FIELDING'S
WOOD GRILL

SHAREABLE

MILLION $ DEVILED EGGS 14
Hot mustard, bacon, parmesan crisp, chives GF

MEZZE FLATBREAD 17
Whipped feta, edamame hummus, pickles, grilled flatbread, Aleppo oil, arugula, grilled flatbread V

KUNG PAO BRUSSELS SPROUTS F 15
Peanuts, bell peppers, cilantro P / V / GF

SPINACH ARTICHOKE DIP F 18
Rotisserie chicken, green salsa, crispy onions, corn tortilla chips GF

TEXAS BEEF MEATBALLS 15
Chipotle adobo BBQ, Oaxaca cheese, salsa verde

SHISHITO PEPPERS 14
Blistered, lime dashi glaze, romesco, parsley, Marcona almonds V / GF

CRISPY CALAMARI F 22
Thai chili sauce, cilantro, pickled vegetables, jalapeños, cashews

WARM BURRATA 15
Blueberry chili jelly, chives, grilled focaccia V / GF*

TRUFFLE GRANNA FRITTERS 16
Bacon jam, crème fraîche ranch dip, truffle aioli

BBQ LOADED SPUD F 16
Adobo brisket, bacon, cheddar, scallions, crème fraîche, candied jalapeños GF

B.P.D. ONION RINGS 12
Crushed cornflakes, Fielding's gochujang sauce, crème fraiche ranch V

TUNA CRUDO 26
Black sesame cracker, avocado, kimchi aioli, jalapeños, mango, scallions

GREENS

THAI CHICKEN SALAD F 22
Rotisserie chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P / GF*

TUSCAN KALE F 20
Grilled citrus chicken breast, Granny Smith apple, Caesar crumbs, Grana Padano, cider dressing GF*

SPINACH+FETA 19
Grilled bacon, blueberry vinaigrette, warm feta, dried cherries, candied pecans GF*

ARUGULA RANCH 18
Avocado, corn, jicama, cilantro, chipotle tortilla crisps V / 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

VEGETABLES & FRIES

SWEET GARLIC MASHED POTATO 9

ORIENTAL SESAME GREEN BEANS 12

TRUFFLE + PARMESAN FRIES V 16

SWEET POTATO FRIES V 11

DASHI BROCCOLI Hazelnuts 11

WOOD GRILL FRIES V 9

PLATES

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

CITRUS GRILLED CHICKEN F 26
Two breasts, garlic butter, french fries GF*

BBQ RIGATONI F 24
Creamed corn, poblanos, Oaxaca cheese, basil, adobo brisket

FIELDING'S FAJITA F 27
Bourbon marinade skirt steak, refried black beans, cilantro rice, peppers & onions, salsa verde, flour tortillas GF*

SHRIMP ALFREDO F 29
Fettuccine pasta, spinach, parsley butter, garlic focaccia

CHAR GRILLED DUCK LEG 32
Creamy farro. pickled daikon, cashews, kimchi glaze, radish sprouts

ROTISSERIE CHICKEN F 29
Half-bird, spicy red chimichurri, arugula, sweet garlic mash GF

WOOD FIRE MARKET FISH F MP
Side & sauce GF

NORWEGIAN SALMON* 30
Almond pepper crust, creamy Tuscan beans, spinach, rosemary, parsley GF

TEX-MEX FISH TACOS F 22
Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas GF*

TUNA BOWL CRUDO 36
Cilantro rice, avocado, edamame, bean sprouts, mango, peanut lime, fresh mint P / GF

HANDHELD

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 GF*

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*

AMERICAN WAGYU SLIDERS 29
Bacon jam, Comté cheese, arugula, potato bun, shoestring potatoes, truffle aioli

SMOKED TURKEY CLUB F 19
Avocado, bacon, lettuce, tomato, honey mustard, toasted milk bread, fries GF*

Swap in a gluten free bun $4

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 10.15.2026