

Fielding's Steak *Social Hour*

Served exclusively in the bar and lounge,
and on the patio, Tuesday – Sunday, 3PM–7PM
An 18% gratuity is automatically added to all Social Hour checks



Texas Oyster

On the half shell, cocktail sauce 2⁵⁰/each – 3 MINIMUM



\$5

Pommes Frites

Old Bay

Romaine

Miso Cesar dressing

\$8

Cocktail Shrimp

Citrus gremolata (2ea)

Crispy Okra

Tabasco aioli

Spinach Artichoke Dip

Bacon, tortilla chips

\$10

Truffle Fries

Grana Padano

Fettuccini Alfredo

Pecorino (ADD CHICKEN +10)

Tennessee Hot Chicken Bites

Crème fraiche ranch

\$14

Griddle Cheeseburger

Hot sauce mayo,
caramelized onions

Crispy Oysters & Caviar

Beurre blanc (2ea)

\$21

Adult Happy Meal

Tito's or Junipero
martini (dirty or dry),
Cheeseburger, Fielding's fries

\$18

Petite Steak Frites

4oz Sirloin, au poivre, fries

Lamb Chop

Moroccan spices,
apple mostarda (1ea)



Cocktails

Golden Hour

Pierre Ferrand 1840 cognac,
pressed lemon, Grand Marnier
liqueur, Mathilde peach liqueur,
rosemary cane syrup 10

Blackberry Breeze Martini

Nikka Coffey gin, Giffard Crème
de Mûre liqueur, Giffard Banane
du Brésil liqueur, pressed lemon,
pineapple juice, blackberry syrup 10

Pecan Old Fashioned

Jim Beam Kentucky Rye,
Vermont maple vanilla syrup,
chocolate + orange bitters 11

Roasted Hazelnut

Old Fashioned

Old Forester bourbon, house
vanilla syrup, Angostura +
orange bitters 11

Texas Grapefruit

Deep Eddy grapefruit vodka,
fresh grapefruit juice, mint,
sugared rim 10



French 77!

Housemade limoncello, Pama
pomegranate liqueur, Moillard
Crémant Rosé Brut 9

Emerald Margarita

El Tequileño blanco & reposado tequila,
Cointreau, Luxardo Del Santo, organic
agave, lime 11

Frozen Strawberry Margarita

Gold tequila, triple sec, lemon,
strawberry purée, sugar rim 7

Frozen Watermelon Margarita

Silver tequila, watermelon liqueur,
watermelon juice, pressed lime,
agave nectar, Tajin rim 10

Charred Paloma

El Tequileño blanco, housemade
rosemary grapefruit soda, pressed
lime, organic agave 10

Ice-Box Martini Flight Martini Trio 16

- ◆ **Japanese** Nikka Coffey vodka,
Noilly Prat dry vermouth,
Castelvetrano olive
- ◆ **French** Citadelle
Jardin d'Été gin, Noilly Prat dry
vermouth, lemon swath
- ◆ **50 by 50** Citadelle Jardin d'Été
gin, Nikka Coffey Japanese
vodka, Lillet Blanc, frozen grape
(10 single martini à la carte)

Zero Proof

Indigo 75

Empress Indigo, pressed lemon,
cane syrup, sparkling 8

Garden Spritz

Cucumber limeade, Monin
green apple purée, pressed lemon,
mint, sparkling 7

Wine by the Glass

BUBBLES

CHAMPAGNE <i>Delamotte Brut</i> , France, NV	6oz	32
CHAMPAGNE <i>Veuve Clicquot, Yellow Label Brut</i> , NV	6oz	34
CRÉMANT <i>JCB N° 69 Rosé Brut</i> , Burgundy, France, NV	6oz	16
PROSECCO <i>Torresella</i> , Italy, NV	6oz	9
SPARKLING <i>Charles de Fere Reserve Blanc to Blac Brut</i> , France, NV	6oz	8
SPARKLING CHARDONNAY N/A <i>Pierre Chavin</i> , France NV	6oz	6

WHITES

CHARDONNAY <i>Bouchard Aine & Fils Chablis</i> , Burgandy, France, '23	5oz	8oz	10	21
CHARDONNAY <i>Macon-Villages Dom. JM Boillot</i> , France '22	5oz	8oz	17	30
CHARDONNAY <i>Alma Rosa, Santa Rita Hills</i> , California, '23	5oz	8oz	15	25
PINOT GRIGIO <i>Kettmeir</i> , Trentino-Alto Adige / Südtirol, Italy '25	5oz	8oz	9	17
RIESLING <i>Kessler 'R' Riesling</i> , Rheingau, Germany, '23	5oz	8oz	7	13
VOUVRAY <i>Domaine Pichot</i> , Loire Valley, France, '24	5oz	8oz	10	27
SANCERRE <i>Domaine Delaporte</i> , France '24	5oz	8oz	22	35
SAUVIGNON BLANC <i>Peregrine</i> , New Zealand '25	5oz	8oz	12	22

