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 2^{50}/each – 3 MINIMUM

$7 **Pommes Frites**
Old Bay.

Romaine
Miso Cesar Dressing.

$10 **Cocktail Shrimp**
Citrus Gremolata (2ea).

Crispy Okra
Tabasco Aioli.

Spinach Artichoke Dip
Bacon. Tortilla Chips.

$12 **Truffle Fries**
Grana Padano.

Fettuccini Alfredo
Pecorino (ADD CHICKEN +10)

Tennessee Hot Chicken Bites
Crème Fraîche Ranch.

$16 **Griddle Cheeseburger**
Hot Sauce Mayo.
Caramelized Onions.

Crispy Oysters & Caviar
Beurre Blanc (2ea).

$23 **Adult Happy Meal**
Tito's or Junipero Martini (dirty or dry), Cheeseburger. Fielding's Fries.

$20 **Petite Steak Frites**
4oz Sirloin. Au Poivre. Fries.

Lamb Chop
Rosemary Scented.
Aged Balsamic. Chervil (1ea)

Cocktails

Ruby Margarita
El Tequileño Blanco Tequila. Cointreau. House Cranberry Syrup. Pomegranate Juice. Pressed Lime. | 10

Cloud Paloma
El Tequileño Blanco Tequila. Giffard Pamplemousse Rose. Grapefruit Oleo. Pressed Lime. Fever-Tree Pink Grapefruit. Sea Salt Lime Air | 11

Pear Bianco Spritz
Luxardo Bitter Bianco. Mathilde Poire. House Pear Syrup. Pressed Lemon. Sparkling wine. Soda. | 9

Citrus Grove G&T
Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. | 10

French 77!
Housemade Limoncello. Pama Pomegranate Liqueur. Moillard Crémant Rosé Brut. | 9

Mezcalito
Mezcal. Mathilde Pêche Liqueur. Aperol. Tarragon Honey Syrup. Pressed Lemon. Brûléed Orange. | 9

Golden Hour
Pierre Ferrand 1840 Cognac. Pressed Lemon. Grand Marnier Liqueur. Mathilde Peach Liqueur. Rosemary Cane Syrup. | 10

Lemongrass Gimlet
Reyka Vodka. Lemongrass Cordial. Lime. Basil. | 9

Frozen Apple Cider Margarita
Blanco Tequila. Margarita Magic. Cider Reduction. Triple Sec. | 10

Frozen Whiskey Sour
Lemon Magic. Bourbon. Pressed Lemon. Brown Sugar Syrup. | 10

Martinis

Spiced Blackberry Martini
Nikka Coffey Gin. Crème de Mûre. Ginger liqueur. House Spiced Blackberry Syrup. Pressed Lemon. | 11

Vesper
Citadelle Gin. Nikka Coffey Vodka. Lillet Blanc. | 11

Zero Proof

Indigo 75
Empress Indigo. Pressed Lemon. Cane Syrup. Sparkling. | 9

Amber Pear
House Pear Syrup. Verjus Blanc. Pressed Lemon. Orange Bitters. Pierre Chavin Sparkling. | 9

Pierre Chavin Spritz
Orange Peel. Zesty Botanicals. Spice. Vanilla. | 8

Old Fashioneds

Roasted Hazelnut Old Fashioned
Old Forester 86 Bourbon. Toasted Hazelnut Infused. House Vanilla Syrup. Angostura Bitters. Orange Peel Bitters. | 12

Pecan Old Fashioned
Jim Beam Rye Whiskey. Pecan Charcoal Filtered. Vanilla Maple Syrup. Aztec Chocolate Bitters. Orange Peel Bitters. | 12

Brown Butter Wagyu Old Fashioned
Wild Turkey 101 Bourbon. Brown Butter. Beef Tallow. Brown Sugar Syrup. Walnut Bitters. Angostura Bitters. | 12

Old Fashioned Flight
All Three | 21

Cranberry Fizz
House Cranberry Syrup. Pomegranate Juice. Pressed Lime. Sage. Soda. | 7

Grapefruit Rosemary Tonic
Grapefruit. House Rosemary Syrup. Verjus Blanc. Fever-Tree Mediterranean Tonic. | 9

Wine by the Glass

BUBBLES	6oz
CHAMPAGNE *Delamotte Brut,* France, NV	33
CRÉMANT *JCB N° 69 Rosé Brut,* Burgundy, France, NV	17
PROSECCO *Torresella,* Italy, NV	10
SPARKLING *Charles de Fere Reserve Blanc to Blac Brut*, France, NV	9
SPARKLING CHARDONNAY N/A *Pierre Chavin,* France NV	13

WHITES	5oz	8oz
CHARDONNAY *Bouchard Aine & Fils Chablis,* Burgandy, France, '23	13	23
CHARDONNAY *Macon-Villages Dom. JM Boillot*, France '22	19	32
CHARDONNAY *Alma Rosa, Santa Rita Hills,* California, '23	16	26
PINOT GRIGIO *Kettmeir*, Trentino-Alto Adige / Südtirol, Italy '25	12	22
RIESLING *Kesseler 'R' Riesling, Rheingau, Germany, '23*	8	14
VOUVRAY *Domaine Pichot,* Loire Valley, France, '24	11	18
SANCERRE *Domaine Delaporte,* France '24	26	44
SAUVIGNON BLANC *Peregrine,* New Zealand '25	13	23

ROSÉ	5oz	8oz
ROSÉ *Domaine de Leos,* Provence, France, '24	9	16
ROSÉ *Poggione Brancato Sangiovese Rose,* Tuscany, Italy , '24	10	18

REDS	5oz	8oz
CAB SAUVIGNON *Kith & Kin of Round Pond,* Napa Valley '22	14	22
CAB SAUVIGNON *Raymond Sommelier Sélection,* California '23	11	19
CAB SAUVIGNON *Duckhorn,* Napa, California, '23	22	36
MERLOT/CAB *Saint-Emilion Grand Cru Chateau Armens,* France '22	20	33
ZINFANDEL *Juvenile, Turley Wine Cellars,* California '23	15	26
MALBEC *Maal 'Biutiful', Mendoza,* Argentina '24	10	17
MERLOT *Quattro Theory,* Napa, California '23	13	23
PINOT NOIR *Domaine Faiveley Bourgogne Rouge*, Burgundy, France, '23	21	36
PINOT NOIR *Calera,* California '23	14	25
RED BLEND *Prisoner,* Napa, California '23	18	28
RED BLEND *Il Fauno di Arcanum, Toscana,* Tuscany, Italy '22	20	33



FIELDING'S
— STEAK —

SOCIAL HOUR

TUE – SUN
3 PM – 7 PM

◆

CHECK OUT OUR WEEKLY EVENTS AT FIELDINGS.COM

◆

Beer & Seltzers

BOTTLES

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

V. 11/19/2026