

CINNAMON ROLL F	10
Cream cheese icing	
BERRY BOWL	12
Lemon crème fraîche, granola, fresh mint GF*	
WOOD GRILL FRENCH TOAST	15 two 8 one
Milk bread bun, crème brûlée dipped, maple whipped cream	
BUTTERMILK PANCAKES	15
Caramel maple syrup, blueberry compote, almond crunch	
BELGIAN WAFFLE F	14
New England maple syrup, whipped cream	
AVOCADO TOAST	14
Grilled focaccia, burrata, arugula, red onions, EVOO, hazelnuts GF*	
MIGAS F	18
Scrambled eggs, corn crumble, tomatoes, avocado, black beans, spinach, crema, cheddar, onion, cilantro GF	
BREAKFAST TACO F	8
Garlic sausage, scrambled eggs, avocado, cheddar, salsa verde, crema, cilantro, choice of corn or flour tortillas GF*	
CHILAQUILES VERDE F	24
Rotisserie chicken, scrambled eggs, avocado, cilantro, pickled onions, crema, cotija cheese GF	
AMERICAN	18
Two eggs, smoked bacon, breakfast potatoes, choice of bread GF*	
FIELDING’S EGGS BENEDICT F	19
Poached eggs, smoked bacon, English muffin, hollandaise	
CRISPY CHICKEN & WAFFLE	26
Two fried eggs, bacon jam, maple syrup, white BBQ sauce	
CHIMICHURRI STEAK* F	29
Two eggs your way, potato & cheese quesadilla, avocado	
TEXAS HASH F	23
Adobo brisket, potatoes, cotija cheese, charred jalapeños & onions, fried egg, cilantro, salsa verde GF*	

MILLION \$ DEVEILED EGGS	14
Hot mustard, bacon, parmesan crisp, chives GF	
SPINACH ARTICHOKE DIP F	18
Rotisserie chicken, green salsa, crispy onions, corn tortilla chips GF*	
WARM BURRATA	15
Blueberry chili jelly, chives, grilled focaccia GF*	
STEAK FRITES *	filet 55 sirloin 35
Caramelized shallots, shoestring potatoes, truffle aioli GF*	
ROTISSERIE CHICKEN F	29
Half-bird, spicy red chimichurri, arugula, sweet garlic mash GF*	
TEX-MEX FISH TACOS F	22
Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas GF*	
SHRIMP ALFREDO F	29
Fettuccine pasta, spinach, parsley butter, garlic focaccia	
CHICKEN WRAP F	19
Grilled citrus chicken, peppers & onions, avocado, cilantro, salsa verde, spinach tortilla, fries	
AMERICAN GRIDDLE F	26
Twin patties, Tabasco mayo, yellow cheese, LTO, pickle spear, milk bun, fries	
THE ORIGINAL WG BURGER * F	18
100% Black Angus beef, mayo, lettuce, tomato, grilled onions, B&B pickles, milk bun, fries GF*	
TEXAS BLUES BURGER* F	20
100% Black Angus beef, fig jam, blue cheese, jalapeños, bacon, pickled onions, milk bun, fries GF*	
COWBOY BURGER* F	22
100% Black Angus beef, grilled bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun, fries GF*	
TUSCAN KALE F	20
Grilled citrus chicken breast, Granny Smith apple, Caesar crumbs, Grana Padano, cider dressing GF*	
THAI CHICKEN SALAD F	22
Rotisserie chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P / GF*	
MISO CAESAR	15
Romaine, chili toasted panko, edamame, diakon, Grana Padano V / GF*	
Add Protein: Shrimp 16 Sirloin 17 Fajita beef 17 Salmon 19 Chicken breast 10	

FIELDING’S BACON	7	PANCAKE	8	CROISSANT	4	SWEET GARLIC MASHED POTATO V	9
TWO EGGS	7	AREPA	4	MILK BREAD TOAST	4	TRUFFLE + PARMESAN FRIES V	16
GARLIC SAUSAGE	7	ENGLISH MUFFIN	4	ORIENTAL SESAME GREEN BEANS GF	12	SWEET POTATO FRIES V	11
BREAKFAST POTATOES	7	BISCUIT	4				

BRUNCH COCKTAILS

Try a flight

MIMOSAS	
ROSEMARY LIMONCELLO	14
Luxardo limoncello, rosemary lemonade, sparkling	
RASPBERRY ROSÉ	15
Chambord raspberry liqueur, cranberry juice, orange juice, sparkling rosé, pink sugar rim	
BLUEBERRY MINT	13
Enchanted Rock blueberry vodka, orange juice, sparkling	
ST-GERMAIN	16
French elderflower liqueur, orange juice, sparkling	
HÔTEL RITZ (*not included in flight)	12
Orange juice, sparkling	

BLOODY MARYS	
BOURBON BACON MARY	15
G&W Private Stock bourbon, house tomato blend, smoked salt rim, candied bacon	
JALAPEÑO MARIA	14
House-infused jalapeño tequila, house tomato blend, Tajín rim, lime & candied jalapeño	
FIELDING’S MARY	14
Reyka vodka, house tomato blend, olives and lime garnish	
SRIRACHA MARY	13
Reyka vodka, sriracha, house tomato blend, cucumber and dried pepper garnish	

