

Just for Brunch

- Breakfast Martini**
Bombay Sapphire gin, orange and lemon juice, Cointreau, orange marmalade 19
- Original Buena Vista Irish Coffee**
Fielding's Private Roast Coffee, Irish whiskey, whipped cream 16
- Paris Spritz**
Grapefruit juice, St-Germain elderflower liqueur, Lillet Blanc, Citadelle Jardin d'Été gin, lemon bitters, sparkling wine 18

Bloodies

- TRY A FLIGHT (THREE 4OZ GLASSES) 20
- Fielding's R.O. Bloody Mary**
Peppadew-infused vodka, House Bloody Mary mix, marinated Paula Lambert mozzarella 15
- Jalisco!**
Tequileño Tequila, Pickled Bloody Mary mix, Sriracha, pickled vegetables 14
- Eggs, Bourbon & Bacon**
Old Forester Kentucky bourbon, House Bloody Mary mix, Fielding's candied bacon, Texas quail egg 16

Mimosas

- TRY A FLIGHT (THREE 4OZ GLASSES) 20
- Classic Hotel Ritz Mimosa**
Orange juice, sparkling wine 10
- Hibiscus Blush**
Orange and pineapple Juice, cranberry vodka, hibiscus syrup, sparkling wine 12
- Blossom Fizz**
St-Germain elderflower liqueur, fresh cold-pressed grapefruit juice, sparkling wine 14

Boozy Breakfast Coffee

- TRY A FLIGHT (THREE 4OZ GLASSES) 20
- Hazelnut Carajillo**
Licor 43, Fielding's Cold Brew coffee, Frangelico Chantilly cream 14
- Texas Pecan Brown Sugar Bourbon**
Blackland Texas pecan bourbon, Fielding's Private Roast coffee, Chantilly cream 13
- The Frenchmen!**
Grand Marnier cognac, Fielding's Private Roast Coffee, Chantilly cream 14

To Start

Bread Basket

Croissant, blueberry muffin, English muffin, yeast biscuit, walnut maple coffee cake, butter & house preserves 29

Cinnamon Roll

Pecan pie glaze, chantilly 12

Lemon Cream Cheese Pancakes

Maple butter, Dutch honey syrup 14

Pearl Sugar Waffle

Nutella, chantilly 16

Blueberry Crisp French Toast

Almond streusel, blueberry thyme compote, whipped mascarpone 20

Greek Yogurt Parfait

Fresh berries, mango, pistachio granola, honey, chantilly 14

Sides & Bread

- Blueberry Muffin 5 | Walnut Maple Coffee Cake 5
- English Muffin 5 | Pearl Sugar Waffle 12 | Biscuit 5 | Croissant 7
- Arepa 4 | Sourdough Toast 5 | Lemon Cream Cheese Pancake 9
- House Smoked Bacon 9 | House Maple Sausage 7
- Crispy Fingerling Potatoes 12
- Pomme Frites Old bay seasoning 12
- Truffle Parmesan Fries 16
- Dashi Broccoli Hazelnuts 14 | Broccolini Olive oil 18

Brunch

Fielding's Signature Eggs Benedict* F

Peppered bacon, caramelized onions, English muffins, hollandaise 20

Lobster Tostada

Guacamole, scrambled eggs, bacon jam, pickled fennel, hollandaise, Grana Padano 26

Eggs & Bacon*

Two eggs your way, crispy fingerling, choice of bread 19

Crab Avocado Toast F

Sourdough, grilled bacon, scrambled eggs, miso aioli, pickled daikon, sprouts 29

Chilaquiles In Adobo

Chipotle grilled chicken, scrambled eggs, corn, avocado, fried jalapeños & onions, crema, queso fresco, cilantro 29

