

◆ Bar Menu ◆

AVAILABLE DURING SOCIAL HOUR / AT THE BAR ONLY

FINGERLING BRAVAS. Romesco, aged gouda, miso aioli, scallions 12

CAULIFLOWER HUMMUS. Pistachios, Aleppo oil, cilantro, cucumbers 12

RACLETTE TARTINE. Sourdough, tapenade, pear, San Daniele prosciutto 12

OKRA. Southern fried, Old Bay, tabasco aioli 12

SKILLET BREAD. Chimichurri, Grana Padano 14

PIZZA POMODORO. Tomatoes, mozzarella, basil 17

PIZZA PICCANTE. Tomato sauce, soppressata, mozzarella, Calabrian peppers 19

BUCATINI PASTA. Cacio & Pepe 14

AMERICAN BURGER. 44 Farms smashed patties, caramelized onions,
hot sauce mayo, yellow cheese, brioche bun 17 **F**

BUTTER CHICKEN. Steamed rice, cashew cream, peanut chutney, cilantro 16

STEAK FRITES. Bavette 8oz, served with sauce au poivre and fries 29

ROMAINE. Miso Caesar dressing, nori pangrattato, radishes, aged gouda 10

DASHI BROCCOLI. Hazelnuts 10

FIELDING'S HOUSE FRIES 9 | TRUFFLE FRIES 13



FIELDING'S
— RIVER OAKS —

Social Hour

TUE - FRI 4 PM - 7 PM

SAT 3 PM - 7 PM

SUN 3 PM - 5 PM

1/2 PRICE FOR COCKTAILS
ON THE MENU

◆
\$2 OFF ALL BEER
DRAFT AND BOTTLE

◆
\$3 OFF WINE BY THE GLASS

Cocktails

FIELDING'S FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 10

FROZEN WATERMELON

El Tequileno tequila, watermelon liqueur, watermelon juice, pressed lime, organic agave | 16

TEXAS GRAPEFRUIT

Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17

EMERALD MARGARITA

Fielding's Private barrel tequila, Cointreau, La Gauchoise liquor, organic agave, lime 19

ROASTED HAZELNUT OLD FASHIONED

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 20

ROASTED PECAN OLD FASHIONED

Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 20

FIELDING'S MODERN AVIATION **F**

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18

FRENCH 77!

Housemade limoncello, Pama liqueur, JCB No. 69 Brut Rosé Crémant de Bourgogne 16

ICE-BOX MARTINI FLIGHT

Martini Trio 28

- ◆ **Japanese** Nikka coffee vodka, Noilly Prat dry vermouth, Castelvetro olive
- ◆ **French** Alchemist gin, Noilly Prat dry vermouth, lemon swath
- ◆ **50 by 50** Alchemist French gin, Haku Japanese vodka, Lillet Blanc, frozen grape

FIELDING'S PORTUGUESE SPRITZ

Kopke Fine White Port, elderflower tonic, orange swath 12

OUR GIN TONIC

Gin Mare Spanish gin, Mediterranean Fever Tree tonic, housemade tonic ice cubes, juniper berries, lime, mint 18

DRAGON'S BREATH

Balcones whiskey, St-Germain elderflower liqueur, Cointreau, cane syrup, smoked ice cubes 20

CHARRED PALOMA

Clase Azul Plata & Tequileno blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 18

TROPICAL HEAT PUNCH

Planteray dark rum, Falernum sweet liqueur, pineapple & lemon juice, basil syrup 14

Wine by the glass

BUBBLES/ROSE

CHAMPAGNE Brut, Delamotte, France, NV	6oz	btl
CRÉMANT JCB N° 69 Rosé Brut, Burgundy, France, NV	32	96
PROSECCO Torresella, Italy, NV	16	48
ROSÉ Domaine de Leos, Provence, France	12	36

WHITES

CHARDONNAY Jean-Claude Boisset Les Ursulines, France, '22	6oz	9oz	btl
CHARDONNAY Macon-Villages Dom. JM Boillot, France '22	18	26	52
CHARDONNAY Morgan, Santa Lucia Highlands '21	22	32	64
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	19	28	56
GRUNER VELTLINER Loimer Lois, Niederosterreich, Austria '22	13	20	40
RIESLING CUVÉE Ruhlmann Jean-Charles, Alsace, France '23	12	17	34
VOUVRAY Domaine Pichot, Loire Valley, France, '22	13	20	40
SANCERRE 'CHAVIGNOL' Domaine Delaporte, France '23	12	18	36
SAUVIGNON BLANC Matanzas Creek, Sonoma, California '23	26	39	78
SAUVIGNON BLANC Peregrine, Central Otago, New Zealand '23	12	16	32
	16	24	48

REDS

SAINT-EMILION GRAND CRU Chateau Armens, France '20	6oz	9oz	btl
CAB SAUVIGNON Duckhorn, Napa, California '22	23	34	68
CAB SAUVIGNON Turning Point, Alexander Valley, California '21	27	40	80
CAB SAUVIGNON Raymond Sommelier Sélection, California '22	17	25	50
ZINFANDEL, JUVENILE Turley Wine Cellars, California '20	17	25	50
MALBEC Maal 'Biutiful', Mendoza, Argentina '23	18	27	54
MERLOT Quattro Theory, Napa, California '22	13	19	38
NEBBIOLO Giovanni Rosso, Langhe, Piedmont, Italy '21	16	24	48
PINOT NOIR CUVÉE Vincent Girardin, Saint-Vincent, France '21	19	28	56
PINOT NOIR Calera, California '22	22	32	64
RED BLEND, Prisoner, Napa, California '21	13	19	38
	21	31	62



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BOTTLE SELECTION

BELGIAN STRONG ALE	DELIRIUM TREMENS by Huyghe Brewery Belgium, ABV 8.5%, IBU 25 23
BELGIAN TRAPPIST ALE	CHIMAY GRANDE RÉSERVE (BLUE) by Bières de Chimay, ABV 9%, IBU 35 26
BELGIAN TRAPPIST ALE	ORVAL TRAPPIST ALE by Brasserie d'Orval, ABV 6.9%, IBU 32 11
BELGIAN GOLDEN ALE	DUVEL by Duvel Moortgat, ABV 6.8%, IBU 29 15
LIGHT	MICHELOB ULTRA by Anheuser-Busch, ABV 4.0 %, IBU 10 7
DARK	SHINER BOCK by Spoetzl Brewery, ABV 4.4%, IBU 10 7
WHITE ALE	HITACHINO NEST WHITE ALE by Kiuchi Brewery, ABV 5.5%, IBU 13 14
AMERICAN AMBER ALE	ALASKAN AMBER by Alaskan Brewing Co, ABV 5.3%, IBU 18 7
NON-ALCOHOLIC	STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois 7

DRAFT SELECTION

HEFEWEIZEN	LIVE OAK by Live Oak Brewing Company, ABV 5.2%, IBU 40 12
HAZY DOUBLE IPA	GHOST IN THE MACHINE by Parish Brewing Co, ABV 8.1%, IBU 85 12
VIENNA STYLE LAGER	BROOKLIN LAGER by Brooklyn Brewery, ABV 5.2%, IBU 33 13