100% plant based patty, American cheese, dill pickles, honey dijon, lettuce, tomato, wheat bun 15 v

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

BUN MI Pulled free range chicken, dashi lime glaze, pickled daikon radish + carrots, cilantro, mint, cucumber, milk bun 10

BLT Bacon, honey dijon, lettuce, tomatoes, milk bun 10

FALL BEVERAGES

COCKTAIL

FALL HIGBALL

Jim Beam Kentucky Straight Bourbon, Fever Tree Spiced Orange Ginger ale, orange swath. Tall | 10

COFFEE

PUMPKIN LATTE

Fielding's private roast espresso, Mill King Creamery whole milk, pumpkin syrup, cinnamon whip | 6 add Frangelico + 3

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

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

RIBEYE* Certified Angus Beef 12oz 39

NY STRIP* Certified Angus Beef 12oz 36

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

SIRLOIN STEAK* 44 Farms 10oz 23

BABY BACK RIBS* Cider barbeque glazed 29

FISH OF THE DAY* Fresh daily, sustainable or wild caught MP

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 19

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless 18

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird 19

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

*Served with Wood Grill fries and choice of sauce



44 FARMS*
SINCE 1909



LITE FARE

AVOCADO & BURRATA TOAST Tomato jam, house-cured grilled bacon, EVOO & radish sprouts, multigrain bread 14

MISO SALMON Farro & mushroom, roasted sweet potatoes, dried cherries, pecans, spinach 26

VEGAN SPINACH WRAP Jalapeño hummus, farro, mushroom, roasted yams, artichokes, chimichurri v 10

STRAWBERRY-QUINOA Spinach, mint, cilantro yogurt ranch, feta & almond granola v 17

BIB WEDGE Maple-glazed thick house bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing 13

WARM BEET Arugula, orange segments, goat cheese, pine nuts, lemon juice, EVOO v 13

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 8

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



HOUSE SIDES

KUNG PAO BRUSSELS SPROUTS v / P 10 | **ORIENTAL SESAME GREEN BEANS** 7 | **WILTED BABY SPINACH** 7 GF / v | **HOUSE-CURED GRILLED BACON** 7 GF | **3 CHEESE MAC + FRENCH HAM** 8

CORN FLAKE CRUSTED ONION RINGS 6 v | **TRUFFLE + PARMESAN FRIES** 9 v | **SWEET POTATO FRIES** 6 v | **BAKED + FRIED IDAHO POTATOES** 6 v | **WOOD GRILL FRIES** 4 v

DIPS & SAUCES

Single sauce 0.75 | Sauce flight of four 3

CHIPOTLE ADOBO GF / Hot | **CIDER VINEGAR BBQ** GF | **DASHI GLAZE** | **FIRE-ROASTED SALSA** GF | **HABANERO KETCHUP** GF / Hot | **HONEY DIJON** GF

TRUFFLE BACON MUSTARD GF | **CALABRESE CHIMICHURRI** GF | **IVORY BBQ SAUCE** | **GARLIC BUTTER** | **F1 STEAK SAUCE**

DESSERTS

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 that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment. V Indicates vegetarian items. P Contains peanuts.

Executive Chef Eldberto Gonçalves

COCKTAILS

NEW FRENCH 75 Absolut Elyx Winter Wheat Vodka, Caravella Limoncello, PAMA Pomegranate liqueur, Jean-Louis Sparkling Rosé, 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

FROZEN WATERMELON Tequila, watermelon juice, pressed lime, organic agave 11

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

WHITE PEACH SANGRIA Peach Tarragon Sangria, Finlandia vodka, Sprite, apple, lime, strawberry 12

FROZEN PASSION FRUIT MARGARITA Hornitos silver, prosecco, passion fruit purée, triple sec, pressed lime, orange juice 12

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

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

VANILLA OLD FASHIONED Jim Beam Black bourbon, vanilla syrup, walnut + angostura bitters 14

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

ADULTING \$9

FROZEN IRISH Slane Irish whiskey, Bailly's 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, Bailey's, Kahlua, marshmallows

