

LUNCH APPETIZERS & SHAREABLES

WEEKLY LIBATIONS

MARCH 6TH

CARY'S WINE SELECTION

LOUIS MARTINI
GNARLY VINE ZINFANDEL

'14, Sonoma Valley

Deep and focused, classic flavors of jammy plum, dark cherry and blueberry alongside soulful notes of clove and vanilla. Full bodied, the wine is framed by firm but supple tannins and possesses a distinctive minerality. The long finish concludes with juicy fruit and notes of cracked black pepper.

4 oz. 16 | 7 oz. 24 | Btl. 72

BEER

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

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

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

LOCALLY
FIELDING'S
OWNED

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

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. 3.06.2019

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

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

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

Enjoy these cocktails at half price during Happy Hour Monday through Friday from 3pm - 6pm 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 Liqueur. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11

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

Smoky Mezcal Margarita Sauza Blue. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12

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. QIndian tonic. Lemon wheel | 15

Sicilian Mule Finlandia vodka. Campari. Fresh lime juice. Ginger beer | 13

Fielding's French 75 PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 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, 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

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

Pahlmeyer "Jayson", Sauv. Blanc | Napa, '17

4oz 7oz btl

11 16 30

10 15 29

7 11 19

12 19 38

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

4oz 7oz btl

9 11 25

7 11 21

8 13 24

9 15 29

CABERNET SAUVIGNON + BLENDS

Acumen Mountainside Cabernet | Napa, '14

Eagle Glen by Davis Family Cab | Napa, '15

Raymond Sommelier Selection Cab | California, '16

Venge Scout's Honor Blend | Napa, '16

4oz 7oz btl

16 24 49

14 22 43

9 15 29

18 27 51

PINOT NOIR

Crossbarn by Paul Hobbs | Sonoma Coast, '14

DeLoach, Le Roi | California, '16

Siduri | Willamette Valley, Oregon, '16

4oz 7oz btl

12 20 39

9 14 26

12 19 35

MALBEC

Maal 'Biolento' | Mendoza, Argentina, '15

4oz 7oz btl

12 19 37

TEMPRANILLO

Bodegas Muriel Gran Reserva | Rioja, Spain, '06

Marques De Caceres, Excellens | Rioja, Spain, '14

4oz 7oz btl

13 19 39

11 17 32

INTERESTING REDS

Famille Perrin, Côtes du Rhône | Rhone, France, '16

NEW Louis Martini Gnarly Vine, Zin | Sonoma Valley, '14

Turley, Juvenile, Zinfandel | California, '16

4oz 7oz btl

8 12 22

16 24 72

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

Brown Shugga' by Lagunitas

STRONG ALE Petaluma CA, abv 10.1%, ibu 51, 13 oz | 7.5

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

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 | Cappuccino | Latte

Americano | Nitro Cold Brew

Juice

Orange | Grapefruit | Apple | Pineapple