

## THIS WEEK

### Nitro Honey Mule

Aberfeldy 12 year old single malt scotch. Local Texas dark honey. Q Ginger beer. Citrus-Honey Cloud. Phat ice | 14

\*For every cocktail sold, Aberfeldy will donate 12 bees to urban beekeepers\*

### Durant & Booth Cabernet Sauvignon

'17, Napa Valley

Strawberry & cherry aromas. Raspberry & blueberry flavors with dark chocolate and a touch of spice. Long finish. 4 oz. 11 | 7 oz. 17 | btl. 39

### 90 Minute IPA by Dogfish Head

IPA Milton DE, abv 9.0, ibu 90, 13oz | 7.5

# BRUNCH

## APPETIZERS & SHAREABLES

**Pique-Nique Board** Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion | 26

**Cauliflower Hummus** Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 9

**Pastrami Pork Belly** Blue cheese. Grapes. Calabrese pesto | 13

**Bûcheron Cheese Brûlée** Cornmeal crackers. Sea salt. Candied Peppers & pecans | 10

**Strawberry Gazpacho** Compressed watermelon & Feta | 10

## LIGHT & SWEET

**Thick Yogurt** Dulce de leche. Cinnamon. Apples. Peanut butter granola | 8

**Berries + Cream** Buttermilk. Honey. Streusel | 10

**Belgium Waffle** Powder sugar. Nutella & Chantilly | 11

**Dutch Pancake** Chantilly & house made jam | 10

**Cornbread Pancakes** Cane syrup. Apple butter | 10

**Brioche French Toast** Buttercream & toasted almonds | 11

**Cream Biscuits** Grilled bacon. Green pepper gravy & honey | 9

## EGGS & MORE

**Chicken & Waffle** Fried egg. Ivory bbq sauce. Maple syrup | 21

**Eggs + Bacon** Eggs your way. Breakfast potatoes. Toast GF | 11

**Egg in a Hole French Toast** Sausage. Comté cheese | 11

**Frittata** Prosciutto. Potatoes. Grana padano. Parsley | 15

**Cheddar Grits** Butter chicken. Fried egg. Pickled red onions. Chutney GF | 17

**Pulled Pork Hash** Morcilla. Romesco. Charred young onions. Candied jalapeños | 23

**Crab Avocado Omelet** Calabrese peppers. Cilantro. Crème fraîche | 19

**Goat Cheese Omelet** Spinach + Garlic sausage. Toast | 13

**Cheese + Chives Omelet** Cheddar. Butter. Toast | 11

**Eggs Benedict** Jambon de paris. English muffin. Hollandaise | 15 gluten free bun +3

**Croissant Benedict** Smoked salmon. Spinach. Goat cheese. Crème fraîche. Hot sauce | 19

**Brioche Egg + Bacon Melt** Vermont cheddar. Scrambled egg. Breakfast potatoes | 14 gluten free bun +3

**Beef Anticucho + Eggs** Black beans. Rice. Salsa criolla. Fried banana. Avocado. Arepa GF | 17

## GREENS

**Caesar** Garlic bread. Grana Padano. Romaine VEG | 10

**Wedge** Grilled bacon. Dehydrated tomatoes. Pickled red onions. Crisp iceberg. Blue Cheese. Chipotle blue cheese ranch | 15

**Quinoa + Almonds** Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing VEG | 17

**Chopped Cobb** House bacon. Grilled chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 19

**Small Green Salad** Tomatoes. Sesame seed crumble. Mesclun. Balsamic vinaigrette. VEG | 10

add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

## LUNCH

**Local Burger** 44 Farms Angus patty. Brioche bun. Grain mustard. Lettuce. Dried tomatoes. Cheddar. Fries | 15 gluten free bun +3

**Margherita Pizza** Mozzarella. Pomodoro. Basil. Olive oil VEG | 15

**Meat Pie** Mozzarella. Garlic sausage. Pepperoni. Bacon. Roasted garlic. Candied Jalapeno. Pecorino | 19

**Farmer's Market Pizza** Pomodoro. Spinach. Peppers. Onions. Mushroom. Tomatoes. Goat cheese VEG | 16

**Soppressata Pizza** Romesco. Mozzarella. Calabrese & Fresno peppers. Balsamico | 17

**Spaghetti Diabolique** Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 20 gluten free pasta: +3

**Steak Frites** Sirloin. Au poivre sauce. Skinny fries | 20

## DESSERT

**Croissant Bread Pudding** Ivory chocolate custard. Rum raisin gelato | 11

**Chocolate Sticky Toffee Pudding** Maple butterscotch. Pistachio gelato | 10

**House Sorbet & Gelato** Butter cookies. Two scoops. Chocolate sauce. Chantilly | 7

Flavors: Vanilla, Hazelnut, Pistachio, Rum Raisin, Chocolate, Raspberry, Strawberry

## SIDES

**Bacon** | 4

**Garlic Sausage** | 4

**Texas Toast** Jam + Butter | 3

**English Muffins** Jam + Butter | 3

**Arepa** Jam + Butter GF | 3

**Parsleyed Potatoes** | 4

**Two Eggs** Your way | 6

FIELDING'S  
*local*  
kitchen + bar

Executive Chef Edelberto Gonçalves

## BLOODY MARYS *try a flight*

- Whiskey + Bacon** Jack Daniel's rye. Candied bacon. Quail egg. Sriracha salt rim | 9
- Pickled Bloody Maria** El Jimador tequila. Pickled bloody mary. House pickled baby carrot. Cornichon. Peppadew pepper. Togarashi-salt rim | 10
- Smoker** Rey Campero mezcal. Sriracha. Smoked glass | 9
- Local** Finlandia vodka infused with peppadew pepper. Celery | 9

