

FIELDING'S BRUNCH

STRAWBERRIES + CHANTILLY CREAM GF/V 11

CINNAMON ROLL 10

LEMON COFFEE CAKE

Almond crumble, limoncello glaze 10

JALAPEÑO CHEESE KOLACHE

44 Farms beef 11

FRENCH TOAST

Crème brûlée-dipped milk bread, maple whipped cream 10 / 16

BELGIAN WAFFLE

New England maple syrup & whipped cream 14

BREAKFAST AREPA

Scrambled eggs, cheddar cheese, sliced avocado, fire-roasted salsa GF/V 10

EGG MELT

Bacon, croissant, cheddar, breakfast potatoes 17

AVOCADO TOAST

Buttered brioche, grilled bacon, mango salsa, sesame seeds, radish sprouts, poached egg 16

POWER BREAKFAST BOWL

Apple chicken sausage, quinoa, almonds, scrambled eggs, kale, avocado, mushrooms GF 17

MIGAS

Scrambled eggs, corn crumble, roasted grape tomatoes, avocado, black beans, spinach, crema, cheddar, onion & cilantro GF 16

CHILAQUILES VERDE

Pulled rotisserie chicken, scrambled eggs, avocado, cilantro, pickled onions, crema & cotija cheese GF 23

ENGLISH BREAKFAST

Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin GF* 20

AMERICAN

Two eggs your way, bacon, breakfast potatoes, choice of bread GF* 17

FIELDING'S EGGS BENEDICT

Poached eggs, smoked bacon, English muffin, hollandaise 18

PARMESAN TRUFFLE SCRAMBLED

Puff pastry, ham, scallions, crème fraîche 19

CHICKEN & WAFFLE

Two fried eggs, Alabama BBQ sauce 24

CHIMICHURRI STEAK

Two eggs your way, potato & cheese quesadilla, avocado 26

TEXAS HASH

Chipotle adobo brisket, breakfast potatoes, Cotija cheese, charred jalapeños & onions, fried egg, cilantro, salsa verde GF* 21



NEW PUMPKIN BISCOFF COFFEE

Fielding's Private Roast espresso, Pumpkin-Biscoff syrup, frothed Mill-King Creamery milk, orange whipped cream, crumbled Biscoff | 10

A LITTLE MORE

TWO EGGS 6

FIELDING'S HOUSE BACON 9

GARLIC SAUSAGE 6

APPLE CHICKEN SAUSAGE 6

AREPA GF 5

BREAKFAST POTATOES GF 5.5

BREAD 5
English Muffin | Buttermilk Biscuit | Brioche Toast

CROISSANT 7.5

We make our own bacon & bread, and we use ingredients from local farms!

MIMOSAS

Try a flight

ROSEMARY LIMONCELLO

Caravella limoncello, rosemary lemonade, sparkling 12

RASPBERRY ROSÉ

Chambord raspberry liqueur, cranberry juice, orange juice, sparkling rosé, pink sugar rim 14

BLUEBERRY MINT

Enchanted Rock blueberry vodka, orange juice, sparkling 12

ST-GERMAIN

French elderflower liqueur, orange juice, sparkling 15

HÔTEL RITZ

Orange juice, sparkling 10 (*not included in flight)

BLOODY MARYS

Try a flight

BOURBON BACON MARY

G&W Private Stock bourbon, house tomato blend, smoke salt rim, candied bacon 13

JALAPEÑO MARIA

House-infused jalapeño tequila, house tomato blend, Tajin rim, lime & candied jalapeño 13

FIELDING’S MARY

Reyka vodka, house tomato blend, olives and lime garnish 13

SRIRACHA MARY

Reyka, sriracha, house tomato blend, cucumber and dried pepper garnish 12

BOOZY COFFEE

IRISH GAELIC

Teeling Irish whiskey, Irish Cream, Fielding’s Private Roast coffee, whipped cream, crème de menthe drizzle 15

PECAN BROWN SUGAR

Blackland Texas Pecan brown sugar bourbon, caramel sauce, Fielding’s Private Roast coffee, whipped cream, caramel drizzle 15

ORANGE-SPICED CARAJILLO

Licor 43, Grand Marnier, Fielding’s Private Roast coffee, whipped cream, orange slice 15

WOODLANDS WARMER

RumHaven coconut rum, Luxardo Amaretto di Saschira, Fielding’s private roast coffee, cocoa coulis, whipped cream 15

COCKTAILS

FALL MARGARITA

Casamigos blanco, triple sec, pressed lime, pumpkin syrup, spiced maple syrup, honey cinnamon half rim, lime crisp & cinnamon 18

PUMPKIN SIDECAR

Makers Mark Kentucky bourbon, Cointreau, pressed lemon, pumpkin syrup, fall spice, bruleed orange 17

