

get happy

- available July 13 to July 19 -

SPICY VERDE MARGARITA

Casamigos Reposado tequila, fresh cucumber, serrano pepper, basil, fresh lime juice, agave syrup, served over ice. \$12

JORDAN CHARDONNAY 2015

Inspired by the famous Puligny-Montrachet and Meursault wines of Burgundy. Citrus fruit, soft oak, and a gentle, buttery palate with a long finish. Excellently paired with fresh seafood, poultry, and salads. Russian River, CA | 4oz \$10 | 7oz \$14 | btl \$29

SPINDLETAP HONEY HOLE ESB

Extra special. Smooth. Balanced. An easy drinking beer that's always on point. Try it with our Chicken Cubano sandwich! Houston, TX | abv 7.0% | ibu 20 | 16 oz | \$6

DEVILED EGGS

Romesco. Pancetta. Grana Padano. \$8

CHICK PEA FRIES

Tomato puree. Rosemary-olive salad. \$6

AVOCADO FUNDIDO

Garlic sausage. Fontina. Calabrese peppers. Organic chipotle tortilla chips. \$14

CHARRED SHISHITO PEPPERS

Gochujang. Sesame seeds + cilantro. \$9

CAULIFLOWER HUMMUS

Sliced cucumbers. Chick pea socca. \$7

POTATO BRAVAS

Fried fingerling potatoes. Catalan tomato sauce. Garlic aioli. \$6

WEST COAST FRIED OYSTERS

Nuoc mam sauce. Cilantro. Mint. Lettuce. Crème fraîche. \$14

SHRIMP & SAUSAGE GUMBO

Andouille sausage. Gumbo filé. Steamed rice. \$10

COCONUT BUTTERNUT SQUASH SOUP

Fried plantain. Cashews. \$8

TRUFFLE RISOTTO

Serrano ham. Grana Padano. Calabrese peppers. Parsley. \$18

CROQUETTES

Chicken + serrano. Peperonata. Piquillo aioli. \$9

PULPO

Navy beans. Romesco sauce. Spanish chorizo. Grapefruit. Young onions. \$22

GOAT CHEESE

Charred avocado. Evoo. Micro radish. Fennel crackers. \$12

HOUSE SALUMI + CHEESE SELECTION

Spicy pickled carrots. Onion marmalade. Artisanal bread. \$22

Fielding's local kitchen + bar sources regional products and hand-curates the craft selections of small wineries and micro brewers everywhere. We hand cut our own steaks, dry-age our beef in house, cure our own bacon and salumi, bake our own breads, handcraft our own pastries in house, every day. We make our own pickles, spreads, dips, sauces, vinaigrettes, and sides from scratch.

texas steak house

44 Farms 100% Black Angus Natural Beef | Texas Certified Angus Beef (CAB)

>> CAB FILET TEXAS 12oz, \$49

>> 44 FARMS PRIME DRY AGED RIBEYE 12oz, \$59

>> CAB FILET TEXAS 8oz, \$39

>> CAB PRIME RIBEYE 16oz, \$52

>> 44 FARMS FILET 6oz, \$36

>> 44 FARMS SIRLOIN 10 oz, \$19

Add to any steak: Shrimp \$9 | Maine lobster \$16 | Lump blue crab \$12 | Fried oysters \$10

Sauces: Gorgonzola demi \$2 | Chimichurri \$2 | Garlic chipotle cilantro butter \$2 | White truffle parmesan butter \$3

Sides

Truffle polenta \$8

Skinny fries \$5

Tuscan navy beans \$8

50/50 potatoes \$8

Plancha asparagus \$8

Truffle parmesan butter noodles \$8

Brown butter cremini mush \$9

Creamed spinach \$7

Garlic chipotle french green beans \$8

Roasted broccoli \$7

pasta

BOLOGNESE

Spaghetti. Hand-cut Bolognese. Orange zest. \$14

CHICKEN PAPPARDELLE

Black garlic Alfredo. Grana Padano. \$18

WINTER SQUASH RAVIOLI

Lemon crème fraîche. Almond crumble. Black pasta. Chives. \$18

SPAGHETTI DIABOLIQUE

Spicy marinara. Shrimp. Jalapeños. Red pepper. Grana Padano. Roasted garlic. \$19

