

# LUNCH

## 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

"Perhaps the best IPA in America."

- by Esquire Magazine

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

## 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

**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)

**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
<b>Delamotte</b>   Champagne, France, NV	n/a	25	59
<b>JCB no. 69 Brut Rosé</b>   Burgundy, France	n/a	19	35
<b>Stellina, Di Notte, Prosecco</b>   Italy, NV	n/a	9	21

### PINOT GRIGIO + SAUV BLANC

	4oz	7oz	btl
<b>Acumen, Sauvignon Blanc</b>   Napa, '16	8	13	28
<b>Gradis'Ciutta Pinot Grigio</b>   Italy, '17	10	15	29
<b>Groth, Sauvignon Blanc</b>   Napa, '18	11	16	30
<b>Mohua Sauvignon Blanc</b>   New Zealand, '18	7	11	19

### CHARDONNAY

	4oz	7oz	btl
<b>Bulletin Place</b>   Australia '18	9	14	26
<b>Mer Soleil Reserve</b>   Santa Lucia Highlands, California, '17	11	16	29
<b>Francois Carillon Bourgogne</b>   Burgundy, France, '15	12	19	37
<b>Frank Family</b>   Carneros, '17	11	15	33

### INTERESTING WHITES

	4oz	7oz	btl
<b>August Kessler "R" Riesling</b>   Rheingau, Germany, '17	9	11	25
<b>Bodega Vina Nora Albariño</b>   Galicia, Spain, '18	8	13	24
<b>Cà ed Balos d'Asti Moscato</b>   Piedmont, Italy, '18	9	15	29

## 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 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 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

### ROSÉ

See our separate rosé menu

### CABERNET SAUVIGNON + BLENDS

	4oz	7oz	btl
<b>Amici, No Curfew, Cab</b>   California, '17	8	12	n/a
<b>Hourglass HG III, Blend</b>   Napa, '17	17	26	56
<b>Lucas &amp; Lewellen, Hidden Asset, Blend</b>   California, '16	12	19	39
<b>Prisoner</b>   Napa, '16	18	27	59
<b>Raymond Sommelier Selection Cab</b>   California, '16	9	15	29

	4oz	7oz	1L btl
<b>Caymus, Cabernet Sauvignon</b>   Napa, '17	20	35	149

### PINOT NOIR

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

### MALBEC + TEMPRANILLO

	4oz	7oz	btl
<b>Bodegas Gran Reserva, Tempranillo</b>   Rioja, Spain, '06	13	20	39
<b>Maal 'Biolento', Malbec</b>   Mendoza, Argentina, '17	12	19	37

### INTERESTING REDS

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

## 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