ROSÉ

ROSÉ <i>Domaine de Leos</i> , Provence, France, '24	5oz	8oz	8	15
ROSÉ <i>Poggione Brancato Sangiovese Rose</i> , Tuscany, Italy, '24	5oz	8oz	9	16

REDS

CAB SAUVIGNON <i>Kith & Kin of Round Pond</i> , Napa Valley '22	5oz	8oz	14	22
CAB SAUVIGNON <i>Raymond Sommelier Sélection</i> , California '23	5oz	8oz	10	18
CAB SAUVIGNON <i>Duckhorn</i> , Napa, California, '23	5oz	8oz	21	35
CAB SAUVIGNON <i>Robert Mondavi</i> , Napa, California, '22	5oz	8oz	21	35
MERLOT/CAB <i>Saint-Emilion Grand Cru Chateau Armens</i> , France '22	5oz	8oz	19	32
ZINFANDEL <i>Juvenile</i> , Turley Wine Cellars, California '23	5oz	8oz	14	25
MALBEC <i>Maal 'Biutiful'</i> , Mendoza, Argentina '24	5oz	8oz	8	15
MERLOT <i>Quattro Theory</i> , Napa, California '23	5oz	8oz	12	22
PINOT NOIR <i>Domaine Faiveley Bourgogne Rouge</i> , Burgundy, France, '23	5oz	8oz	20	35
PINOT NOIR <i>Calera</i> , California '23	5oz	8oz	10	15
RED BLEND <i>Prisoner</i> , Napa, California '23	5oz	8oz	16	26
RED BLEND <i>Il Fauno di Arcanum</i> , Toscana, Tuscany, Italy '22	5oz	8oz	15	23



FIELDING'S
— STEAK —

SOCIAL HOUR

TUE – SUN
3 PM – 7 PM

◆
CHECK OUT OUR
SUMMER NIGHTS OFFERS
AT FIELDINGS.COM
◆

Beer & Seltzers

BOTTLES

SIERRA NEVADA PALE ALE Chico, California ABV 5%, IBU 38 4
SHINER BOCK by Spoetzl Brewery 🍷DARK Shiner, Texas ABV 4.4%, IBU 10 4
MICHELOB ULTRA by Anheuser-Busch LIGHT ABV 4.0 %, IBU 10 4
YUENGLING FLIGHT LIGHT LAGER Pottsville, PA ABV 4.2%, IBU 22 4
DOS EQUIS AMBAR ESPECIAL VIENNA-STYLE LAGER Mexico ABV 4.7%, IBU 22 4
STELLA ARTOIS BELGIAN PALE LAGER Belgium ABV 5.0%, IBU 24 4
HAPPY DAD SELTZER Monroe, Wisconsin ABV 5.0%, IBU n/a 4
STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC Belgium 4
DELIRIUM TREMENS by Huyghe Brewery Belgium, BELGIAN STRONG ALE ABV 8.5%, IBU 25 5
ORVAL TRAPPIST ALE by Brasserie d'Orval, BELGIAN TRAPPIST ALE ABV 6.9%, IBU 32 5
GUINNESS DRAFT NITRO CAN Dublin, Ireland ABV 4.2%, IBU 50, 14.9oz can 4
AECHT SCHLENKERLA RAUCHBIER MÄRZEN Bamberg, Germany ABV 6.5% IBU 40 16 oz bottle 6

DRAFT

LIVE OAK by Live Oak Brewing 🍷
HEFEWEIZEN | Del Valle, Texas
ABV 5.2%, IBU 40 | 6

HALLERTAU by Talyard Brewing 🍷
MUNICH HELLES | Sugar Land, TX
ABV 5.2%, IBU 20 | 6

GHOST IN THE MACHINE
by Parish Brewing Co
HAZY DOUBLE IPA | Broussard, LA
ABV 8.1%, IBU 85 | 6

AN 18% GRATUITY IS
AUTOMATICALLY ADDED
TO ALL SOCIAL HOUR
CHECKS AND IS
DISTRIBUTED IN FULL TO
THE SERVICE TEAM