HONEY APPLE SPICE MARTINI

Frankly Organic apple vodka, spiced honey syrup, apple cider, apple crisp 18

FROZEN PEACH BELLINI

Aperol, Prosecco, New Amsterdam gin, peach essence 17

FIELDING’S TABLESIDE CRISTALINO MARTINI

Fielding’s Private French oak barrel-aged, charcoal-filtered Maestro Dobel tequila, Lillet Blanc, Dolin dry vermouth, organic agave, dehydrated lime 18

FRENCH 75

Absolut Elyx winter wheat vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 16

ADULTING

FROZEN IRISH

Teeling Irish whiskey, Irish Cream, Kahlua, gelato, whipped cream, fresh mint 15

BOURBON & SEA SALT

Maker’s Mark bourbon, sea salt caramel, gelato, whipped cream 15

SUGARCANE FLOWER

7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 15

MEXICAN SWEET CHILL

Jose Cuervo Tradicional cristalino tequila, espresso, Mexican vanilla, gelato, whipped cream 15

B-52

Cointreau, gelato, Irish cream, Kahlua, gelato, marshmallows 15

ZERO PROOF

FREESTYLE COKE MACHINE 120 flavors 4 | TOPO CHICO SPARKLING WATER 5

MEXICAN “CANE SUGAR” COCA-COLA 500ml bottle 5 | OTTO’S ROOT BEER Small-batch brewed in State College, PA 5

ORGANIC BREWED ICED TEA Texas black 5 | FRESH-PRESSED Orange Juice 6 | Pink Grapefruit Juice 6 | Sparkling Rosemary Lemonade 5

FIELDING’S PRIVATE ROAST COFFEE French Press 10 | Drip 5 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 8

HOT TEA Green Tea | Peppermint | Mountain Chai | Jasmine Petal | Earl Grey | Assam Breakfast | Alpine Berry | Chamomile 5

WINE

Featured Wine

Leviathan, Red Blend by Andy Erickson California, ‘19
(former wine maker at Screaming Eagle Winery)

An intense mix of fresh boysenberry, black cherry & plum jump from the glass with cocoa powder, allspice & nutmeg. Earthy elements of the rocky northern California hillsides include Bay Laurel, sage, cedar, dry red earth. Supple and balanced tannins of this rich wine lead to a long savory finish with hints of graphite and star anise.

6oz. 15 | 9oz. 37 | btl 59

Bubbles

	6oz	btl
Champagne, GH Mumm Cordon Rouge, Champagne, France, NV	--	59
Prosecco, Torresella, Veneto, Italy, NV	10	29
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8	23

Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, ‘22 HH	9	13	29
Pinot Grigio, Gradis’Ciutta, Collio, Friuli-Venezia Giulia, Italy, ‘21	14	21	44
Sauvignon Blanc, Mohua, Marlborough, New Zealand, ‘22 HH	11	16	33
Sauvignon Blanc, Elizabeth Spencer, North Coast, Rutherford, CA ‘21	14	21	39

Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, ‘22 HH	7	10	19
William Hill, Russian River Valley, California, ‘21	--	--	26

Other Whites + Rosé

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, ‘21	10	15	29
Rosé, Miraval, Côtes de Provence, France, ‘21	--	--	46
Moscato, Cantina di Casteggio, Lombardy, Italy, ‘21	10	15	29
White Blend, Caymus Conundrum California, ‘22	11	16	30

Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, ‘21 HH	10	14	29
Buena Vista Winery, North Coast, California, ‘21	15	22	43
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, ‘21	--	--	49

Malbec + Merlot

	6oz	9oz	btl
Malbec, Tinto Negro, Mendoza, Argentina, ‘21 HH	9	14	24
Merlot, St. Francis, Sonoma Valley, California, ‘19	13	18	39
Malbec, Susana Balbo, Mendoza, Argentina, ‘20	--	--	55

Cabernet Sauvignon

	6oz	9oz	btl
Lyeth, St. Helena, California, ‘21 HH	8	13	28
Penfolds, Max’s Cab, South Australia, Australia, ‘21	13	20	33
Raymond, Sommelier Selection, California, ‘21	16	24	41
Duckhorn, Decoy, Hopland, California, ‘20	16	24	49
Quilt, Napa, California, ‘21	--	--	54
Chateau Buena Vista, Sonoma, California, ‘19	19	29	69

Other Reds

	6oz	9oz	btl
R Collection Field Blend, California, ‘21	11	16	34
Red Blend, Leviathan, California, ‘19	15	37	59
Red Blend, The Prisoner, Oakville, California, ‘19	--	--	69
Tannat, Bodega Garzon Reserva, Uruguay, ‘20	--	--	39
Zinfandel, Edmeades, Mendocino, California, ‘19	13	19	39

SHAKES & MORE

Housemade gelato, handspun to order

For everyone Large 10 Small 6

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

VANILLA Madagascar vanilla bean

OTTO’S ROOT BEER FLOAT 7