

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 25

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 22

Lobster Tostada

Guacamole, scrambled eggs, bacon jam, pickled fennel, hollandaise, Grana Padano 32

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 39

Crispy Okra

Southern fried, Old Bay, Tabasco aioli 16

Soup Du Jour

Chef's seasonal preparation AQ

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. 8oz Bavette sirloin 39 | 8oz Filet 59 | 14oz Ribeye 69

Griddle Cheeseburger*

Twin patties, caramelized onions, hot sauce mayo, brioche bun, Fielding's fries 22

Colossal Club

Smoked turkey breast, bacon, LTO, truffle aioli, brioche toast, Fielding's fries 26

Shrimp Alfredo

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

Spring Mafaldine Pasta

Genovese pesto, artichokes, burrata, toasted hazelnuts 19

Add on

Chicken 12

Shrimp 14

Salmon* 20

Tonics

Spanish Gin & Tonic

Zephyr gin, grapefruit–pink peppercorn cordial, Q Tonic water 16

Cucumber Limeade Gin & Tonic

Hendrick’s gin, house cucumber limeade, Q Tonic water 18

Lavender Elderflower Vodka Tonic

Haku vodka, lavender–elderflower cordial, Q Tonic water 19

Roasted Pineapple & Cardamom Gin & Tonic

The Botanist gin, roasted pineapple & cardamom elixir, pressed lime, saline, Q Tonic water 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

CHAMPAGNE *Veuve Clicquot*, Yellow Label Brut, NV

CRÉMANT *Moillard Cremant Rosé Brut*, Bourgogne, France, NV

PROSECCO *Torresella*, Italy, NV

SPARKLING *Charles de Fere Reserve Blanc to Blac Brut*, France, NV

SPARKLING CHARDONNAY N/A *Pierre Chavin*, France NV

WHITES

CHABLIS *Bouchard Aine & Fils Chablis*, Burgandy, France, '23

CHARDONNAY *Macon-Villages Dom. JM Boillot*, France '22

CHARDONNAY *Alma Rosa, Santa Rita Hills*, California, '22

PINOT GRIGIO *Kettmeir*, Trentino-Alto Adige / Südtirol, Italy '23

RIESLING *Kessler 'R' Riesling*, Rheingau, Germany, '23

VOUVRAY *Domaine Pichot*, Loire Valley, France, '22

SANCERRE *Domaine Delaporte*, France '23

SAUVIGNON BLANC *Peregrine*, New Zealand '23

6oz 36 38 20 13 12 10 5oz 14 21 19 13 11 14 26 16

ROSÉ

ROSÉ *Domaine de Leos*, Provence, France, '24

ROSÉ *Poggione Brancato Sangiovese Rose*, Tuscany, Italy, '22

REDS

CAB SAUVIGNON *Turning Point*, Alexander Valley, California '21

CAB SAUVIGNON *Raymond Sommelier Sélection*, California '22

CAB SAUVIGNON *Duckhorn*, Napa, California, '21

CAB SAUVIGNON *Robert Mondavi*, Napa, California, '22 (LIMITED SUPPLY!)

MERLOT/CAB *Saint-Emilion Grand Cru Chateau Armens*, France '20

ZINFANDEL *Juvenile, Turley Wine Cellars*, California '23

MALBEC *Maal 'Biutiful'*, Mendoza, Argentina '23

MERLOT *Quattro Theory*, Napa, California '22

PINOT NOIR *Vincent Girardin Cuvée, Saint-Vincent*, France '21

PINOT NOIR *Calera*, California '22

RED BLEND *Prisoner*, Napa, California '21

RED BLEND *Il Fauno di Arcanum, Toscana*, Tuscany, Italy '21

5oz 8oz 12 19 13 20 5oz 27 44 14 22 25 39 25 39 23 36 18 29 12 19 16 26 23 35 14 19 20 30 19 27

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

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

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.

Zero Proof

Indigo 75

Empress Indigo, pressed lemon, cane syrup, sparkling 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 ^{TX}
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 ^{TX}
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 ^{TX}
HEFEWEIZEN | Del Valle, Texas | ABV 5.2%, IBU 40 | 12

HALLERTAU

by Talyard Brewing Co, ^{TX}
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