

BRUNCH 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

APPETIZERS & SHAREABLES

Pastrami Pork Belly Blue cheese. Grapes. Calabrese pesto | 12

Bûcheron Cheese Brûlée Cornmeal crackers. Sea salt. Candied Peppers & pecans | 9

New England Clam Chowder Gougeres. Chives. Crème fraîche | 9

Cauliflower Hummus Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 8

Pique-Nique Board Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion. Old fashioned grain mustard | 25

LIGHT & SWEET

Thick Yogurt Dulce de leche. Cinnamon. Apples. Peanut butter granola | 7

Berries + Cream Buttermilk. Honey. Streusel | 9

Belgium Waffle Powder sugar. Nutella & Chantilly | 10

Dutch Pancake Chantilly & Blueberry marmalade | 9

Cornbread Pancakes Cane syrup. Apple butter | 9

Brioche French Toast Buttercream & toasted almonds | 10

Cream Biscuits Grilled bacon. Green pepper gravy & honey | 8

EGGS & MORE

Chicken & Waffle Fried egg. Ivory bbq sauce. Maple syrup | 20

Eggs + Bacon Eggs your way. Potato. Toast GF | 10

Egg in a Hole French Toast Sausage. Comté cheese | 10

Frittata Prosciutto. Potatoes. Grana. Parsley | 14

Cheddar Rice Grits Butter chicken. Fried egg. Pickled red onions. Chutney GF | 16

Pulled Pork Hash Morcilla. Romesco. Char young onions. Candied jalapeños | 22

Eggs Benedict Jambon de paris. English muffin. Hollandaise | 14 gluten free bun +3

Croissant Benedict Smoked salmon. Spinach. Goat cheese. Crème fraîche. Hot sauce | 18

Brioche Egg + Bacon Melt Vermont cheddar. Scrambled egg. Breakfast potatoes | 13 gluten free bun +3

Beef Anticucho + Eggs Black beans. Rice. Salsa criolla. Fried banana. Avocado. Arepa GF | 16

Crab Avocado Omelet Calabrese peppers. Cilantro. Crème fraîche | 18

Goat Cheese Omelet Spinach + Garlic sausage. Toast | 12

Cheese + Chives Omelet Cheddar. Butter. Toast | 10

SIDES

Bacon | 3

Garlic Sausage | 3

Texas Toast Jam + Butter | 2

English Muffins Jam + Butter | 2

Arepa Jam + Butter GF | 2

Parsleyed Potatoes | 3

Two Eggs Your way | 5

GREENS

Wedge Grilled bacon. Cured grape tomatoes. Pickled red onions. Crisp iceberg. Blue Cheese. Chipotle blue cheese ranch | 14

Quinoa + Almonds Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing VEG | 16

Chopped Cobb House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 18

Caesar Romaine. Garlic bread. Grana Padano VEG | 9

Small Green Salad Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble VEG, GF | 9

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

LUNCH

Local Burger 6oz Angus patty. Brioche bun. Grain mustard. Lettuce. Dried tomatoes. Cheddar. Fries | 14 gluten free bun +3

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

Meat Pie Mozzarella. Garlic sausage. Pepperoni. Bacon. Roasted garlic. Candied Jalapeno. Pecorino | 18

Farmer's Market Pizza Pomodoro. Spinach. Peppers. Onions. Mushroom. Tomatoes. Goat cheese VEG | 15

Soppressata Pizza Romesco. Mozzarella. Calabrese & Fresno peppers. Balsamico | 16

Spaghetti Diabolique Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 19 gluten free pasta: +3

Steak Frites Sirloin. Au poivre sauce. Roasted shallots. Skinny fries | 19

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, Salted Caramel, Pistachio, Rum Raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

BLOODY MARYS *try a flight*

Whiskey + Bacon Jack Daniel's rye. Candied bacon. Quail egg. Sriracha salt rim | 9

Pickled Bloody Maria Sauza blue silver 100% agave 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

MIMOSAS *try a flight*

Classic Prosecco + orange juice | 7

Blushing Cranberry vodka. Orange. Pineapple. Prosecco | 8

Grapefruit Grapefruit vodka. Grapefruit juice. Prosecco | 8

St. Theresa House strong limoncello. Tart lemonade. Prosecco | 8

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

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. Germaine. 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. Q Indian tonic. Lemon wheel | 15

Sicilian Mule Finlandia vodka. Campari. Aperol. 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, 80 Proof | 32

Eagle Rare: Kentucky 10 yr, 90 Proof | 18

Toki Japanese Whisky: Japan, 86 Proof | 25

Four Roses Single Barrel: Kentucky, 100 Proof | 23

Whistle Pig Rye: Vermont, 100 Proof | 35

High West Double Rye: Utah, 92 Proof | 21

Nikka Coffey Grain Whisky: Japan, 80 proof | 30

Knob Creek Rye: Kentucky, 100 Proof | 19

Jameson Black Barrel: Ireland, 80 Proof | 21

WINE BY THE GLASS

BUBBLE

Delamotte | Champagne, France, NV

JCB no. 69 Brut Rosé | Burgundy, France

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

Miraval Rosé | Provence, France, '16

4oz	7oz	btl
n/a	25	59
n/a	19	35
n/a	9	21

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

TEMPRANILLO

Bodegas Muriel Gran Reserva | Rioja, Spain, '06

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

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
16	24	49
14	22	43
9	15	29
18	27	51

4oz	7oz	btl
12	20	39
9	14	26
12	19	35

4oz	7oz	btl
12	19	37

4oz	7oz	btl
13	19	39
11	17	32

4oz	7oz	btl
8	12	22
16	24	72
13	19	37

DRAFT

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 Cyclor's 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

Sodas

Mexican Coca Cola | Mexican Sprite

Fanta Grape | Fanta Orange

Diet Coke | Coke Zero | Ginger Beer

Ginger Ale | Grapefruit Soda

Otto's Homemade 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