

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. 02.19.2026

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)

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.

Wine by the Glass

BUBBLES		
CHAMPAGNE	Delamotte Brut, France, NV	6oz
CHAMPAGNE	Veuve Clicquot, Yellow Label Brut, NV	36
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV	38
PROSECCO	Torresella, Italy, NV	20
BLANC DE BLANC	Charles de Fère Cuvée Jean-Louis Brut, France, NV	13
SPARKLING N/A	CHARDONNAY Pierre Chavin, France NV	12

WHITES		
CHABLIS	Bouchard Aine & Fils Chablis, Burgandy, France, '23	5oz 8oz
CHARDONNAY	Macon–Villages Dom. JM Boillot, France '22	14 25
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	21 34
PINOT GRIGIO	Kettmeir, Trentino–Alto Adige / Südtirol, Italy '23	19 29
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	13 21
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	15 24
SANCERRE	Domaine Delaporte, France '23	14 21
SAUVIGNON BLANC	Peregrine, New Zealand '23	26 39
		16 26

ROSÉ		
ROSÉ	Domaine de Leos, Provence, France, '24	5oz 8oz
ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy , '22	12 19
REDS		
CAB SAUVIGNON	Turning Point, Alexander Valley, California '21	13 20
CAB SAUVIGNON	Raymond Sommelier Sélection, California '22	5oz 8oz
CAB SAUVIGNON	Duckhorn, Napa, California, '21	27 44
CAB SAUVIGNON	Robert Mondavi, Napa, California, '22 (LIMITED SUPPLY!)	14 22
CAB SAUVIGNON	Faust, Napa Valley, California '23	25 39
MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France '20	28 43
ZINFANDEL	Juvenile, Turley Wine Cellars, California '20	23 36
MALBEC	Maal 'Biutiful', Mendoza, Argentina '23	18 29
MERLOT	Quattro Theory, Napa, California '22	12 19
PINOT NOIR	Vincent Girardin Cuvée, Saint-Vincent, France '21	16 26
PINOT NOIR	Calera, California '22	23 35
RED BLEND	Prisoner, Napa, California '21	14 19
RED BLEND	Il Fauno di Arcanum, Toscana, Tuscany, Italy '21	20 30
		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

Beer and Seltzers

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
KOHANAIKI	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