

BITES

- A5 JAPANESE WAGYU TIRADITO Romesco, salsa verde, green apple, chervil 25
- TWIN OYSTERS & PEARLS Champagne, caviar 18
- HOKKAIDO SCALLOP Dashi beurre blanc, trumpet mushroom, garlic, parsley, brioche croutons 14
- YELLOWTAIL Hamachi crudo, miso aioli, yuzu, crispy rice, smoked trout roe, radishes 14

BREAD

- SKILLET BREAD Burrata, Calabrese chimichurri, Grana Padano 22 F
- SOURDOUGH Cultured butter from Brittany France, Raw Texas Honey 18
- GARLIC NAAN Peanut chutney 14

SMALL PLATES

- FRIED QUAIL Red pepper BBQ glaze, apple slaw, blue cheese ranch 18
- ASPARAGUS & CAVIAR Beurre blanc, eggs, capers, shallots, chives 18
- OYSTERS Mignonettes, shallot, yuzu jalapeño, lemon & Tabasco 22
- OKRA Southern fried, Old Bay, tabasco aioli 16
- PULPO Piri Piri pepper, papas revolconas, chorizo, romesco, parsley, cured black olives 28
- CRAB CANNELLONI Leek fondue, tomato concassée, Grana Padano, green oil 25 F
- CAULIFLOWER HUMMUS Pistachios, Aleppo oil, cilantro, socca, cucumbers 16
- FRENCH ONION SOUP Comté cheese, sourdough croutons, fresh thyme 16
- STICKY PORK BELLY Soy honey braised, Roquefort, cashew cream, chili sesame oil, radishes, scallions 17

GREENS

- ARUGULA RANCH Corn, avocado, cucumbers, jalapeños, ranch crumble, cilantro 18
- BABY WEDGE Pimentón blue cheese dressing, tomato confit, chorizo, Roquefort, pickled red onions 19
- ROMAINE Miso Caesar dressing, Nori pangrattato, radishes, aged Gouda 17
- BEET CARPACCIO Baked with sea salt, creamy goat feta, pickled fennel, orange essence, olive oil, pistachios 16
- HARVEST CHICKEN COBB Romaine, bacon, Roquefort, dried cherries, avocado, apple, walnuts, creamy cider dressing 26 F

PIZZA

- SPINACH ARTICHOKE Double cream, fontina cheese, summer black truffle 29 F
- POMODORO Tomatoes, mozzarella, basil, Grana Padano 20
- PICCANTE Tomato sauce, soppressata, mozzarella, Calabrian peppers 22
- SAN DANIELE Ricotta, pears, Prosciutto, Gorgonzola, aged balsamic, pistachios 22

Live-Fire Steaks

44 Farms Steaks served with
Fielding's house fries and choice of sauce

FILET 7oz 58

BAVETTE 8oz 32

SIRLOIN 10oz 34

NY STRIP 16oz 59 F

RIBEYE 14oz 66

COWBOY 35oz 110 (carved tableside)

JAPANESE A5 Hokkaido Wagyu 4oz 99

HOUSE DRY-AGED STEAKS

NY STRIP 12oz 68

RIBEYE 12oz 73

Sauces | Add a second sauce \$2

Chimichurri ♦ Roquefort

Au Poivre ♦ Bearnaise Sauce

Truffle Butter ♦ Miso BBQ sauce

Add ons Jumbo Crab Oscar 19
Jalapeños Toreados with cilantro & lime 5

Our Sides

LOBSTER MAC Gnocchetti, pancetta, tomato, comte, pangrattato 24

CHEDDAR WHIPPED POTATOES Bacon, scallions, crème fraiche 14

TWICE COOKED FINGERLINGS Garlic butter, parsley 11

POMMES PURÉE Cultured butter, fleur de sel 11 F

FRENCH FRIES 11

TRUFFLE FRIES Grana Padano 16

STEAMED RICE Rice vinegar & sesame oil 9

CREAMED SPINACH Ranch panko 12

DASHI BROCCOLI Hazelnuts 13 F

SPINACH Brown butter, lemon zest, Grana 11

ROASTED CABBAGE Korean sauce, pickles, peanuts 12

Signatures

SEAFOOD

MISO SALMON

Black spaghettini, edamame cream,
pickled fennel, radishes, greens 39

BRANZINO

Noilly Prat sauce, spinach gnocchi, artichokes,
trumpet mushrooms, pea shoots 44 F

HOUSE FAVORITES

LAMB CHOP

7 spices, whipped feta, eggplant stew, pine nuts, honey roasted
young carrots, Aleppo pepper oil 45

BUTTER CHICKEN

Steamed rice, cashew cream, peanut chutney,
garlic naan, mint 34

HERITAGE PORK CHOP

Al pastor marinade, corn purée, charred pineapple salsa 39

FIELDING'S GRIDDLE BURGER

44 Farms smashed patties, caramelized onions, hot sauce mayo,
yellow cheese, brioche bun. *Fielding's French Fries* 22

VEGETABLE COCONUT MASALA

Steamed rice, cashew cream, sesame seeds,
radish spouts 26

PASTA

DRY AGED BOLOGNESE

Radiatore pasta, pancetta, burrata, basil 26 F

PURPLE RISOTTO

Carnarolli rice, red cabbage, gorgonzola,
prosciutto, pistachios 21

BUCATINI

Piri Piri shrimp, Calabrese sugo, black olives, basil,
Grana Padano 34

Cocktails

BLACKBERRY SMASH

Bacardi rum, pressed lemon, blackberry syrup, mint, pineapple juice 14

MEZCAL TARRAGON

Vida mezcal, Aperol, tarragon honey syrup, pressed lemon, brûléed orange 16

CUCUMBER HUGO SPRITZ

St-Germaine elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 12

ROSEWOOD NEGRONI

Junipero smoked rosemary gin, strawberry-infused Campari, Carpano Antica sweet vermouth 16

