

APPETIZERS & SHAREABLES

- Imperial Crabcake** Pickled fennel. Hot sauce mayo | 19
- Fra Diavolo PEI Mussels** Grilled rye bread | 19
- Skillet Bread & Burrata** Sea salt. Grana Padano. Calabrese pesto VEG | 13
- Dry-Aged Beef Meatballs** Dijon & worcestershire sauce. Pecorino | 12
- White Ham + Foie Gras Croquettes** Truffle mayo | 13
- Pastrami Pork Belly** Blue cheese. Grapes. Calabrese pesto | 12
- Soppressata Pizza** Romesco. Mozzarella. Calabrese peppers. Balsamico | 16
- New England Clam Chowder** Gougeres. Chives. Crème fraîche | 9
- Bûcheron Cheese Brûlée** Cornmeal Crackers. Sea salt. Candied peppers & pecans VEG | 9
- Harissa Roasted Eggplant** Dates. Tahini yogurt. Almonds. Sesame seeds VEG | 8
- Truffle Mushroom Ravioli** Vegetable butter. Black truffles VEG | 19
- Cauliflower Hummus** Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 9

Pique-Nique Board Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion. Old fashioned grain mustard | 27

GREENS

- Wedge** Grilled bacon. Cured grape tomatoes. Pickled red onions. Blue cheese. Crisp iceberg. Chipotle blue cheese ranch GF | 14
- Arugula** Avocado. Pistachios. Dried cherries. Lemon + olive oil | 12
- Small Green Salad** Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble GF | 8
- Caesar** Romaine. Focaccia croutons. Grana Padano | 11
- add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

BUTCHER'S BLOCK

- 40 DAY HOUSE DRY-AGE**
- 12oz Prime Ribeye** 44 Farms, TX | 59
- 12oz Prime NY Strip** TX C.A.B. | 49

AMERICAN WAGYU

- 6oz "Zabuton" Short Rib Filet** Snake River Farms, ID | 36
- Steak & Fries** Petite tender. Au poivre. Roasted shallots | 29

WET-AGED

- 8oz Filet Mignon** TX C.A.B. | 39
- 6oz Filet Mignon** 44 Farms, TX | 39
- 10oz Sirloin** 44 Farms, TX | 24
- 14oz Prime Ribeye** 100% Black Angus, Double R Ranch, WA | 49
- 8oz Prime NY Cut "Manhattan Filet"** 100% Black Angus, Double R Ranch, WA | 39

TABLESIDE CARVING FOR SHARING

- 32oz Porterhouse** Double R Ranch, WA | 89
- Chateaubriand** 16 oz. Tenderloin Roast TX C.A.B. | 79

ENTRÉES

- Canadian Lobster Tail** Hand-rolled pasta. Ratatouille. Saffron bisque | 39
- Old Bay Spiced Redfish** Pontchartrain. Cremini mushrooms. Okra | 36
- Braised Salmon** Potato pancake. Crème fraîche. Dill. Smoked trout roe. Kimchi celery | 29
- Spaghetti Diabolique** Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 22 gluten free pasta: +3
- Duck Breast** Mandarin orange. Semolina gnocchi. Oyster mushrooms. Mascarpone | 29
- Rooster Butter Chicken** Peanut chutney. Tumeric basmati rice. Naan bread | 17
- Colorado Smoked Lamb** 18 oz. Dirty grits. Ivory BBQ sauce. Roasted young carrots. Cane syrup | 39
- Milk Braised Pork Shoulder** Mushroom Diane. Goat cheese whipped yams. Onions. Dates. Cherries. Pistachios. Pecans. Dijon | 24
- Kitchen Burger** Dry aged beef. Toasted English muffin. Comté cheese. Grilled young onions. Bacon marmalade. Fries | 18
- Tikka Masala Bowl** Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 16

SIDES

- Bacon Mac & Cheese + Brioche** | 12
- Sautéed Garlic Spinach** | 8
- Plancha Asparagus** | 8
- Cremini Mushrooms** | 9
- Goat Cheese Sweet Potatoes** | 9
- Old Fashion Potato Puree** | 8
- Skinny Fries** | 5
- Truffle Fries** | 9
- Truffle Noodles** | 9
- Tumeric Basmati Rice** | 5
- Roasted Young Carrots** | 9
- Broccoli + Dashi + Hazelnuts** | 9

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. 2.07.2019

WEEKLY LIBATIONS

FEBRUARY 7TH

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

COCKTAIL

SICILIAN MULE

Finlandia vodka. Campari. Aperol. Fresh lime
juice. Q Spectacular Ginger beer | 13

CARY'S WINE SELECTION

SHATTER, GRENACHE

'14, Maury, France

Aromas of toasted French oak and brioche
mingle with fresh cut strawberry and
candied cherries. The mid-palate brims with
layered blackberry and savory essence of ripe
pomegranate. 4 oz. 14 | 7 oz. 22 | Btl. 39

TOPPINGS

- Crab Oscar & béarnaise | 12
- Shrimp | 9
- Rossini Foie gras and truffles | 19
- Surf & Turf half lobster tail | 29

CHOOSE A SAUCE

- White Truffle butter
- Cilantro chipotle
- Local Steak sauce
- Béarnaise
- Au poivre
- Chimichurri
- Mushroom Diane

FIELDING'S
local
kitchen + bar

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

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 - 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)

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. 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. 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, 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

Scharffenberger Brut Rosé | North Coast, California, NV

Stellina Prosecco | Italy, NV

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

CHARDONNAY

Chappellet Chardonnay | Napa, '16

Ferrari Carrano | Russian River Valley, '14

Francois Carillon Bourgogne | Burgundy, France, '15

Frank Family | Carneros, '16

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

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

PINOT NOIR

Crossbarn by Paul Hobbs | Sonoma Coast, '14

DeLoach, Le Roi | California, '16

Siduri | Willamette Valley, Oregon, '16

MALBEC

Maal 'Biolento' | Mendoza, Argentina, '15

Red Schooner Voyage 6 | Napa, '15

TEMPRANILLO

Bodegas Muriel Gran Reserva | Rioja, Spain, '06

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

INTERESTING REDS

Clarendelle Rouge Bordeaux | Bordeaux, France '14

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

Turley, Juvenile, Zinfandel | California, '16

Shatter, Grenache | Maury, France, '14

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

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

Snicker 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%, ibu 51, 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

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