

## 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 &amp; 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\*** <sup>F</sup>

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** <sup>F</sup>

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** <sup>F</sup>

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 Ragu**

Mafaldine pasta, saffron cream, garlic parmesan breadcrumbs 49

*Add on*

Chicken 12

Shrimp 14

Salmon\* 20

# 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 <sup>F</sup>

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! <sup>F</sup>

Housemade limoncello, Pama pomegranate liqueur, JCB No. 69 Brut Rosé 16

## Fielding's Modern Aviation <sup>F</sup>

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

<sup>F</sup> Fielding's Favorite.

# Wine by the Glass

## BUBBLES

<b>CHAMPAGNE</b> <i>Delamotte Brut</i> , France, NV	6oz	36
<b>CHAMPAGNE</b> <i>Veuve Clicquot</i> , Yellow Label Brut, NV		38
<b>CRÉMANT</b> <i>Moillard Cremant Rosé Brut</i> , Bourgogne, France, NV		20
<b>PROSECCO</b> <i>Torresella</i> , Italy, NV		13
<b>BLANC DE BLANC</b> <i>Charles de Fère Cuvée Jean-Louis Brut</i> , France, NV		12
<b>SPARKLING CHARDONNAY N/A</b> <i>Pierre Chavin</i> , France NV		10

## WHITES

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

## ROSÉ

<b>ROSÉ</b> <i>Domaine de Leos</i> , Provence, France, '24	5oz	8oz	12	19
<b>ROSÉ</b> <i>Poggione Brancato Sangiovese Rose</i> , Tuscany, Italy, '22			13	20

## REDS

<b>CAB SAUVIGNON</b> <i>Turning Point</i> , Alexander Valley, California '21	5oz	8oz	27	44
<b>CAB SAUVIGNON</b> <i>Raymond Sommelier Sélection</i> , California '22			14	22
<b>CAB SAUVIGNON</b> <i>Duckhorn</i> , Napa, California, '21			25	39
<b>CAB SAUVIGNON</b> <i>Robert Mondavi</i> , Napa, California, '22 (LIMITED SUPPLY!)			25	39
<b>MERLOT/CAB</b> <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '20			23	36
<b>ZINFANDEL</b> <i>Juvenile</i> , Turley Wine Cellars, California '23			18	29
<b>MALBEC</b> <i>Maal 'Biutiful'</i> , Mendoza, Argentina '23			12	19
<b>MERLOT</b> <i>Quattro Theory</i> , Napa, California '22			16	26
<b>PINOT NOIR</b> <i>Vincent Girardin Cuvée</i> , Saint-Vincent, France '21			23	35
<b>PINOT NOIR</b> <i>Calera</i> , California '22			14	19
<b>RED BLEND</b> <i>Prisoner</i> , Napa, California '21			20	30
<b>RED BLEND</b> <i>Il Fauno di Arcanum</i> , 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

# 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

## 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