## SIGNATURE COCKTAILS

- Blackberry Kentucky Mule** Maker's Mark Kentucky bourbon. Pressed lime. Q Ginger beer. Blackberries. Cane syrup. Fresh mint | 14
- Texas Sized Martini** Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15
- 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
- Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

## OLD FASHIONEDS

- Hickory Smoked Rye Old Fashioned** Old Forester Rye 100 Proof. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16
- Infused "Hazelnut" Bourbon Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Orange peel. Angostura + orange bitters | 16
- Oaxaca Old Fashioned** Del Maguey's Crema de Mezcal. Organic agave. Orange & angostura bitters. Phat ice | 16

## 2019 SUMMER COCKTAILS

- Aperol Spritz** Stellina DiNotte prosecco. Aperol. Q club soda | 12
- Pressed Vodka Tonic** for two Absolut Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19
- Frosé** 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)
- Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 10
- Watermelon Margarita** Altos tequila. Watermelon juice. Agave. Pressed lime. Triplesec. Tajin & lime | 9
- Smoky Mezcal Margarita** Altos tequila. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12

### Frozen Tito's Screwdriver

Tito's handmade vodka. Cointreau Orange liqueur. Fresh pressed orange juice. Candied orange | 10

## WINE BY THE GLASS

	4oz	7oz	btl		4oz	7oz	btl
<b>BUBBLE</b>				<b>ROSÉ</b>			
<b>Delamotte</b>   Champagne, France, NV	n/a	25	59	<b>See our separate rosé menu</b>			
<b>JCB no. 69 Brut Rosé</b>   Burgundy, France	n/a	19	35	<b>CABERNET SAUVIGNON + BLENDS</b>			
<b>Stellina, Di Notte, Prosecco</b>   Italy, NV	n/a	9	21	<b>Amici, No Curfew, Cab</b>   California, '17	8	12	n/a
<b>PINOT GRIGIO + SAUV BLANC</b>				<b>Hourglass HG III, Blend</b>   Napa, '17	17	26	56
<b>Acumen, Sauvignon Blanc</b>   Napa, '16	8	13	28	<b>Lucas &amp; Lewellen, Hidden Asset, Blend</b>   California, '16	12	19	39
<b>Gradis'Ciutta Pinot Grigio</b>   Italy, '17	10	15	29	<b>Prisoner</b>   Napa, '16	18	27	59
<b>Groth, Sauvignon Blanc</b>   Napa, '18	11	16	30	<b>Raymond Sommelier Selection Cab</b>   California, '16	9	15	29
<b>Mohua Sauvignon Blanc</b>   New Zealand, '18	7	11	19	<b>Caymus, Cabernet Sauvignon</b>   Napa, '17	20	35	149
<b>CHARDONNAY</b>				<b>PINOT NOIR</b>			
<b>Bulletin Place</b>   Australia '18	9	14	26	<b>Amici, No Curfew</b>   California, '16	7	11	n/a
<b>Mer Soleil Reserve</b>   Santa Lucia Highlands, California, '17	11	16	29	<b>Crossbarn by Paul Hobbs</b>   Sonoma Coast, '16	12	20	39
<b>Francois Carillon Bourgogne</b>   Burgundy, France, '15	12	19	37	<b>DeLoach, Heritage</b>   California, '17	9	14	26
<b>Frank Family</b>   Carneros, '17	11	15	33	<b>Siduri</b>   Willamette Valley, Oregon, '17	12	19	35
<b>INTERESTING WHITES</b>				<b>MALBEC + TEMPRANILLO</b>			
<b>August Kessler "R" Riesling</b>   Rheingau, Germany, '17	9	11	25	<b>Bodegas Gran Reserva, Tempranillo</b>   Rioja, Spain, '06	13	20	39
<b>Bodega Vina Nora Albariño</b>   Galicia, Spain, '18	8	13	24	<b>Maal 'Biolento', Malbec</b>   Mendoza, Argentina, '17	12	19	37
<b>Cà ed Balos d'Asti Moscato</b>   Piedmont, Italy, '18	9	15	29	<b>INTERESTING REDS</b>			
				<b>Famille Perrin, Côtes du Rhône</b>   Rhone, France, '17	8	12	22
				<b>Turley, Juvenile, Zinfandel</b>   California, '16	13	19	37

## CANS

- Dallas Blonde** by Deep Ellum | BLONDE | 4
- All Day IPA** by Founders | SESSION IPA | 4
- Old Chub** by Oskar Blues | SCOTCH ALE | 4

## DRAFT AS OF JULY 11TH

- 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 Cyclor's 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
- Dream Crusher** 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

## ZERO PROOF

- Fresh Pressed Juice**
- Orange | Grapefruit
- Mexican Coca Cola | Mexican Sprite
- Mexican Fanta Orange
- Diet Coke | Coke Zero
- Ginger Beer | Ginger Ale
- Otto's Draft Root Beer | Pennsylvania
- Rosemary Lemonade
- Coconut + Pomegranate Lemonade
- Tart Cane Sugar Lemonade
- Bottle Water**
- Topo Chico 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