LOBSTER MAC + CHEESE

Lobster. Pangrattato bread crumbs. Manchego + Comté cheese. Pancetta. French beans. \$34

pizza

FLAMMKUCHEN

House bacon. Crème fraîche. Onions. Leeks. \$15

NAPOLETANA

Paula Lambert fresh mozzarella. Marinara sauce. Basil. Evoo. \$14

MUSHROOM TRUFFLE

Crème fraîche. Shiitake. Spinach. Truffle oil. Pecorino. \$18

FIG + BLUE

Fig jam. Gorgonzola. Serrano ham. Hazelnuts. \$17

PEPPERONI

Calabrese peppers. Ricotta. \$16



plates

DIVER SCALLOPS

Truffle polenta. Leeks julienne. Apple cider essence. \$32

44 FARMS POT ROAST

Hazelnut Mole. Steamed rice. Navy beans. Cilantro. Mojo verde. Flour tortillas. \$23

PAN ROASTED CHICKEN BREAST

Winter squash. Cipollini onions. Young carrots. Black garlic. Sour mustard sauce. Fresh herbs. \$25

SUSTAINABLE IDAHO BLACKENED TROUT

Verjus Beurre blanc. 50/50 potatoes. Roasted Broccoli. Hazelnut oil + Dashi. \$26

SPRING LAMB COCONUT CURRY

Red pepper pappardelle. Asparagus. Young carrots. Cauliflower. Micro cilantro. \$24

SALMON RAMEN

Bay of Fundy salmon. Miso broth. Shiitake. Ramen noodles. Cashew. Cucumbers. Avocado. Butter radishes. Cilantro. \$28

THAI VEGETABLE CURRY

Carrots. Cauliflower. Broccoli. Potatoes. Onions. Mushrooms. Coconut milk. Steamed rice. Cilantro & Mint. Cashew. \$18

sandwiches

CRAB CLUB

House bacon. Avocado. Garlic aioli. Radish sprouts. Pain de mie. Fries. \$18

CHICKEN CUBANO

Ham. Comté cheese. Dijon. Candied jalapeños. Ciabatta. Fries. \$16

PRESSED GRILLED CHEESE

Oven-dried tomatoes. Butter. Pecorino + Vermont Cheddar. Fries. \$12

SIRLOIN TIPS

Caramelized onions. Romesco. Manchego. Brioche. Fries. \$16

LOCAL BURGER

Cassis mustard. Grafton cheddar. Oven-dried tomatoes. Lettuce. Brioche. Fries. \$15

TEXAS BLUES BURGER

Fig jam. Lettuce. Pickled red onion. House bacon. Fresh jalapeños. Blue cheese. Brioche. Fries. \$17

Sub fries with salad: \$3

salads

CHOPPED COBB

House bacon. Sliced chicken breast. Romaine. Eggs. Gorgonzola. Tomatoes. Avocado. Colinas De Garzón EVOO & balsamico. \$17

BEET & FETA SALAD

Arugula. French green beans. Spring onions. Navy beans, Romesco. Sherry vinegar. Toasted almonds. \$12

ESCAROLE

Roasted butternut squash. Dry apricots. Toasted hazelnuts. Radishes. Jicama. Miso dressing. \$12

BIBB LETTUCE

Serrano ham. Scallions. Manchego. Pears. Blue cheese dressing. \$12

CAESAR SALAD

Romaine. Grilled ciabatta crouton. Grana Padano. Spanish anchovies. \$10

SMALL GREEN SALAD

Mesclun. Balsamic vinaigrette. Black sesame seed crumble. \$7

Add to any salad: Shrimp \$9 | Steak \$10 | Salmon \$15 | Chicken \$6 | Blue crab \$12

# cocktails

**HOUSE INFUSED HONEYCRISP APPLE OLD FASHIONED**  
Old Forester Kentucky straight bourbon, infused with Honeycrisp apples. Cane syrup. Angostura + orange bitters. Phat ice. \$14

**BIJOU FROSÉ**  
Chateau St Jean Bijou Rosé. Chambord liqueur. Fresh raspberry puree. Served frozen. | \$6

**MULE PACK**  
Enchanted Rock premium vodka. Enchanted Rock Peach vodka. Texas Ranger whisky. Herradura Silver. Fever-Tree ginger beer. \$40

**DELUXE TEXAS GRAPEFRUIT**  
Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim. \$12

**TALE OF TWO CITIES**  
Remy Martin 1738 Accord Royal cognac. Cointreau liqueur. Lemon peel. \$12

**REINVENTED PINK GIN MARTINI**  
Plymouth Gin Navy Strength gin (57%). Martine Texas Honeysuckle liqueur. Angostura bitters. Wide lemon peel. \$14

