

LUNCH APPETIZERS & SHAREABLES

WEEKLY FEATURES

APRIL 22 - MAY 3

SALAD BOARD

Candied Salmon. Harissa cauliflower. Cucumber. Young kale. Black currants. Pine nuts. Semi soft boiled egg. Lemon tahini crema. Fresh dill | 14

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

90 MINUTE IPA BY DOGFISH HEAD

Esquire Magazine names this "perhaps the best IPA in America." It has a great malt backbone that stands up to the extreme hopping rate.

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. Turmeric 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, Hazelnut, Rum raisin, Chocolate, Raspberry, Strawberry

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

Executive Chef Edelberto Gonçalves

V vegan VEG vegetarian GF gluten-free or can be gluten-free. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness
A gratuity of 20% will be charged for parties of 6 or more | v. 4.25.2019

2019 SUMMER COCKTAILS

NEW Pressed Vodka Tonic for two Absolute Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19

NEW Frozé Marchesini Chiaretto Italian rosé. New Amsterdam vodka. Essence of Strawberry. Frozen | 7

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

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

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

SIGNATURE COCKTAILS

Texas Sized Martini Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15

Sarah's Sour Luxardo apricot. Luxardo amaretto. Redemption bourbon. House sour mix. Cane Sugar. Luxardo cherry & orange | 10

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

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

Fielding's French 75 PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

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

OUR OLD FASHIONEDS

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

Hickory Smoked Rye Old Fashioned Knob Creek Rye. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16

WINE BY THE GLASS

BUBBLE

Delamotte | Champagne, France, NV
JCB no. 69 Brut Rosé | Burgundy, France
Stellina Prosecco | Italy, NV

4oz 7oz btl
 n/a 25 59
 n/a 19 35
 n/a 9 21

PINOT GRIGIO + SAUV BLANC

Acumen, Sauvignon Blanc | Napa, '16
Gradis'Ciutta Pinot Grigio | Italy, '16
Mohua Sauvignon Blanc | New Zealand, '16

4oz 7oz btl
 11 16 30
 10 15 29
 7 11 19

CHARDONNAY

Chappellet Chardonnay | Napa, '16
Ferrari Carrano | Russian River Valley, '14
Francois Carillon Bourgogne | Burgundy, France, '15
Frank Family | Carneros, '16

4oz 7oz btl
 15 22 49
 9 14 26
 12 19 37
 11 15 33

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
Miraval Rosé | Provence, France, '16

4oz 7oz btl
 9 11 25
 7 11 21
 8 13 24
 9 15 29
 12 18 35

CABERNET SAUVIGNON + BLENDS

Acumen Mountainside Cabernet | Napa, '16
Amici, No Curfew | California, '17
Prisoner Blend | Napa, '16
Raymond Sommelier Selection Cab | California, '16
Venge Scout's Honor Blend | Napa, '16

4oz 7oz btl
 16 24 49
 8 12 n/a
 18 27 59
 9 15 29
 18 27 51

PINOT NOIR

Amici, No Curfew | California, '16
Crossbarn by Paul Hobbs | Sonoma Coast, '14
DeLoach, Le Roi | California, '16
Siduri | Willamette Valley, Oregon, '16

4oz 7oz btl
 7 11 n/a
 12 20 39
 9 14 26
 12 19 35

MALBEC + TEMPRANILLO

Bodegas Gran Reserva, Tempranillo | Rioja, Spain, '06
Maal 'Biolento', Malbec | Mendoza, Argentina, '15

4oz 7oz btl
 13 19 39
 12 19 37

INTERESTING REDS

Famille Perrin, Côtes du Rhône | Rhone, France, '16
Turley, Juvenile, Zinfandel | California, '16

4oz 7oz btl
 8 12 22
 13 19 37

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, 13oz | 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