

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

LUNCH

FIELDING'S
local
kitchen + bar

LUNCH CUTS

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

BREAD

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

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

LOCALLY
FIELDING'S
OWNED

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

ENTRÉES

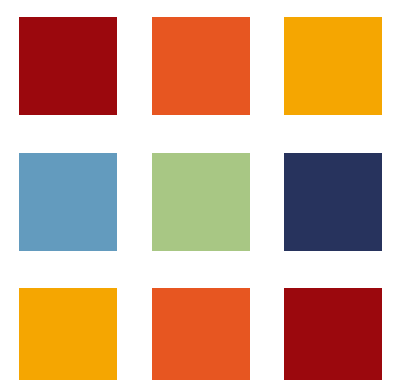
- Rooster Butter Chicken** Peanut chutney. Turmeric Basmati rice. Naan bread | 15
Spaghetti Diabolique Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 19 gluten free pasta: +3
Imperial Crab Cake Pickled fennel. Hot sauce mayo | 19
Madras Chicken Jerk chicken. Fried Rice. Pineapple. Almonds. Pickled 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
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

FEATURE DRINKS

COCKTAIL

ITALIAN MARGARITA
Ambhar Plata tequila. Campari.
Curaçao. Lime. Pressed Orange.
Tall + Rocks | 14

CARY'S WINE SELECTION

SCHRADER DOUBLE DIAMOND CABERNET SAUVIGNON
Oakville, Napa, California | Winemaker Thomas Rivers. Mountaintop Beckstoffer
Amber Knolls Vineyard. Aromas of black currants, dark cherries, blackberry, cherry
compote & oak spice. Palate is rich & juicy, bursting with flavor | Btl. 121

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

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
- Aged 007 Vesper** Barrel aged Finlandia vodka. Cocchi Americano. Malfy Gin. Orange bitters. Lemon twist & olive | 15
- 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 - 6:30pm 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. Germaine. 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. Q Indian tonic. Lemon wheel | 15
- Copper Mule** Finlandia vodka. Fresh lime juice. Ginger beer | 14
- 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, 80 Proof | 32
- Garrison Brothers Bourbon:** Hye Texas, 94 Proof | 45
- Stranahan's Original:** Colorado, 94 Proof | 26
- Eagle Rare:** Kentucky 10 yr, 90 Proof | 18
- Toki Japanese Whisky:** Japan, 86 Proof | 25
- Four Roses Single Barrel:** Kentucky, 100 Proof | 23
- Whistle Pig Rye:** Vermont, 100 Proof | 35
- High West Double Rye:** Utah, 92 Proof | 21
- Nikka Coffey Grain Whisky:** Japan, 80 proof | 30
- Ardbeg 10:** Islay Scotland, 92 Proof | 27
- Knob Creek Rye:** Kentucky, 100 Proof | 19
- Jameson Black Barrel:** Ireland, 80 Proof | 21
- Casamigos Mezcal:** Mexico, 80 Proof | 29
- Ron Zacapa 23 Rum:** Guatemala, 80 Proof | 25
- Pierre Ferrand 1840 Cognac:** France, 90 Proof | 22

WINE BY THE GLASS

	4oz	7oz	btl		4oz	7oz	btl
BUBBLE				CABERNET SAUVIGNON + BLENDS			
Delamotte Champagne, France, NV	n/a	18	59	Acumen Mountainside Cabernet Napa, '14	16	24	49
Scharffenberger Brut Rosé North Coast, California, NV	n/a	18	34	Eagle Glen by Davis Family Cab Napa, '15	14	22	43
Stellina Prosecco Italy, NV	n/a	9	21	Raymond Sommelier Selection Cab California, '16	9	15	29
PINOT GRIGIO + SAUV BLANC				Venge Scout's Honor Blend Napa, '16			
Acumen, Sauvignon Blanc Napa, '16	11	16	30	PINOT NOIR			
Gradis'Ciutta Pinot Grigio Italy, '16	10	15	29	Crossbarn by Paul Hobbs Sonoma Coast, '14	12	20	39
Mohua Sauvignon Blanc New Zealand, '16	7	11	19	DeLoach, Le Roi California, '16	9	14	26
Pahlmeyer "Jayson", Sauv. Blanc Napa, '17	12	19	38	Siduri Willamette Valley, Oregon, '16	12	19	35
CHARDONNAY				MALBEC			
Chappellet Chardonnay Napa, '16	15	22	49	Maal 'Biolento' Mendoza, Argentina, '15	12	19	37
NEW DeLoach Chardonnay Russian River Valley, California	10	15	28	Red Schooner Voyage 6 Napa, '15	15	25	48
Ferrari Carrano Russian River Valley, '14	9	14	26	TEMPRANILLO			
Francois Carillon Bourgogne Burgundy, France, '15	12	19	37	Bodegas Muriel Gran Reserva Rioja, Spain, '06	13	19	39
Frank Family Carneros, '16	11	15	33	Marques De Caceres, Excellens Rioja, Spain, '14	11	17	32
INTERESTING WHITES + ROSÉ				INTERESTING REDS			
August Kessler "R" Riesling Rheingau, Germany, '16	9	11	25	Clarendelle Rouge Bordeaux Bordeaux, France '14	9	14	26
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

- 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
- Snickers 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%, ibu51, 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

- Sodas**
Mexican Coca Cola | Mexican Sprite
Fanta Grape | Fanta Orange
Diet Coke | Coke Zero | Ginger Beer
Ginger Ale | Grapefruit Soda
Otto's Homemade 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 | Cappuccino | Latte
Americano | Nitro Cold Brew
- Juice**
Orange | Grapefruit | Apple | Pineapple