Nashville Hot Chicken & Waffle*

Ivory BBQ sauce, fried egg, maple syrup 29

Bacon Avocado Scramble

Calabria peppers, scallions, fresh herbs, choice of bread 23

French Ham & Cheese Omelette F

Comté, chives, béchamel, black truffle, choice of bread 32

Chimichurri Steak*

Bavette sirloin, eggs, corn quesadilla, elote, cilantro cream 40

Lunch

Imperial Crabcake

Herb beurre blanc, pickled fennel, pea shoots 38

Crispy Okra

Southern fried, Old Bay, Tabasco aioli 16

Soup Du Jour

Chef's seasonal preparation

Beets

Crème fraîche ranch, blue cheese, apples, candied pecans, chives 17

Miso Caesar

Romaine, chili toasted panko, radishes, aged gouda 18

Harvest Chicken Cobb

Romaine, bacon, Roquefort, dry cherries, avocado, apple, walnuts, creamy cider dressing 27

Steak Frites*

Au poivre sauce, fries. Bavette sirloin 8oz 35 | Filet 6oz 58

Griddle Cheeseburger*

Twin patties, caramelized onions, hot sauce mayo, brioche bun, Fielding's fries 24

Colossal Club

Smoked turkey breast, bacon, LTO, truffle aioli, brioche toast, Fielding's fries 22

Shrimp Alfredo

Fettuccine, Calabrian pepper alfredo, spinach, parsley, Pecorino Romano 29

Osso Buco Ragù

Mafaldine pasta, saffron cream, garlic parmesan breadcrumbs 49

Add on

Chicken 12

Shrimp 14

Salmon* 20

F Fielding's Favorite *Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 01.27.2026

Martinis

- Blackberry Breeze Martini**
Nikka Coffey gin, Giffard Crème de Mûre liqueur, Giffard Banane du Brésil liqueur, pressed lemon, pineapple juice, blackberry syrup 18
- Golden Hour**
Pierre Ferrand 1840 cognac, pressed lemon, Grand Marnier liqueur, Mathilde peach liqueur, rosemary cane syrup 18
- Pink Silk**
Stateside vodka, Giffard Lichi-Li liqueur, grapefruit juice, cane syrup 18
- Vesper Martini**
Citadelle Jardin d’Été gin, Nikka Coffey vodka, Lillet Blanc 20



Ice–Box Martini Flight
Martini Trio 30

Japanese
Nikka Coffey vodka, Noilly Prat dry vermouth, Castelvetro olive

French
Citadelle Jardin d’Été gin, Noilly Prat dry vermouth, lemon swath

50 by 50
Citadelle Jardin d’Été gin, Nikka Coffey vodka, Lillet Blanc, frozen grape

(20 single martini à la carte)

Wine by the Glass

BUBBLES			
CHAMPAGNE	Delamotte Brut, France, NV	6oz	36
CHAMPAGNE	Veuve Clicquot, Yellow Label Brut, NV		38
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV		20
PROSECCO	Torresella, Italy, NV		13
BLANC DE BLANC	Charles de Fère Cuvée Jean–Louis Brut, France, NV		12
SPARKLING N/A	CHARDONNAY Pierre Chavin, France NV		10
WHITES		5oz	8oz
CHABLIS	Bouchard Aine & Fils Chablis, Burgandy, France, '23	14	25
CHARDONNAY	Macon–Villages Dom. JM Boillot, France '22	21	34
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	19	29
PINOT GRIGIO	Kettmeir, Trentino–Alto Adige / Südtirol, Italy '23	13	21
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	14	21
SANCERRE	Domaine Delaporte, France '23	26	39
SAUVIGNON BLANC	Peregrine, New Zealand '23	16	26

Cocktails

- Roasted Hazelnut Old Fashioned** **F**
Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 20
- Pecan Old Fashioned**
Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 20
- Mezcalito**
Mezcal, Mathilde Pêche liqueur, Aperol, tarragon honey syrup, pressed lemon, brûléed orange 16
- Fielding’s Oak Barrel Aged Negroni**
Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice 19
- Texas Grapefruit**
Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17
- Emerald Margarita**
Volcan blanco tequila, El Tequileño tequila, Cointreau, Luxardo Del Santo, organic agave, lime 19
- French 77!** **F**
Housemade limoncello, Pama pomegranate liqueur, JCB No. 69 Brut Rosé 16
- Fielding’s Modern Aviation** **F**
Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18
- Charred Paloma**
El Tequileño blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 18
- Cucumber Hugo Spritz**
St–Germain elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 12
- 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 **F** Fielding’s Favorite.