ROASTED HAZELNUT OLD FASHIONED F

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 20

ROASTED PECAN OLD FASHIONED

Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 20

FROZEN WATERMELON F

El Tequileno tequila, watermelon liqueur, watermelon juice, pressed lime, organic agave, Tajin rim | 16

FIELDING'S FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 10

TEXAS GRAPEFRUIT

Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17

EMERALD MARGARITA

Fielding's Private barrel tequila, Cointreau, La Gauloise liquor, organic agave, lime 19

FRENCH 77! F

Housemade limoncello, Pama liqueur, JCB No. 69 Brut Rosé Crémant de Bourgogne 16

FIELDING'S MODERN AVIATION F

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18

OUR GIN TONIC

Gin Mare Spanish gin, Mediterranean Fever Tree tonic, housemade tonic ice cubes, juniper berries, lime, mint 18

CHARRED PALOMA

Clase Azul Plata & Tequileno blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 18

CRAN-BUBBLY

Tito's Handmade Vodka, cranberry simple syrup, topped with bubbles 14

n/a

FLEUR DE PERA

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp

HERB & CHILL

Pressed lime, elderflower tonic, cucumber, fresh thyme

LYCHEE BREEZE

Lychee syrup, pressed lemon , raspberries, foamer, soda

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ICE-BOX MARTINI FLIGHT

Martini Trio 28

Japanese

Nikka coffey vodka, Noilly Prat dry vermouth, Castelvetro olive

French

Alchemist gin, Noilly Prat dry vermouth, lemon swath

50 by 50

Alchemist French gin, Haku Japanese vodka, Lillet Blanc, frozen grape

Wine by the glass

BUBBLES		5oz		ROSÉ	5oz	8oz
CHAMPAGNE	Brut, Delamotte, France, NV	32		ROSÉ	Domaine de Leos, Provence, France	12 19
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV	19		ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy , '22	13 20
PROSECCO	Torresella, Italy, NV	13				
WHITES		5oz	8oz	REDS	5oz	8oz
CHARDONNAY	Jean-Claude Boisset Les Ursulines, France, '22	18	27	CAB SAUVIGNON	Faust, Napa Valley, California '23	27 44
CHARDONNAY	Macon-Villages Dom. JM Boillot, France '22	21	34	CAB SAUVIGNON	Turning Point, Alexander Valley, California '21	17 27
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	19	29	CAB SAUVIGNON	Raymond Sommelier Sélection, California '22	14 22
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	13	21	MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France '20	19 36
GRUNER VELTLINER	Loimer Lois, Niederosterreich, Austria '22	12	19	ZINFANDEL, JUVENILE	Turley Wine Cellars, California '20	18 29
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24	MALBEC	Maal 'Biutiful', Mendoza, Argentina '23	12 19
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	14	21	MERLOT	Quattro Theory, Napa, California '22	16 26
SANCERRE	Domaine Delaporte, France '23	26	39	PINOT NOIR CUVÉE	Vincent Girardin, Saint-Vincent, France '21	23 35
SAUVIGNON BLANC	Peregrine, New Zealand '23	16	26	PINOT NOIR	Calera, California '22	14 19
				RED BLEND	Prisoner, Napa, California '21	20 30
				SUPER TUSCAN	Modus IGT, Tuscany, Italy '19	15 22

Beer and Seltzers

BOTTLE SELECTION		
DELIRIUM TREMENS	by Huyghe Brewery Belgium, BELGIAN STRONG ALE ABV 8.5%, IBU 25 18	
CHIMAY GRANDE RÉSERVE (BLUE)	by Bières de Chimay, BELGIAN TRAPPIST ALE ABV 9%, IBU 35 19	
ORVAL TRAPPIST ALE	by Brasserie d'Orval, BELGIAN TRAPPIST ALE ABV 6.9%, IBU 32 11	
DUVEL	by Duvel Moortgat, BELGIAN GOLDEN ALE ABV 6.8%, IBU 29 15	
MICHELOB ULTRA	by Anheuser-Busch, LIGHT ABV 4.0 %, IBU 10 7	
SHINER BOCK	by Spoetzl Brewery 🍷 DARK ABV 4.4%, IBU 10 7	
HITACHINO NEST WHITE ALE	by Kiuchi Brewery, WHITE ALE ABV 5.5%, IBU 13 14	
ALASKAN AMBER	by Alaskan Brewing Co, AMERICAN AMBER ALE ABV 5.3%, IBU 18 7	
STELLA ARTOIS LIBERTÉ (N.A)	by Stella Artois, NON-ALCOHOLIC 7	
DRAFT SELECTION		
LIVE OAK	by Live Oak Brewing Company 🍷 HEFEWEIZEN ABV 5.2%, IBU 40 12	
GHOST IN THE MACHINE	by Parish Brewing Co, HAZY DOUBLE IPA ABV 8.1%, IBU 85 12	
BROOKLIN LAGER	by Brooklyn Brewery, VIENNA STYLE LAGER ABV 5.2%, IBU 33 13	
Executive Chef Edelberto Gonçalves A gratuity of 22% will be charged for parties of 6 or more. Fielding's is not a gluten-free establishment. *Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 05/25/25		