TIAJUANA COFFEE Ancho Reyes Chili liquor, El Jimador tequila, organic agave nectar, coffee, whipped cream, cinnamon

MONTEREY AFFOGATO Kahlua, El Jimador tequila, gelato, coffee, whipped cream

WOODLANDS WARMER Coconut rum, Luxardo Amaretto Di Saschira, coffee, cocoa coulis, whipped cream

WINE

Bubbles

	6oz	btl
Marques de Caceres, Cava Brut, Cataluna, Spain	--	19
Stellina, Prosecco, Italy	9	20
Charles de Fère Jean-Louis Sparkling Rosé Cuvée, France	10	22
Delamotte Le Mesnil Brut, Champagne, France	--	69

Chardonnay

	4oz	7oz	btl
Bouchard 'Unoaked', Chardonnay, France, '18	--	--	18
Bulletin Place, Australia, '18 HH	6	10	22
NEW William Hill, Russian River Valley, California, '18	7	10	23
Elouan, Oregon, '17	10	16	30
NEW Mer Soleil Reserve Santa Lucia Highlands, California, '17	11	18	42

Sauvignon Blanc + Pinot Grigio

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

Other Whites + Rosé

	4oz	7oz	btl
Bouchard, Aine & Fils, Pinot Noir Rosé, France, '19	--	--	18
August Kessler "R", Riesling, Rheingau, Germany, '17	9	12	27
Miraval, Rosé, Cotes de Provence, France, '18	12	18	45

SHAKES *Housemade gelato & handspun to order*

For everyone Large 7 Small 5

CARAMEL Roasted peanuts, grey sea salt caramel | **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

STRAWBERRY BASIL Yogurt pretzel, house strawberry basil preserves | **VANILLA** Madagascar vanilla bean | **OTTO'S ROOT BEER FLOAT** 6

ZERO PROOF + COFFEE

MEXICAN "CANE SUGAR" COCA COLA 500ml bottle 5 | **OTTO'S ROOT BEER** Small batch brewed in State College, PA 5 | **FREESTYLE COKE MACHINE** 120 flavors 2.95

ORGANIC BREWED ICED TEA Texas black 3.95 | **FRESH PRESSED** Sparkling Rosemary Lemonade 4 | Fresh Orange Juice 6 | Texas Pink Grapefruit Juice 6

FIELDING'S ORGANIC COFFEE French Press 10 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 5

WATER Fiji Water (still) 6 | Topo Chico (bubbles) 4

Featured Wine

	4oz	7oz	btl
Unshackled, Prisoner Wine Company, Red Blend, Napa, '18	11	16	41
<i>Aromas of plum and blackberry with a hint of olive. Vibrant flavors of black stone fruit and dried herbs with solid tannin structure with balanced acidity. A delicious blend of Cabernet Sauvignon, Petite Sirah, Syrah, and Merlot, this wine combines grapes from the north and central coast of California and is aged in French and American oak casks for 11 months.</i>			

Cabernet Sauvignon + Red Blend

	4oz	7oz	btl
Bell, Scoundrel Red Blend, Yountville, California, '17	--	--	28
Scotto Family, Cabernet Sauvignon, Lodi California, '17 HH	8	12	--
Duckhorn "Decoy", Cabernet Sauvignon, Napa, California, '18	11	17	41
Lyeth Estate, Cabernet Sauvignon, California, '17	11	18	42
Burgess, Topography Red Blend, '14	--	--	47
Prisoner, Red Blend, Napa, California '18	--	--	69

Malbec + Merlot

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

Pinot Noir

	4oz	7oz	btl
DeLoach "Heritage" Reserve, California, '17 HH	8	12	24
NEW J Vineyards, California, '17	10	15	29
Meiomi, Monterey/Sonoma/Santa Barbara, California, '17	--	--	33

Other Reds

	4oz	7oz	btl
Big Smooth, Zinfandel, Lodi, California, '16	8	11	27
Bell, Syrah, Sierra Foothills, Yountville, California, '17	--	--	40