

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 Fraîche Ranch.

\$14 Griddle Cheeseburger
Hot Sauce Mayo.
Caramelized Onions.

Crispy Oysters & Caviar
Beurre Blanc (2ea).

\$18 Petite Steak Frites
4oz Sirloin. Au Poivre. Fries.

Lamb Chop
Rosemary Scented. Smoked
Plum Mostarda. Chervil (1ea)

\$21 Adult Happy Meal
Tito's or Junipero
Martini (dirty or dry),
Cheeseburger. Fielding's Fries.



Cocktails



Ruby Margarita
El Tequileño Blanco Tequila.
Cointreau. House Cranberry
Syrup. Pomegranate Juice.
Pressed Lime. | 9

Cloud Paloma
El Tequileño Blanco Tequila.
Giffard Pamplemousse Rose.
Grapefruit. Pressed Lime. Agave.
Soda. Sea Salt Lime Air. | 10

Pear Bianco Spritz
Luxardo Bitter Bianco.
Mathilde Poire. House Pear Syrup.
Pressed Lemon. Soda. | 8

Citrus Grove G&T
Ford's Gin. Winter Orange
Oleo Saccharum. Fever-Tree
Indian Tonic. | 9

French 77!
Housemade Limoncello. Pama
Pomegranate Liqueur. Moillard
Crémant Rosé Brut. | 8

Mezcalito
Mezcal. Mathilde Pêche Liqueur.
Aperol. Tarragon Honey Syrup.
Pressed Lemon. Brûléed Orange. | 8

Golden Hour
Pierre Ferrand 1840 Cognac.
Pressed Lemon. Grand Marnier
Liqueur. Mathilde Peach Liqueur.
Rosemary Cane Syrup. | 9

Kung Fu
Reyka Vodka. Lemongrass
Cordial. Lime. Basil. | 8

Frozen Apple Cider Margarita
Blanco Tequila. Margarita Magic.
Cider Reduction. Triple Sec. | 9

Frozen Whiskey Sour
Lemon Magic. Bourbon. Pressed
Lemon. Demerara Syrup. | 9

Martinis
Spiced Blackberry Martini
Nikka Coffey Gin. Crème de
Mûre. Ginger. Cardamom.
Pressed Lemon. | 10

Vesper
Citadelle Gin. Nikka Coffey
Vodka. Lillet Blanc. | 10

Zero Proof

Indigo 75
Empress Indigo. Pressed Lemon.
Cane Syrup. Sparkling. | 8

Pear Bianca
House Pear Syrup. Verjus Blanc.
Pressed Lemon. Orange Bitters.
Pierre Chavin Sparkling. | 8

Pierre Chavin Spritz
Orange Peel. Zesty Botanicals.
Spice. Vanilla. | 7

Old Fashioneds

**Roasted Hazelnut
Old Fashioned**
Old Forester 86 Bourbon.
Toasted Hazelnut Infused.
House Vanilla Syrup. Angostura
Bitters. Orange Peel Bitters. | 11

Pecan Old Fashioned
Jim Beam Rye Whiskey. Pecan
Charcoal Filtered. Vanilla Maple
Syrup. Aztec Chocolate Bitters.
Orange Peel Bitters. | 11

**Brown Butter Wagyu
Old Fashioned**
Wild Turkey 101 Bourbon.
Brown Butter. Beef Tallow.
Demerara Syrup. Walnut
Bitters. Angostura Bitters. | 11

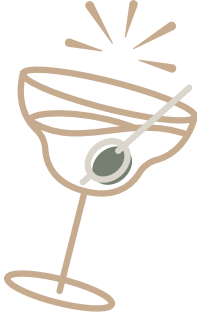
Old Fashioned Flight
All Three | 20

Cranberry Fizz
House Cranberry Syrup.
Pomegranate Juice. Pressed
Lime. Sage. Soda. | 6

Grapefruit Rosemary Tonic
Grapefruit. House Rosemary
Syrup. Verjus Blanc. Fever-Tree
Mediterranean Tonic. | 8

Wine by the Glass

BUBBLES		6oz
CHAMPAGNE	Delamotte Brut, France, NV	32
CHAMPAGNE	Veuve Clicquot, Yellow Label Brut, NV	34
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV	16
PROSECCO	Torresella, Italy, NV	9
SPARKLING	Charles de Fere Reserve Blanc to Blac Brut, France, NV	8
SPARKLING CHARDONNAY	N/A Pierre Chavin, France NV	6
WHITES		5oz 8oz
CHARDONNAY	Bouchard Aine & Fils Chablis, Burgandy, France, '23	10 21
CHARDONNAY	Macon-Villages Dom. JM Boillot, France '22	17 30
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '23	15 25
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy '25	9 17
RIESLING	Kessler 'R' Riesling, Rheingau, Germany, '23	7 13
VOUVRAY	Domaine Pichot, Loire Valley, France, '24	10 27
SANCERRE	Domaine Delaporte, France '24	26 43
SAUVIGNON BLANC	Peregrine, New Zealand '25	12 22
ROSÉ		5oz 8oz
ROSÉ	Domaine de Leos, Provence, France, '24	8 15
ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy, '24	9 16
REDS		5oz 8oz
CAB SAUVIGNON	Kith & Kin of Round Pond, Napa Valley '22	14 22
CAB SAUVIGNON	Raymond Sommelier Sélection, California '23	10 18
CAB SAUVIGNON	Duckhorn, Napa, California, '23	21 35
CAB SAUVIGNON	Robert Mondavi, Napa, California, '22	21 35
MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France '22	19 32
ZINFANDEL	Juvenile, Turley Wine Cellars, California '23	14 25
MALBEC	Maal 'Biutiful', Mendoza, Argentina '24	8 15
MERLOT	Quattro Theory, Napa, California '23	12 22
PINOT NOIR	Domaine Faiveley Bourgogne Rouge, Burgundy, France, '23	20 35
PINOT NOIR	Calera, California '23	10 15
RED BLEND	Prisoner, Napa, California '23	16 26
RED BLEND	Il Fauno di Arcanum, Toscana, Tuscany, Italy '22	15 23



FIELDING'S

— STEAK —

SOCIAL HOUR

TUE – SUN

3 PM – 7 PM

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CHECK OUT OUR

SUMMER NIGHTS OFFERS

AT [FIELDINGS.COM](https://fieldings.com)

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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
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