

get happy

- available August 10 to August 16 -

BLACKBERRY GIN & TONIC

Ford's small batch gin, fresh blackberries, mint, lemon, cane syrup, tonic, rocks. \$10

QUINTESSA ILLUMINATION 2015

A Sauvignon Blanc full of aromatic complexity, beautiful texture and bright flavors. Fruit aromas of white peach, kiwi and guava interplay with fresh herbs, pink grapefruit, and beeswax honey. Stone fruit and lemon zest on the palate, followed by a fresh, flavorful finish.
Rutherford CA | 4oz \$14 | 7oz \$19 | btl \$49

BUFFALO BAYOU SUMMER'S WIT 🍷

Classic Belgian Witbier yeast brewed with hibiscus flowers, ginger coriander, and orange peel. A big floral nose, light citrus flavors in the mouthfeel and dry coriander on the finish.
Houston TX | abv 6.0% | ibu 20 | 16 oz | \$6.5

pasta

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

sandwiches

CRAB CLUB

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

PRESSED GRILLED CHEESE

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

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

sides

House made bacon \$3

House made garlic sausage \$3

Texas toast. Jam + butter \$1.50

English muffins. Jam + butter \$1.50

Parsleyed potatoes \$3

Arepas \$2

local kitchen + bar

sweet + lite

HOUSE VANILLA YOGURT

Honey. Blueberries. Dates. Almonds. \$7

BERRIES

Chantilly + vanilla custard. \$8

SUGAR BUN ST. TROPEZ

Vanilla pastry cream. \$5

LIEGE WAFFLE

Whipped cream. \$9

CREAM CHEESE LEMON PANCAKES

Maple syrup. Apple butter. \$8

> Add blueberries \$2 / Add chocolate \$2

eggs + more

CHICKEN & WAFFLE

Fried egg. Ivory BBQ sauce. Maple syrup. \$20

BRIOCHE EGG & BACON MELT

Vermont cheddar. Scrambled egg. Breakfast potatoes. Caramelized onions. \$12

SIRLOIN ENGLISH BREAKFAST

Eggs your way. Garlic sausage. House bacon. Baked black beans. Grilled tomato. English muffin. \$24

POACHED EGGS MEURETTE

Mushroom. Bacon lardons. Caramelized cipollini onions. Peasant toast. Burgundy Pinot sauce. \$14

DESAYUNO CHAPIN 🍷

Two eggs. Platano y crema. Baked black beans. Arepas. Salsa criolla. \$11

EGGS + BACON 🍷

Eggs your way. Potato. Toast. \$10

EGGS BENEDICT 🍷

Jambon de Paris. English muffin. Hollandaise. \$14

BRUNCH

starters

SHRIMP & SAUSAGE GUMBO

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

COCONUT BUTTERNUT SQUASH SOUP 🥕

Fried plantain. Cashews. \$8

DEVILED EGGS 🍷

Romesco. Pancetta. Grana Padano. \$8

AVOCADO FUNDIDO

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

GOAT CHEESE 🍷

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

POT ROAST HASH

Hash. Fried egg. Mole. Avocado. Cheddar. Mojo Verde. Flour tortillas. \$22

TURTLE FRENCH TOAST

Sea salt caramel. Melted chocolate. Toasted pecans. \$10

HAM & SWISS FRENCH TOAST

Ham. Swiss cheese. \$16

CRAB + FINGERLING POTATO FRITTATA 🍷

Serrano ham. Piquillos. Manchego. Romesco. \$16

CHEESE + CHIVES OMELET 🍷

Cheddar. Butter. Toast. \$9

MUSHROOM OMELET 🍷

Toast. \$10

GOAT CHEESE OMELET 🍷

Spinach + garlic sausage. Toast. \$10

LOCALLY
FIELDING'S
OWNED

desserts

POACHED PEAR 🥕

Coconut Caramel fudge glaze. Peanut brittle. \$6

SOUTHERN PECAN PIE

Nutella sauce. Hazelnut gelato. \$9

CHOCOLATE BROWNIE BUTTONS

Vanilla milk. \$7

APPLE BRIOCHE BREAD PUDDING

Cinnamon spiced custard. \$7

CHOCOLATE STICKY TOFFEE PUDDING

Maple butterscotch. Pistachio gelato. \$8

GELATO + SORBET

\$2 per scoop

> Gelato flavors: Vanilla, Hazelnut praline, Pistachio, Caramel sea salt

> Sorbet flavors: Strawberry, Cocoa, Raspberry granité

Food items cooked to order. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illnesses | A gratuity of 20% will be charged for parties of 6 or more.

🍷 indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment. 🥕 indicates vegan items. | v. 08.10.2017

brunch cocktails

bloody mary try a flight

WHISKEY + BACON

Alberta Dark Barrel Rye, candied bacon, egg, Sriracha salt rim

EH'S PICKLED BLOODY MARIA

Sauza Blue Silver 100% agave tequila, pickled bloody mary, house picked baby carrot, Castelvetrano olive, cornichon, peppadew pepper, Togarashi-salt rim

SMOKER

Rey Campero mezcal, Sriracha, smoked glass

LOCAL

Finlandia vodka infused with peppadew pepper, celery

mimosa try a flight

CLASSIC

Prosecco + orange juice

BLUSHING

Cranberry vodka, orange, pineapple juice, Prosecco

GRAPEFRUIT

Grapefruit vodka, grapefruit juice, Prosecco

ST. THERESA

House strong limoncello, tart lemonade, Prosecco

juices

Pressed orange
 Pressed grapefruit
 Tart cane sugar lemonade
 Coconut-pomegranate lemonade
 Rosemary sparkling lemonade
 Apple juice - pasteurized
 Pineapple juice - pasteurized

organic coffee

Free trade organic French press coffee \$7.5
 Nitro cold brew, organic coffee \$5
 Cappuccino \$4.5
 Latte \$4.5
 Espresso \$3.5
 Ristretto - half the water \$3.5
 Americano \$3.5
 'Two Leaves and a Bud' organic tea selection
 Ultimate hot chocolate + vanilla whipped cream
 Fat Free milk, 2% milk, whole milk, cream, almond milk

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 Oskar Blues Mama's Little Yella Pils | Longmont CO | abv 5.3% | ibu 35 | 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 Cycler's Dom'e'stique | Montgomery TX | abv 5.0% | ibu 10 | 16 oz | \$6
Witbier Buffalo Bayou Summer's Wit | Houston TX | abv 6.0% | ibu 20 | 16 oz | \$6.5
ESB Spindletop Honey Hole | Houston TX | abv 7.0% | ibu 20 | 16 oz | \$6
Copper Ale Buffalo Bayou 1836 | Houston TX | abv 6.0% | ibu 40 | 16 oz | \$5.5
Amber Odell 90 Shilling | Fort Collins CO | abv 5.3% | ibu 32 | 16 oz | \$5.5
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
Pale Ale Brash Barley Grind | Houston TX | abv 5.2% | ibu 68 | 16 oz | \$8
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
Porter Under the Radar Porter Authority | Houston TX | abv 6.1% | ibu 7 | 16 oz | \$7
Stout 11 Below Negative Space | Houston TX | abv 9.5% | ibu 15 | 13 oz | \$9.5

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

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 | \$17 | \$49
 Alpha Omega II | Napa \$17 | \$22 | \$61

- we're open every day of the year -