FIELDING'S
WOOD GRILL

BRUNCH

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*

LUNCH

MILLION $ DEVILED 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 + SHOESTRING FRIES * 6oz Filet 59
Garlic butter & truffle aioli GF* 14oz Ribeye 79
Choose Your Cut: 8oz Sirloin 39

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

SIDES

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

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 10.27.2026