**BANGIN' PEACH TEA**  
Deep Eddy Peach vodka. Deep Eddy Sweet Tea vodka. Finlandia vodka. Owl's Brew Pink & Black tea. Fielding's organic black tea. Fresh pressed lemon. Cane syrup. \$13

**DRAGON'S BREATH**  
Red Handed Texas bourbon. St. Germain Elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes. \$15

**COPPER CUP MULE**  
Russian Standard vodka. Fresh lime juice. Fever-Tree ginger beer. \$14

**PEPPATINI**  
Peppadew peppers infused Finlandia vodka. Cointreau. Fresh lime juice. Agave nectar. \$12

**MARIPOSA**  
Fruit Lab Hibiscus liqueur. Fresh cucumber. Stellina Prosecco. \$12

**CREEKSIDE PALMER**  
Fresh herbs and lemon infused 1876 Vodka. Owl's Brew Pink & Black tea infusion. Green tea syrup. Sour lemonade ice. \$12

**CARIBBEAN OLD FASHIONED**  
Bacardi 8 rum. Cedillia Açai liqueur. Cane syrup. Angostura bitters. Phat ice. \$12

**TEX-MEX CHERRY COLA**  
Black Mission figs and vanilla bean infused Casamigos Blanco tequila. Luxardo cherries. Woodford Reserve spiced cherry bitters. Lime juice. Pure cane Coca-Cola. \$12

**BRAZILIAN SUNRISE**  
Leblon Cachaça. Aperol. Shrub & Co Blood Orange Shrub. Cane syrup. Fresh lime juice. \$12

**STRAWBERRY BASIL CHILLER**  
Sauza Blue Silver tequila. Chambord liqueur. Hand crafted strawberry sorbet. Fresh basil. Sea salt. Fresh lime juice. Patrón Citrónge Mango float. Sugar rim. \$13

# zero proof

**SODA**  
Coca Cola / Diet Coke / Coke Zero  
Sprite  
Fanta Grape / Fanta Orange  
St. Arnold draft Root Beer  
Fever-Tree ginger beer  
Fever-Tree ginger ale

**BOTTLED WATER**  
Perrier sparkling water  
Fiji natural artesian water

**TEA**  
Organic Texas black iced tea  
**Featured: Apricot iced tea**  
Benjamin loose leaf hot tea

# kids menu

\$8 eats for 12 and under



eats

- Slider cheeseburger + fries
- Pressed grilled cheese + fries
- Chicken + mixed green salad
- Cheese pizza
- Pepperoni pizza
- Mac + cheese
- Butter pasta
- Butter pasta + chicken
- Pasta marinara
- Pasta marinara + chicken

sweets

Gelato: vanilla, hazelnut praline, pistachio, caramel sea salt  
Sorbet: strawberry, raspberry granite, cocoa  
One scoop included. Additional scoops \$2 each.

# beer

## progressive taps *build your own flight of any 4*

- Cider** Austin Eastciders Blood Orange | Austin TX | abv 5.0% | ibu n/a | 16 oz | \$6.5
- Lager** Dej Buh Stesti Bohemian | Lovelady TX | abv 4.6% | ibu 22 | 16 oz | \$6.5
- Belgian Pilsner** Stella Artois | Leuven Belgium | abv 5.0% | ibu 24 | 16 oz | \$5.5
- Pilsner** Real Ale Hans' Pils | Blanco TX | abv 5.3% | ibu 50 | 16 oz | \$5.5
- Hefeweizen** Live Oak Brewing Company | Austin TX | abv 5.3% | ibu 10 | 16 oz | \$5.5
- Blonde** Southern Star Bombshell | Conroe TX | abv 5.3% | ibu 20 | 16 oz | \$5.5
- Wheat Ale** Galveston Bay Watermelon | Dickinson TX | abv 5.0% | ibu 12 | 16 oz | \$6.5
- Wit** Cyclor's Dom'e'stique | Montgomery TX | abv 5.0% | ibu 10 | 16 oz | \$6
- Cream Ale** Buffalo Bayou Sam's Daily | Houston TX | abv 5.8% | ibu 28 | 16 oz | \$5.5
- Cream Ale with Coffee** Cobra Meen Jo Bean | Lewisville TX | abv 5.8% | ibu 29 | 16 oz | \$6.5
- ESB** Spindletop Honey Hole | Houston TX | abv 7.0% | ibu 20 | 16 oz | \$6
- Amber** Odell 90 Shilling | Fort Collins CO | abv 5.3% | ibu 32 | 16 oz | \$5.5
- Saison** Buffalo Bayou Raspberry Rotundone | Houston TX | abv 9.0% | ibu 39 | 13 oz | \$11
- Belgian Tripel** Unibroue La Fin du Monde | Quebec Canada | abv 9.0% | ibu 19 | 13 oz | \$9
- Belgian Dark** COOP Ale Works DNR | Oklahoma City, OK | abv 10.0% | ibu 30 | 13 oz | \$11
- Session IPA** Oasis MetaModern | Austin TX | abv 4.5% | ibu 45 | 16 oz | \$5.5
- IPA** Lone Pint Yellow Rose | Magnolia TX | abv 6.8% | ibu 62 | 16 oz | \$7
- Double IPA** Southern Tier 2XIPA | Lakewood NY | abv 8.2% | ibu 79 | 13 oz | \$5.5
- Stout** Bell's Brewery Kalamazoo | Kalamazoo MI | abv 6.0% | ibu 22 | 16 oz | \$7.5

