

THIS WEEK

Vermicelli Bowl

Chinese BBQ pork shoulder.
Rice noodles. Carrots. Daikon.
Cucumber. Basil & mint. Spicy
peanut sauce | 16

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

LUNCH

APPETIZERS & SHAREABLES

Fried Okra Hot sauce mayo VEG | 8

Dry-Aged Beef Meatballs Dijon & worcestershire sauce. Pecorino | 13

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

Bûcheron Cheese Brûlée Cornmeal crackers. Sea salt. Candied peppers & pecans VEG | 10

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

Strawberry Gazpacho Compressed watermelon & feta | 10

BREAD

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

Local Burger 44 Farms Angus patty. Whole grain mustard. Lettuce. Dried tomatoes. Cheddar. Brioche | 15

Chicken Parmesan Mozzarella. Pomodoro. Basil. Focaccia | 15

Avocado BLT Pastrami pork belly. Hot sauce mayo. Rye bread | 16

Prosciutto + Brie Dijon. Tomatoes. Arugula. Olive oil. Brioche | 13

Smoked Salmon Croissant Spinach. Lemon cream cheese. Avocado. Boiled egg. Red onions | 17

Double Grilled Cheese Butter. Romesco. Sea salt. Cheddar & comté. Pain de mie VEG | 13

PIES

Margherita Mozzarella. Pomodoro. Basil. Olive oil VEG | 14

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

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

Soppressata Pizza Romesco. Mozzarella. Calabrese peppers. Balsamico | 17

LUNCH CUTS

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

Steak & Pasta Petite Filet. Pappardelle stroganoff | 25

Tenderloin Anticucho Flour tortillas. Chimichurri. Fried onions & peppers. Crème fraîche. Avocado. Lime. Cilantro | 15

ENTRÉES

Rooster Butter Chicken Peanut chutney. Tumeric Basmati rice. Naan bread | 19

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

Imperial Crab Cake Pickled fennel. Hot sauce mayo | 20

Madras Chicken Jerk chicken. Fried Rice. Pineapple. Almonds. Pickled red onions. Scallions. Lime. Cilantro | 17

Dirty Grits + Shrimp Cheddar. Fried Okra. Saffron bisque sauce | 23

Tikka Masala Bowl Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 14

GREENS

Caesar Romaine. Garlic bread. Grana Padano | 10

Wedge Grilled bacon. Dried tomatoes. Pickled red onions. Crisp Iceberg. Blue cheese. Chipotle blue cheese ranch | 15

Peppercorn Steak Salad Sirloin. Baby kale. Apples. Roasted broccoli. Dried cherries. Hazelnuts. Green peppercorn dressing | 20

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

Chopped Cobb House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 20

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

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

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, Pistachio, Hazelnut, Rum raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

SIGNATURE COCKTAILS

- NEW Kentucky Whiskey Sour** Redemption bourbon. Luxardo Apricot. Pressed lemon. Honey hibiscus syrup. Luxardo cherry | 10
- 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 Chiarretto 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)
- Watermelon Margarita** Altos tequila. Watermelon juice. Agave. Pressed lime. Triplesec. Tajin & lime | 9
- Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 10
- Smoky Mezcal Margarita** Altos tequila. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12

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

WINE BY THE GLASS

BUBBLE	4oz	7oz	btl
Delamotte Champagne, France, NV	n/a	25	59
JCB no. 69 Brut Rosé Burgundy, France	n/a	19	35
Stellina, Di Notte, Prosecco Italy, NV	n/a	9	21
PINOT GRIGIO + SAUV BLANC	4oz	7oz	btl
Acumen, Sauvignon Blanc Napa, '16	8	13	28
Gradis'Ciutta Pinot Grigio Italy, '17	10	15	29
Groth, Sauvignon Blanc Napa, '18	11	16	30
Mohua Sauvignon Blanc New Zealand, '18	7	11	19
CHARDONNAY	4oz	7oz	btl
Bulletin Place Australia '18	9	14	26
Mer Soleil Reserve Santa Lucia Highlands, California, '17	11	16	29
Francois Carillon Bourgogne Burgundy, France, '15	12	19	37
Frank Family Carneros, '17	11	15	33
INTERESTING WHITES	4oz	7oz	btl
August Kessler "R" Riesling Rheingau, Germany, '17	9	11	25
Bodega Vina Nora Albariño Galicia, Spain, '18	8	13	24
Cà ed Balos d'Asti Moscato Piedmont, Italy, '18	9	15	29

ROSÉ See our separate rosé menu

CABERNET SAUVIGNON + BLENDS	4oz	7oz	btl
Amici, No Curfew, Cab California, '17	8	12	n/a
Hourglass HG III, Blend Napa, '17	17	26	56
Lucas & Lewellen, Hidden Asset, Blend California, '16	12	19	39
Prisoner Napa, '16	18	27	59
Raymond Sommelier Selection Cab California, '16	9	15	29
Caymus, Cabernet Sauvignon Napa, '17	20	35	149

PINOT NOIR	4oz	7oz	btl
Amici, No Curfew California, '16	7	11	n/a
Crossbarn by Paul Hobbs Sonoma Coast, '16	12	20	39
DeLoach, Heritage California, '17	9	14	26
Siduri Willamette Valley, Oregon, '17	12	19	35

MALBEC + TEMPRANILLO	4oz	7oz	btl
Bodegas Gran Reserva, Tempranillo Rioja, Spain, '06	13	20	39
Maal 'Biolento', Malbec Mendoza, Argentina, '17	12	19	37

INTERESTING REDS	4oz	7oz	btl
Famille Perrin, Côtes du Rhône Rhone, France, '17	8	12	22
Turley, Juvenile, Zinfandel California, '16	13	19	37

DRAFT AS OF JUN 14TH

- 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 Cyler'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

CANS Limited Quantities

- Dallas Blonde** by Deep Ellum | BLONDE | 12 OZ | 4
- All Day IPA** by Founders | SESSION IPA | 12 OZ | 4
- Old Chub** by Oskar Blues | SCOTCH ALE | 12 OZ | 4

BOTTLES Limited Quantities

- Blue Moon** | WHEAT ALE | 12 OZ | 4
- Coronita** | PALE LAGER | 7 OZ | 3
- Modelo Especial** PALE LAGER | 12 OZ | 3
- Coors Golden Banquet** PALE LAGER | 12 OZ | 3
- Eight Point IPA** by Devil's Backbone | IPA | 12 OZ | 4

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