FIELDING'S
WOOD GRILL

SHAREABLE

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

NEW TUNA TOSTADA 26
Kimchi glaze, avocado, salsa verde, pickled onion, sesame seeds, cilantro

NEW SOUP OF THE DAY MP
Chef's choice. Ask your server

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

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

NEW CRAB PIMENTO CHEESE DIP 19
Candied jalapeños, cheddar, ranch breadcrumbs, tortilla chips

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

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

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

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

ONION RINGS 12
Crushed cornflakes, Fielding's gochujang sauce, crème fraiche ranch V

GREENS

NEW WINTER COBB 24
Chipotle chicken, iceberg, grilled bacon, boiled egg, avocado, grapes, walnuts, blue cheese, brown derby vinaigrette

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

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

MISO CAESAR 15
Romaine, chili toasted panko, edamame, diakon, Grana Padano V / GF

Add Protein: Shrimp 16 | Steak 25 | Fajita beef 17
Salmon 20 | Chicken breast 11

VEGETABLES & FRIES

NEW RIGATONI & CHEESE 12
Tabasco, Bacon, ranch breadcrumbs

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

STEAKS

REPUBLIC RESERVE | TEXAS BLACK ANGUS
RAISED WITH PURPOSE. CRAFTED FOR CHEFS. SERVED WITH PRIDE.

FILET 8oz 75 | 4oz 39
RIBEYE 14oz 85
SIRLOIN 8oz 49 | 4oz 27

Served with fries and garlic butter GF*

ADD SAUCE 3
Red Chimichurri
Chipotle Adobo
Alabama BBQ
Kimchi BBQ

CHEF'S TOPPING 7
Point Reyes blue & bacon jam

PLATES

TUNA CRUDO BOWL 32
Cilantro rice, avocado, edamame, bean sprouts, mango, peanut lime, fresh mint P / GF

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

NEW CHIPOTLE PORK T-BONE 29
Cheesy poblano cream corn, avocado, adobo BBQ sauce, cilantro

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

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

SHRIMP ALFREDO 29
Fettuccine pasta, spinach, parsley butter, parmesan garlic bread

WOOD FIRE MARKET FISH MP
Side & sauce GF

NORWEGIAN SALMON* F 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*

HANDHELD

Served with fries

CHICKEN WRAP 19
Grilled citrus chicken, peppers & onions, avocado, cilantro, salsa verde, spinach tortilla, fries

NEW ROTISSERIE CHICKEN CLUB 19
Avocado, bacon, lettuce, tomato, Tabasco aioli, milk bun

NEW CRISPY HOT CHICKEN 18
Nashville spices, pimento cheese, coleslaw, pickles, milk bun

NEW QUESO CHEESEBURGER 25
100%" Black Angus, Smashed Jalapeno patties, Oaxaca cheese, queso fundido, milk bun

AMERICAN GRIDDLE F 25
100%" Black Angus, Twin patties, Tabasco mayo, yellow cheese, LTO, pickle spear, milk bun GF*

THE ORIGINAL WG BURGER * F 18
100%" Black Angus, 100% Black Angus beef, mayo, lettuce, tomato, grilled onions, B&B pickles, milk bun GF*

TEXAS BLUES BURGER * F 22
100% Black Angus beef, Fig jam, blue cheese, jalapeños, bacon, pickled onions, milk bun GF*

COWBOY BURGER * 22
100% Black Angus, grilled bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun GF*

AMERICAN WAGYU SLIDERS 29
Bacon jam, Comté cheese, radish sprouts, truffle aioli, milk buns

Swap in a gluten free bun $4

CLASSICS (F)

ROASTED HAZELNUT OLD FASHIONED 21
Kentucky Straight bourbon, house vanilla syrup, Angostura + orange bitters

SMOKED PECAN OLD FASHIONED 21
Rye whiskey, pecan, maple, chocolate 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

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

LEMON GRASS 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

INDIGO 75 16
Empress Indigo, pressed lemon, cane syrup, sparkling

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
Famille Perrin, Le Grand Prébois, Ventoux, France, '24	7	8	23
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	--	--	29
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
Red Blend, **Raymond, R Collection,** California, '22	8	13	28
Zinfandel, **Edmeades,** Mendocino, California, '22	10	16	28

DESSERT

CROISSANT BREAD PUDDING (F) 12
Whipped vanilla ganache, gelato

PUMPKIN CHEESECAKE 14
Oreo dirt crust, pumpkin spices, salted maple caramel

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 Favorites
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 11.05.2026