

# YOUNG PEOPLE

For our guests under 12, choose one \$6.5

**Cheese bun** + fries

**Mini angus burger** + fries

+ Add cheese \$1

**Chicken cheese bun** + fries

**Pasta pomodoro + meatballs**

Substitute sweet potato fries \$1

# SHAKES

Housemade gelato & handspun to order

**For everyone Large \$6 Small \$4.5**

Make any shake boozy for an additional \$3

**Caramel** roasted peanuts, grey sea salt caramel

**Chocolate Malt** Valrhona chocolate, cocoa nibs

**Horchata** rice milk, cinnamon, honey, Mexican vanilla

**Nutella** banana, peanut butter P

**Oreo S'mores** toasted marshmallow, chocolate drizzle

**Strawberry Basil** yogurt pretzel, house strawberry basil preserves

**Vanilla** Madagascar vanilla bean

**Boozy shakes \$9**

**B 52** Cointreau, Bailey's, Kahlua, marshmallow

**Bourbon Caramel** Redemption bourbon, toffee

# DESSERTS

**NY Style Cheese Cake** Oreo crust \$9.5

**Irish Whiskey Cake** Whipped cream \$8.5

**Pecan Chocolate Brownie** House-made gelato \$8.5

**Bread Pudding** House-made gelato shot \$6.5

**Root Beer Float** with Otto's Root Beer \$6.5

# BEER

**Cans**

**Dry Cider** by St. Arnold - Cider

Houston TX | ABV 5.9% | 12 oz | \$5.5

**Kölsch** by Souther Star - Kölsch

Conroe TX | ABV 5.0% | 12 oz | \$5.5

**Pile of Face** by Against the Grain - IPA

Louisville KY | ABV 6.5% | 16 oz | \$11

**Lucy** by Back Pew - Hefewiezen

Porter TX | ABV 4.8% | 12 oz | \$6

**Bottles 12 oz**

Bud Light | \$4.5

Coors Light | \$4.5

Miller Lite | \$4.5

Michelob Ultra | \$4.5

Shiner Bock | \$5

Dos Equis | \$5

Stella Artois | \$5

St. Pauli N.A. | \$4

# WINE BY THE BOTTLE

**Bubbles**

Charles de Fère Jean-Louis Sparkling Rosé Cuvée, France \$22

Delamotte Le Mesnil Brut, Champagne, France \$50

Marques de Caceres, Cava Brut, Cataluna, Spain \$24

Stellina, Prosecco, Italy \$20

**Chardonnay**

Angulo "Nonni," Mendoza, Argentina, '17 \$22

Bouchard 'Unoaked' Chardonnay, France, '17 \$18

Bulletin Place Australia, '18 \$18

Rombauer Vineyards, Carneros Hills, California, '18 \$59

Talbott, Sleepy Hollow Vineyard, Estate Grown, California, '14 \$30

**Sauvignon Blanc + Pinot Grigio**

Gradis Ciutta Pinot Grigio, Italy, '17 \$32

Fortant Sauvignon Blanc, France, '17 \$19

Honig Sauvignon Blanc, Rutherford, California '18 \$29

Matanzas Creek Sauvignon Blanc '17 \$29

Mohua Sauvignon Blanc, Marlborough, New Zealand, '18 \$20

Southern Right Sauvignon Blanc, South Africa, '18 \$21

**Other Whites + Rosé**

August Kessler "R" Riesling, Rheingau, Germany, '17 \$25

Miraval Rosé, Cotes de Provence, France, '18 \$35

Nine North, Lan-Yap Rosé, California, '17 \$25

**Cabernet Sauvignon**

Duckhorn "Decoy", Napa, California, '17 \$36

Fortress, Sonoma, California, '16 \$59

Jordan, Alexander Valley, California, '15 \$59

Lyeth Estate, California, '17 \$23

Twisted Cedar, Lodi, California, '16 \$30

**Malbec + Merlot**

Tinto Negro, Malbec, Mendoza, Argentina, '18 \$19

Velvet Devil, Merlot, Washington, '16 \$18

**Pinot Noir**

DeLoach "Heritage" Reserve, California, '17 \$23

Meiomi, Monterey, Santa Barbara, California, '17 \$29

**Other Reds**

Prisoner, Red Blend, Napa, California '18 \$69

Bell, Scoundrel Red Blend, California, '17 \$30

Bell, Syrah, Sierra Foothills, California, '17 \$36

Big Smooth, Zinfandel, Lodi, California, '16 \$24

Bonpas Reserve Red Blend, Rhône Valley, France, '17 \$24

Burgess, Topography Red Blend, '14 \$39

Chocolate Block Red Blend, South Africa, '17 \$45

Unshackled Red Blend \$39



# FIELDING'S

WOOD GRILL

## Lunch & Dinner To-Go Menu



# 25% off all Pick-Up Orders\*

\*While our dining room is closed

Fieldingswoodgrill.com  
1699 Research Forest Drive  
Shannandoah (the Woodlands) TX, 77380  
832-616-3275

