

APPETIZERS & SHAREABLES

- Fra Diavolo PEI Mussels** Grilled rye bread | 19
Pastrami Pork Belly Blue cheese. Grapes. Calabrese pesto | 12
New England Clam Chowder Gougeres. Chives. Crème fraîche | 9
Bûcheron Cheese Brûlée Cornmeal crackers. Sea salt. Candied peppers & pecans VEG | 9
Fried Okra Hot sauce mayo VEG | 7
Cauliflower Hummus Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 8

BREAD

Served with skinny fries | Substitute salad for fries + 3 | Bread may be substituted for a gluten free bun +3

- Chicken Parmesan** Mozzarella. Pomodoro. Basil. Brioche | 14
Avocado BLT Pastrami pork belly. Hot sauce mayo. Rye bread | 15
Prosciutto + Brie Dijon. Tomatoes. Arugula. Olive oil. Brioche | 12
Local Burger 6oz Angus patty. Whole grain mustard. Lettuce. Dried tomatoes. Cheddar. Brioche | 14
Deli Focaccia Ham. Soppresata. Pepperoni. Lettuce. Tomato. Onion. Manchego. Pesto. Vinegar | 12
Smoked Salmon Croissant Spinach. Lemon cream cheese. Avocado. Boiled egg. Red onions | 16
Double Grilled Cheese Butter. Romesco. Sea salt. Cheddar & comté. Pain de mie VEG | 12

LUNCH CUTS

- Steak Frites** Sirloin. Au poivre sauce. Roasted shallots. Skinny fries | 19
Plancha Petite Filet Pappardelle stroganoff | 24
Tenderloin Anticucho Flour tortillas. Chimichurri. Fried onions & peppers. Crème fraîche. Avocado. Lime. Cilantro | 14

PIES

- Margherita** Mozzarella. Pomodoro. Basil. Olive oil VEG | 14
Meat Pie Mozzarella. Garlic sausage. Pepperoni. Bacon. Roasted garlic. Candied Jalapeño. Pecorino | 18
Farmer's Market Pomodoro. Spinach. Peppers. Onions. Mushroom. Tomatoes. Goat cheese VEG | 15
Soppresata Pizza Romesco. Mozzarella. Calabrese peppers. Balsamico | 16

ENTRÉES

- Rooster Butter Chicken** Peanut chutney. Tumeric Basmati rice. Naan bread | 15
Spaghetti Diabolique Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 19 gluten free pasta: +3
Imperial Crab Cake Pickled fennel. Hot sauce mayo | 19
Madras Chicken Jerk chicken. Fried Rice. Pineapple. Almonds. Pickled red onions. Scallions. Lime. Cilantro | 15
Dirty Grits + Shrimp Cheddar. Fried Okra. Saffron bisque sauce | 22
Tikka Masala Bowl Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 12

GREENS

- Wedge** Grilled bacon. Dried tomatoes. Pickled red onions. Crisp Iceberg. Blue cheese. Chipotle blue cheese ranch | 14
Peppercorn Steak Salad Sirloin. Baby kale. Apples. Roasted broccoli. Dried cherries. Hazelnuts. Green peppercorn dressing | 19
Goat Cheese Brûlée Spinach. Fried onions. Grapes. EVOO & Balsamico. Toasted brioche | 14
Quinoa + Almonds Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing GF | 16
Chopped Cobb House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 18
Caesar Romaine. Focaccia croutons. Grana Padano | 9
Small Green Salad Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble | 7
add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

DESSERT

- Sponge Cake** Cream Cheese. Whipped mascarpone. Blueberry lemon glaze | 9
Croissant Bread Pudding Ivory chocolate custard. Rum raisin gelato | 10
Chocolate Sticky Toffee Pudding Maple butterscotch. Pistachio gelato | 9
House Sorbet & Gelato Butter cookies. Two Scoops. Chocolate sauce. Chantilly | 6
Flavors: Vanilla, Hazelnut, Pistachio, Rum Raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