## bottles + cans

Bud Light \$4	Miller Lite \$4	Dos XX \$5
Budweiser \$4	Michelob Ultra \$4	Stella Artois \$5
Coors Light \$4	Shiner Bock \$5	St Pauli Girl Non Alc. \$4.5

# wine

4oz | 7oz | btl

## BUBBLES

Stellina di Notte Prosecco   Italy, NV	\$8	\$22
JCB by Jean Charles Boisset No 21 Brut   Burgundy, France	\$13	\$36
Scharffenberger Brut Rosé   North Coast California, NV	\$15	\$42
Delamotte Champagne   France, NV	\$25	\$89

## PINOT GRIGIO + SAUVIGNON BLANC

WillaKenzie Estate Pinot Gris   Yamhill, OR	\$9	\$12	\$33
Santa Margherita Pinot Grigio   Italy	\$12	\$16	\$44
Matanzas Creek Sauvignon Blanc   Sonoma	\$8	\$11	\$29
Atalon Sauvignon Blanc   Napa	\$9	\$12	\$33
Flora Springs Sauvignon Blanc   Napa	\$11	\$15	\$41

## CHARDONNAY

Hahn Winery   Central Coast	\$7	\$9	n/a
Saracina Unoaked   Mendocino	\$7	\$9	\$25
Carneros Hills Chardenet Coteau Blanc   Carneros	\$9	\$12	\$33
Ferrari Carrano   Russian River Valley	\$9	\$12	\$33
Jordan   Russian River Valley	\$10	\$14	\$38
Rombauer   Carneros	\$14	\$19	\$52

## OTHER WHITE

Bodega Vina Nora Albariño   Galicia, Spain	\$8	\$11	\$29
Long Shadows Poet's Leap Riesling   Columbia Valley, WA	\$9	\$12	\$33
Miraval Rosé   Provence, France	\$9	\$12	\$33

## PINOT NOIR

Banshee   Sonoma Coast	\$10	\$14	n/a
DeLoach Le Roi   California	\$7	\$9	\$25
Meiomi   Sonoma, California	\$9	\$12	\$33
Etude, Fiddlesticks   Sta Rita Hills	\$11	\$15	\$41

## MALBEC + TEMPRANILLO

Atalayas de Golban Torre de Golban Crianza   Duero, Spain	\$9	\$12	\$33
Maal 'Biolento' Malbec   Mendoza, Argentina	\$11	\$15	\$41
Red Schooner Voyage 4   Andes Mountains, Argentina	\$13	\$17	\$49

## CABERNET SAUVIGNON

Amici   Napa	\$6	\$8	n/a
Raymond Sommelier Selection   North Coast California	\$9	\$12	\$33
Consortium   Napa	\$11	\$15	\$41
Faust   Napa	\$25	\$33	\$79

## ZINFANDEL

Boneshaker   Lodi, California	\$8	\$11	\$29
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## RED BLEND + OTHER RED

Bodegas Filon Garnacha   Calatayud, Spain	\$6	\$8	\$22
Abstract by Orin Swift   California	\$11	\$15	\$41
Gerard Bertrand Kosmos   Languedoc-Roussillon, France	\$12	\$16	\$44
Flora Springs Merlot   Napa	\$13	\$18	\$49
Alpha Omega II   Napa	\$17	\$22	\$61

- we're open every day of the year -