ROSÉ		5oz	8oz
ROSÉ	Domaine de Leos, Provence, France, '24	12	19
ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy , '22	13	20
REDS		5oz	8oz
CAB SAUVIGNON	Turning Point, Alexander Valley, California '21	27	44
CAB SAUVIGNON	Faust, Napa Valley, California '23	16	25
CAB SAUVIGNON	Raymond Sommelier Sélection, California '22	14	22
CAB SAUVIGNON	Duckhorn, Some Place, '21	25	39
MERLOT / CAB	Saint–Emilion Grand Cru Chateau Armens, France '20	23	36
ZINFANDEL	Juvenile, Turley Wine Cellars, California '20	18	29
MALBEC	Maal ‘Biutiful’, Mendoza, Argentina '23	12	19
MERLOT	Quattro Theory, Napa, California '22	16	26
PINOT NOIR	Vincent Girardin Cuvée, Saint–Vincent, France '21	23	35
PINOT NOIR	Calera, California '22	14	19
RED BLEND	Prisoner, Napa, California '21	20	30
RED BLEND	Il Fauno di Arcanum, Toscana, Tuscany, Italy '21	19	27

Zero Proof

- Indigo 75**
Empress Indigo (n/a), pressed lemon, cane syrup, sparkling wine (n/a) 16
- Fleur de Pera**
Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp 16
- Lychee Breeze**
Lychee syrup, pressed lemon, raspberries, soda 16
- Garden Spritz**
Cucumber limeade, Monin green apple purée, pressed lemon, mint, sparkling 14
- Pierre Chavin Spritz**
Orange peel, zesty botanicals, and hints of spice and vanilla 14
- BOTTLES
- HITACHINO WHITE ALE** by Kiuchi Brewery
WHITBIER | Japan | ABV 5.5%, IBU 13 | 10
- SIERRA NEVADA**
PALE ALE | Chico, California | ABV 5%, IBU 38 | 8
- SHINER BOCK** by Spoetzl Brewery **📍**
DARK | Shiner, Texas | ABV 4.4%, IBU 10 | 8
- MICHELOB ULTRA** by Anheuser–Busch
LIGHT | ABV 4.0 %, IBU 10 | 8
- YUENGLING FLIGHT**
LIGHT LAGER | Pottsville, PA | ABV 4.2%, IBU 22 | 8
- DOS EQUIS AMBAR ESPECIAL**
VIENNA–STYLE LAGER | Mexico | ABV 4.7%, IBU 22 | 8
- STELLA ARTOIS**
BELGIAN PALE LAGER | Belgium | ABV 5.0%, IBU 24 | 8
- KOHANAIAKI** By Talyard Brewing Co **📍**
SOUR | Sugar Land, Texas | ABV 7%, IBU 10 | 16
- HAPPY DAD**
SELTZER | Monroe, Wisconsin | ABV 5.0%, IBU n/a | 8
- STELLA ARTOIS LIBERTÉ** (N.A) by Stella Artois,
NON–ALCOHOLIC | Belgium | 8
- DRAFT
- LIVE OAK** by Live Oak Brewing Company **📍**
HEFEWEIZEN | Del Valle, Texas | ABV 5.2%, IBU 40 | 12
- HALLERTAU** by Talyard Brewing Co, **📍**
MUNICH HELLES | Sugar Land, TX | ABV 5.2%, IBU 20 | 12
- GHOST IN THE MACHINE** by Parish Brewing Co
HAZY DOUBLE IPA | Broussard, LA | ABV 8.1%, IBU 85 | 12