LUNCH

WEEKLY LIBATIONS

FEBRUARY 7TH

BEER

SNICKER DOODLE BY COMMUNITY ✦
Spiced English Ale. Vanilla, cinnamon infused.
Mild sweetness with refreshing bite & a clean
finish. Dallas TX, ABV 5.2%, IBU 15, 16oz | 8

COCKTAIL

SICILIAN MULE

Finlandia vodka. Campari. Aperol. Fresh lime
juice. Q Spectacular Ginger beer | 13

CARY'S WINE SELECTION

SHATTER, GRENACHE

'14, Maury, France

Aromas of toasted French oak and brioche
mingle with fresh cut strawberry and
candied cherries. The mid-palate brims with
layered blackberry and savory essence of ripe
pomegranate. 4 oz. 14 | 7 oz. 22 | Btl. 39

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

INFUSED + BARREL AGED + FROZEN COCKTAILS

Infused "Hazelnut" Old Fashioned Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16

Barrel Aged Maker's Manhattan Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16

Pineapple Serrano Margarita Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12

Frozen Peach Bellini Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9

Peppatini Peppadew pepper infused Finlandia vodka. Cointreau. Fresh Lime juice. Agave nectar | 12

Caribbean Calypso Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9

Enjoy these cocktails at half price during Happy Hour Monday through Friday from 3pm - 6pm in the bar.

MODERN COCKTAILS

Dragon's Breath Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16

Paloma Roja Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11

St. Germain Spritz St. Germain. Prosecco. Soda | 14 (single) / 49 (shareable)

Pear Jack Rudy Spiced pear. Pressed lemon. Grenadine. Angostura bitters | 14

Deluxe Texas Grapefruit Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13

Gin + Tonic Dripping Springs gin. Dry vermouth. Orange bitters. Red & green apple. Star anise. QIndian tonic. Lemon wheel | 15

Sicilian Mule Finlandia vodka. Campari. Fresh lime juice. Ginger beer | 13

Fielding's French 75 PAMA Pomegranate liqueur. Lemon. House lemoncello. Scharffenberger rosé. Absolut Elyx | 14

TOP SHELF OLD FASHIONED

Fielding's house cane syrup. Angostura + orange bitters. Shaved orange peel. Choose your spirit. Two oz. pour.

Macallan 12 Double Cask: Speyside Scotland, 40% | 32

Four Roses Single Barrel: Kentucky, 50% | 23

Nikka Coffey Grain Whisky: Japan, 40% | 30

Eagle Rare: Kentucky 10 yr, 45% | 18

Whistle Pig Rye: Vermont, 50% | 35

Knob Creek Rye: Kentucky, 50% | 19

Toki Japanese Whisky: Japan, 43% | 25

High West Double Rye: Utah, 46% | 21

Jameson Black Barrel: Ireland, 40% | 21

WINE BY THE GLASS

BUBBLE

Delamotte | Champagne, France, NV

Scharffenberger Brut Rosé | North Coast, California, NV

Stellina Prosecco | Italy, NV

PINOT GRIGIO + SAUV BLANC

Acumen, Sauvignon Blanc | Napa, '16

Gradis'Ciutta Pinot Grigio | Italy, '16

Mohua Sauvignon Blanc | New Zealand, '16

Pahlmeyer "Jayson", Sauv. Blanc | Napa, '17

CHARDONNAY

Chappellet Chardonnay | Napa, '16

Ferrari Carrano | Russian River Valley, '14

Francois Carillon Bourgogne | Burgundy, France, '15

Frank Family | Carneros, '16

INTERESTING WHITES + ROSÉ

August Kessler "R" Riesling | Rheingau, Germany, '16

Belle Provençale Rosé | Mont Ventoux, France, '12

Bodega Vina Nora Albariño | Galicia, Spain, '16

Cà ed Balos d'Asti Moscato | Piedmont, Italy, NV

CABERNET SAUVIGNON + BLENDS

Acumen Mountainside Cabernet | Napa, '14

Eagle Glen by Davis Family Cab | Napa, '15

Raymond Sommelier Selection Cab | California, '16

Venge Scout's Honor Blend | Napa, '16

PINOT NOIR

Crossbarn by Paul Hobbs | Sonoma Coast, '14

DeLoach, Le Roi | California, '16

Siduri | Willamette Valley, Oregon, '16

MALBEC

Maal 'Biolento' | Mendoza, Argentina, '15

Red Schooner Voyage 6 | Napa, '15

TEMPRANILLO

Bodegas Muriel Gran Reserva | Rioja, Spain, '06

Marques De Caceres, Excellens | Rioja, Spain, '14

INTERESTING REDS

Clarendelle Rouge Bordeaux | Bordeaux, France '14

Famille Perrin, Côtes du Rhône | Rhone, France, '16

Turley, Juvenile, Zinfandel | California, '16

Shatter, Grenache | Maury, France, '14

DRAFT AS OF JANUARY 24TH

GFB by Green Flash Brewing ↗

BLONDE ALE San Diego CA, abv 4.8%, ibu 15, 16oz | 6.5

Bombshell Blonde by Southern Star ↗

BLONDE ALE Conroe TX, abv 5.3%, ibu 20, 16oz | 6.5

Payload by B-52 ↗

PILSNER Conroe TX, abv, 5.1%, ibu 10, 16oz | 6.5

Stella Artois

BELGIAN PILSNER Belgium, abv 5.0%, ibu 24, 16oz | 7

Live Oak Brewing Company ↗

HEFEWEIZEN Austin TX, abv 5.2%, ibu 12, 16oz | 6.5

Bohemian by Stesti ↗

LAGER Lovelady TX, abv 4.6%, ibu 10, 16oz | 6.5

90 Shilling by Odell

AMBER Ft. Collins CO, abv 5.3%, ibu 25, 16oz | 6.5

Snicker Doodle by Community ↗

ENGLISH ALE Dallas TX, abv 5.2%, ibu 15, 16 oz | 8

La Fin Du Monde by Unibroue

BELGIAN TRIPEL Quebec Canada, abv 9.0%, ibu 19, 13oz | 9

Midtown Bock by Under the Radar ↗

BOCK Houston TX, abv 6.8, ibu 62, 16oz | 6.5

Brown Shugga' by Lagunitas

STRONG ALE Petaluma CA, abv 10.1%, ibu 51, 13 oz | 7.5

Yellow Rose by Lone Pint ↗

IPA Magnolia TX, abv 6.8, ibu 62, 16oz | 8

Hipster Sauce by 11 Below ↗

IPA Houston TX, abv 6.5%, ibu 45, 16oz | 7.5

Axis by Real Ale ↗

IPA Houston TX, abv 7.0%, ibu 70, 16oz | 7

55-11 by Cyclers' Brewing ↗

DOUBLE RED Montgomery TX, abv 7.9%, ibu 62, 16oz | 7

Dreamcrusher By Deep Ellum ↗

DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5

Griswold Family by Under the Radar ↗

PORTER Houston TX, abv 6.1%, ibu 14, 16oz | 7

Blood Orange by Austin Eastciders ↗

CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

BUILD YOUR OWN FLIGHT

ZERO PROOF

Mexican Coca Cola | Sprite

Fanta Grape | Fanta Orange

Diet Coke | Coke Zero | Ginger Beer

Ginger Ale | Grapefruit Soda

Otto's Draft Root Beer | Pennsylvania

Rosemary Lemonade

Coconut + Pomegranate Lemonade

Tart Cane Sugar Lemonade

Bottle Water

San Peligrino Sparkling | Fiji Natural Artesian

Tea

Black Iced Tea | Pear Berry Iced Tea | Hot Tea

Fielding's Private Roast Organic Coffee

French Press | Espresso | Cappucino | Latte

Americano | Nitro Cold Brew

Juice

Orange | Grapefruit | Apple | Pineapple