BOOZY COFFEE	
IRISH GAELIC	16
Slane Irish whiskey, Irish cream, Fielding’s Private Roast coffee, whipped cream, crème de menthe drizzle	
PECAN BROWN SUGAR	16
Blackland Texas Pecan brown sugar bourbon, caramel sauce, Fielding’s Private Roast coffee, whipped cream, caramel drizzle	
ORANGE-SPICED CARAJILLO	16
Licor 43, Grand Marnier, Fielding’s Private Roast coffee, whipped cream, orange slice	
WOODLANDS WARMER	16
RumHaven coconut rum, Luxardo Amaretto di Saschira, Fielding’s Private Roast coffee, cocoa coulis, whipped cream	

CLASSICS F

ROASTED HAZELNUT OLD FASHIONED 21
Kentucky Straight bourbon, house vanilla syrup,
Angostura + orange bitters

LAVENDER THYME LEMON DROP 18
Vanila vodka, triple sec, lemon juice,
lavender-thyme syrup

DELUXE TEXAS GRAPEFRUIT 18
Grapefruit vodka, grapefruit liqueur, grapefruit
juice, organic agave, cane sugar rim, mint

SMOKED PECAN OLD FASHIONED 21
Rye whiskey, pecan, maple, chocolate bitters

FRENCH 75 18
Vodka, Luxardo limoncello, pomegranate liqueur,
sparkling rosé, lemonade

MODERN HOUSE CREATIONS

STRAWBERRY SILK COOLER 16
Vodka, strawberry, chamomile, citrus

LYCHEE BLOOM HIGHBALL 18
Gin, sake, lychee, jasmine, yuzu, sparkling

SAGEBERRY WHISKEY SOUR 15
Sage-infused bourbon, blackberry, lemon,
Benedictine

CUCUMBER MINT EASTSIDE 17
Blanco tequila, cucumber, house mint cordial, lime

DRAGON FRUIT G&T 16
Dragon fruit-infused gin, lemongrass cordial,
premium tonic

FROZENS

ISLAND MAI TAI 16
Aged rum, lime, orange, almond,
infused dark rum float

PASSION MARTINI 16
Vanilla vodka, passion fruit, lime, sparkling wine

ALCOHOL FREE

LAVENDER 75 14
Alcohol free spirit, lavender, lemon, sparkling

CUCUMBER BASIL COOLER 14
Non-alcoholic gin, cucumber,
basil, lime, sparkling

PINEAPPLE HIBISCUS SOUR 14
Non-alcoholic gin, pineapple, hibiscus, lemon

BLACKTEA HIGHBALL 14
Non-alcoholic whiskey, blackberry-black tea
cordial, lemon, sparkling

SHAKES Large 9 Small 6

CHOCOLATE MALT
Valrhona chocolate, cocoa nib

VANILLA
Madagascar vanilla bean

NUTELLA
Peanut butter, peanuts

OREO S'MORES
Toasted marshmallows,
chocolate drizzle

HORCHATA
Rice milk, cinnamon, honey,
Mexican vanilla

WINE

BUBBLES	6oz	btl
Champagne, Veuve Clicquot, Champagne, France, NV	--	118
Champagne, G.H. Mumm Cordon Rouge, Champagne, France, NV	--	97
Crémant de Bourgogne Brut, Moillard, Burgundy, France, NV	13	39
Prosecco, Torresella, Veneto, Italy, NV	12	33

SANCERRE PINOT GRIGIO SAUVIGNON BLANC	5oz	8oz	btl
Sancerre, J. de Villebois, Loire Valley, France, ‘24	21	33	75
Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy, ‘23	16	25	59
Sauvignon Blanc, Mohua, Marlborough, New Zealand, ‘23	11	14	32

CHARDONNAY	5oz	8oz	btl
Chapellet Mountain Cuveé, Napa Valley, California, ‘24	--	--	82
William Hill, Russian River Valley, California, ‘22	16	25	31
Bulletin Place, Australia, ‘24	8	14	32

ROSÉ	5oz	8oz	btl
Domaine de Leos, Vin de France, France, ‘24	12	20	44

PINOT NOIR	5oz	8oz	btl
Calera, Central Coast, California, ‘23	--	--	45
Sea Sun, California, ‘23	11	16	30

CABERNET SAUVIGNON	5oz	8oz	btl
Caymus, Napa, California, ‘21 (1 Liter)	--	--	163
Jordan, Alexander Valley, Sonoma County, California, ‘20	--	--	129
Raymond, Sommelier Selection, California, ‘23	14	22	49
Duckhorn, Decoy, Hopland, California, ‘22	11	18	39
Greenwing, Columbia Valley, Washington & Oregon, ‘22	9	15	33

INTERESTING REDS	5oz	8oz	btl
Malbec, Norton DOC, Mendoza, Argentina, ‘22	--	--	30
Malbec, Malbec, Maal, “Biutiful”, Mendoza, Argentina, ‘24	11	18	40
Merlot, St. Francis, Sonoma Valley, California, ‘22	11	18	40
Red Blend, The Prisoner, Oakville, California, ‘22	23	31	69
Zinfandel, Edmeades, Mendocino, California, ‘22	10	16	28

DESSERT

CROISSANT BREAD PUDDING F 12
Whipped vanilla ganache, gelato

CARROT CAKE 12
Walnuts, cream cheese icing

DOUBLE CHOCOLATE BROWNIE 12
Gelato

BERRY VANILLA CRÈME BRÛLÉE 12
Chantilly, raspberries

*Consuming undercooked meats, seafood and eggs
may increase your risk of foodborne illness.
F Fielding’s Wood Grill Original

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 09.17.2026