

SHAREABLE

MILLION \$ DEVEILED EGGS Hot mustard, bacon, parmesan crisp, chives GF	14
MEZZE FLATBREAD Whipped feta, edamame hummus, pickles, grilled flatbread, Aleppo oil, arugula, grilled flatbread V	17
KUNG PAO BRUSSELS SPROUTS F Peanuts, bell peppers, cilantro P/V/GF	15
SPINACH ARTICHOKE DIP F Rotisserie chicken, green salsa, crispy onions, corn tortilla chips GF	18
TEXAS BEEF MEATBALLS Chipotle adobo BBQ, Oaxaca cheese, salsa verde	15
SHISHITO PEPPERS Blistered, lime dashi glaze, romesco, parsley, Marcona almonds V/GF	14
CRISPY CALAMARI F Thai chili sauce, cilantro, pickled vegetables, jalapeños, cashews	22
WARM BURRATA Blueberry chili jelly, chives, grilled focaccia V/GF*	15
TRUFFLE GRANNA FRITTERS Bacon jam, crème fraîche ranch dip, truffle aioli	16
BBQ LOADED SPUD F Adobo brisket, bacon, cheddar, scallions, crème fraîche, candied jalapeños GF	16
B.P.D. ONION RINGS Crushed cornflakes, Fielding’s gochujang sauce, crème fraîche ranch V	12
STEAMED MUSSELS Corn, grilled poblanos, cream, basil, cilantro, focaccia	17
TUNA CRUDO Black sesame cracker, avocado, kimchi aioli, jalapeños, mango, scallions	26

GREENS

THAI CHICKEN SALAD F Rotisserie chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF*	22
TUSCAN KALE F Grilled citrus chicken breast, Granny Smith apple, Caesar crumbs, Grana Padano, cider dressing GF*	20
SPINACH+FETA Grilled bacon, blueberry vinaigrette, warm feta, dried cherries, candied pecans GF*	19
ARUGULA RANCH Avocado, corn, jicama, cilantro, chipotle tortilla crisps V/GF*	18
MISO CAESAR Romaine, chili toasted panko, edamame, diakon, Grana Padano V/GF	15
Add Protein: Shrimp 16 Sirloin 17 Fajita beef 17 Salmon 19 Chicken breast 10	

VEGETABLES & FRIES

SWEET GARLIC MASHED POTATO	9
ORIENTAL SESAME GREEN BEANS	12

PLATES

CITRUS GRILLED CHICKEN F Two breasts, garlic butter, french fries GF*	26
BBQ RIGATONI F Creamed corn, poblanos, Oaxaca cheese, basil, adobo brisket	24
FIELDING’S FAJITA F Bourbon marinade skirt steak, refried black beans, cilantro rice, peppers & onions, salsa verde, flour tortillas GF*	27
SHRIMP ALFREDO F Fettuccine pasta, spinach, parsley butter, garlic focaccia	29
CHAR GRILLED DUCK LEG Creamy farro. pickled daikon, cashews, kimchi glaze, radish sprouts	32
ROTISSERIE CHICKEN F Half-bird, spicy red chimichurri, arugula, sweet garlic mash GF	29
WOOD FIRE MARKET FISH F Side & sauce GF	MP
NORWEGIAN SALMON* Almond pepper crust, creamy Tuscan beans, spinach, rosemary, parsley GF	30
TEX-MEX FISH TACOS F Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas GF*	22
TUNA BOWL CRUDO Cilantro rice, avocado, edamame, bean sprouts, mango, peanut lime, fresh mint P/GF	36
STEAK FRITES * Caramelized shallots, shoestring potatoes, truffle aioli GF*	filet 55 sirloin 35

HANDHELD

CHICKEN WRAP F Grilled citrus chicken, peppers & onions, avocado, cilantro, salsa verde, spinach tortilla, fries	19
AMERICAN GRIDDLE F Twin patties, Tabasco mayo, yellow cheese, LTO, pickle spear, milk bun, fries GF*	26
THE ORIGINAL WG BURGER * F 100% Black Angus beef, mayo, lettuce, tomato, grilled onions, B&B pickles, milk bun, fries GF*	18
TEXAS BLUES BURGER * F 100% Black Angus beef, Fig jam, blue cheese, jalapeños, bacon, pickled onions, milk bun, fries GF*	20
COWBOY BURGER * F 100% Black Angus beef, grilled bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun, fries GF*	22
AMERICAN WAGYU SLIDERS Bacon jam, Comté cheese, arugula, potato bun, shoestring potatoes, truffle aioli	29
SMOKED TURKEY CLUB F Avocado, bacon, lettuce, tomato, honey mustard, toasted milk bread, fries GF*	19

Swap in a gluten free bun \$4

TRUFFLE + PARMESAN FRIES V	16	DASHI BROCCOLI Hazelnuts	11
SWEET POTATO FRIES V	11	WOOD GRILL FRIES V	9

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 09.10.2026