# STARTERS

## Flash Fried Cauliflower

Burrata, pine nuts, radish sprouts, balsamic glaze \$9.5

## Cannellini Bean Hummus

Spicy black beans, chimichurri, corn chips \$7.5

## Grilled Pork Belly Chimichurri \$10.5

## Baked Chicken + Spinach Dip Corn chips \$8.5

## Deviled Texas Eggs \$8.5 GF

# FRIES & SIDES

**Brussels Sprouts** Harissa Tahini sauce, pickled red onions, pine nuts + sesame seeds \$9.5 GF/V

**Corn flake crusted onion rings** \$5 V

**Baked + fried Idaho potatoes** \$5.5 V

**Truffle + parmesan fries** \$8.5 V

**Wood Grill fries** \$4 V

**Sweet potato fries** \$5.5 V

**Oriental sesame green beans** \$6.5

**Wilted baby spinach** \$5.5 GF/V

**House-cured grilled bacon** \$6.5 GF

**3 cheese mac + smoked ham** \$7.5

# DIPS & SAUCES

**Chipotle adobo** GF / Hot

**Cider vinegar BBQ** GF

**Dashi glaze**

**Dirty serrano** GF / Hot

**Fire-roasted salsa** GF

**Habanero blue** GF / Hot

**Salsa verde**

**Habanero ketchup** GF / Hot

**Honey dijon** GF

**Truffle bacon mustard** GF

**Cajun 1000 island** GF

**Calabrese chimichurri** GF

**Bacon mayo** GF

**Ivory BBQ sauce**

Single sauce \$0.75 | Sauce flight of four \$3

**All burgers may be ordered bunless | Swap gluten free bun \$1.5**

### Burger Additions:

- New England cheddar \$1.5
- House pimento \$2
- Italian aged provolone \$2
- Comté cheese \$2
- Local goat cheese \$2
- Point Reyes blue \$2
- American cheese \$1
- Caramelized mushroom \$3
- Pulled Brisket \$5
- Queso-fundido \$2

# GRILL & ROTISSERIE

**Includes choice of sauce and Wood Grill fries**

**FISH OF THE DAY** Fresh daily, sustainable or wild caught.

Grilled over Texas pecan & oak \$MP

**BLACK ANGUS FILET MIGNON** Certified Angus Beef 6oz \$30

**GRILLED SHRIMP** Wood Grill seasoning \$18.5

**BUTCHER'S STEAK** 44 Farms chuck eye 10oz \$16.5

**SIRLOIN STEAK** 44 Farms 10oz \$21

**BABY BACK RIBS** Cider barbeque glazed \$19.5

**CITRUS CHICKEN BREAST** Grilled, boneless & skinless \$17.5

**FIELDING'S SIGNATURE ROTISSERIE CHICKEN**

All-natural. Half bird \$18.5

# BURGERS

*44 Farms Texas Black Angus | 44 Farms 100% Grass fed  
Akaushi Texas Wagyu*

**WAGYU BRISKET** GF Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, bacon mayo, onion rings, milk bun \$19.5

**DOUBLE AMERICAN GRIDDLE** GF Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun \$10

**COWBOY** GF House bacon, cheddar, poblano inside an Angus patty, topped with bacon, New England cheddar, lettuce, tomato, jalapeños, mayo, milk bun, cooked med-well \$14.5

**SMOKE** GF Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun \$14.5 | Slider \$8.5

**TEXAS BLUES** GF Angus, grilled house bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun \$13.5 | Slider \$7.5

**WOOD GRILL** GF

Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun \$10 | Slider \$5.5

# SALADS

**Add protein:** salmon \$10, grilled shrimp \$8, chicken breast \$8, sirloin \$10, pulled chicken \$5, angus patty \$5, grass fed patty \$9, wagyu patty \$10, impossible plant based patty \$9

**BIB WEDGE** Maple-glazed thick bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing \$10.5

**WARM BEET SALAD** V Arugula, orange slices, goat cheese, pine nuts, lemon juice + EVOO \$11.5

**THAI CHICKEN SALAD** Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds + peanuts, chili peanut dressing \$15.5 GF/P

**ROTISSERIE COBB** Pulled free range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic vinaigrette \$18.5 GF

**SMALL CHOPPED ROMAINE** V Grana Padano cheese, house croutons, roasted garlic dressing \$6.5

**Dressings**

- Balsamic vinaigrette
- Blue cheese
- Roasted garlic
- Balsamic vinegar + EVOO
- Chili peanut P

# SANDWICHES

**BISCUIT AVOCADO CLUB** Tennessee hot sauce, fried chicken breast, ivory BBQ sauce, house bacon, arugula, avocado, fried pastured egg \$14.5

**THE IMPOSSIBLE** V, GF 100% plant based patty, American cheese, dill pickles, honey dijon, lettuce & tomato, wheat bun \$12.5

**BUN MI** GF Pulled free range chicken, dashi lime glaze, pickled daikon radish + carrots, cilantro, mint, cucumber, milk bun \$8.5

**BLT** GF House-cured grilled bacon, honey dijon, lettuce, tomatoes, milk bun \$8.5

# FIELDING'S

WOOD GRILL

**GF** indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment.

**V** indicates vegetarian items. **P** indicates dish contains peanuts.

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness