

LUNCH APPETIZERS & SHAREABLES

WEEKLY FEATURES

APRIL 8TH - APRIL 19

BLACK & BLUE BURGER

Blackened 44 Farms angus patty. Blue cheese. Pickled avocado. Charred tomatoes. Fig jam. English muffin. Blue cheese ranch fries | 16

ORISON CABERNET SAUVIGNON

'16, Alexander Valley, Sonoma, CA

A powerful and deeply complex wine. Dark in color, rich in flavor and profound in its intensity on both the nose and palate.

4 oz. 18 | 7 oz. 27 | Btl. 89

MIDTOWN BOCK BY UNDER THE RADAR

Traditional Lager turned into an Ale style. Full flavor and body. Hoppy yet balanced - this beer really changes flavors as it warms up in the glass.

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

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. Focaccia | 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

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

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

Soppressata Pizza Romesco. Mozzarella. Calabrese peppers. Balsamico | 16

LUNCH CUTS

Steak Frites Sirloin. Au poivre sauce. Roasted shallots. Skinny fries | 19

Steak & Pasta Petite Filet. Pappardelle stroganoff | 24

Tenderloin Anticucho Flour tortillas. Chimichurri. Fried onions & peppers. Crème fraîche. Avocado. Lime. Cilantro | 14

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

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. Garlic bread. Grana Padano | 9

Small Green Salad Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble | 9

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, Pistachio, Salted caramel, Rum raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

SIGNATURE COCKTAILS

- NEW Texas Sized Martini** Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15
- Sarah's Sour** Luxardo apricot. Disaronno amaretto. Redemption bourbon. House sour mix. Cane Sugar. Luxardo cherry & orange | 10
- Infused "Hazelnut" Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16
- Dragon's Breath** Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16
- Barrel Aged Maker's Manhattan** Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16
- Deluxe Texas Grapefruit** Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13
- Frozen Peach Bellini** Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9
- Caribbean Calypso** Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9
- Paloma Roja** Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11
- St. Germain Spritz** St. Germain. Prosecco. Soda | 14 (single) / 49 (shareable)
- Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

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

OUR MARGARITAS

- Smoky Mezcal Margarita** Sauza Blue. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12
- Pineapple Serrano Margarita** Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12
- Skinny Margarita** Choose your Dulce Vida tequila: *Pineapple jalapeño* | *Lime* | *Grapefruit*. Pressed Lime. Agave. Q Soda Float. Half salt rim | 9

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
- Eagle Rare:** Kentucky 10 yr, 45% | 18
- Toki Japanese Whisky:** Japan, 43% | 25
- Four Roses Single Barrel:** Kentucky, 50% | 23
- Whistle Pig Rye:** Vermont, 50% | 35
- High West Double Rye:** Utah, 46% | 21
- Nikka Coffey Grain Whisky:** Japan, 40% | 30
- Knob Creek Rye:** Kentucky, 50% | 19
- Jameson Black Barrel:** Ireland, 40% | 21

WINE BY THE GLASS

BUBBLE	4oz	7oz	btl	CABERNET SAUVIGNON + BLENDS	4oz	7oz	btl
Delamotte Champagne, France, NV	n/a	25	59	Amici, No Curfew California, '17	8	12	n/a
JCB no. 69 Brut Rosé Burgundy, France	n/a	19	35	Acumen Mountainside Cabernet Napa, '16	16	24	49
Stellina Prosecco Italy, NV	n/a	9	21	Eagle Glen by Davis Family Cab Napa, '15	14	22	43
PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl	Raymond Sommelier Selection Cab California, '16	9	15	29
Acumen, Sauvignon Blanc Napa, '16	11	16	30	Venge Scout's Honor Blend Napa, '16	18	27	51
Gradis'Ciutta Pinot Grigio Italy, '16	10	15	29	PINOT NOIR	4oz	7oz	btl
Mohua Sauvignon Blanc New Zealand, '16	7	11	19	Amici, No Curfew California, '16	7	11	n/a
CHARDONNAY	4oz	7oz	btl	Crossbarn by Paul Hobbs Sonoma Coast, '14	12	20	39
Chappellet Chardonnay Napa, '16	15	22	49	DeLoach, Le Roi California, '16	9	14	26
Ferrari Carrano Russian River Valley, '14	9	14	26	Siduri Willamette Valley, Oregon, '16	12	19	35
Francois Carillon Bourgogne Burgundy, France, '15	12	19	37	MALBEC + TEMPRANILLO	4oz	7oz	btl
Frank Family Carneros, '16	11	15	33	Bodegas Gran Reserva, Tempranillo Rioja, Spain, '06	13	19	39
INTERESTING WHITES + ROSÉ	4oz	7oz	btl	Maal 'Biolento', Malbec Mendoza, Argentina, '15	12	19	37
August Kessler "R" Riesling Rheingau, Germany, '16	9	11	25	INTERESTING REDS	4oz	7oz	btl
Belle Provençale Rosé Mont Ventoux, France, '12	7	11	21	Famille Perrin, Côtes du Rhône Rhone, France, '16	8	12	22
Bodega Vina Nora Albariño Galicia, Spain, '16	8	13	24	Turley, Juvenile, Zinfandel California, '16	13	19	37
Cà ed Balos d'Asti Moscato Piedmont, Italy, NV	9	15	29				
Miraval Rosé Provence, France, '16	12	18	35				

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
- Love Street by Karbach** ✦
KOLSCH BLONDE Houston TX, abv 4.9%, ibu 20, 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
- 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
- Hopadillo by Karbach** ✦
IPA Houston TX, abv 6.6%, ibu 70, 16 oz | 6.5
- 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
- 90 Minute IPA by Dogfish Head**
IMPERIAL IPA Milton DE, abv 9%, ibu 90, 13 oz | 7.5
- Dreamcrusher By Deep Ellum** ✦
DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5
- 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