

Fielding's Steak *Social Hour*

Tue - Sun: 3PM - 7PM

\$3	Local Oysters Cocktail sauce (2ea)	Raw Vegetables Ranch, miso aioli	Cayenne Potato Chips Blue cheese, honey	Pommes Frites Old Bay
\$6	Cocktail Shrimp Citrus gremolata (2ea)	Crispy Okra Tabasco aioli	Spinach Artichoke Dip Tortilla chips	Romaine Miso Cesar dressing
\$9	Lamb Chop Moroccan spices, apple mostarda (1ea)	Tennessee Hot Chicken Bites Crème fraiche ranch	Smoked Salmon Dip Caviar, potato chips	Truffle Fries Grana Padano
\$12	Griddle Cheeseburger Hot sauce mayo, caramelized onions	Fettuccini Carbonara Pecorino Romano	Petite Steak Frites 4oz sirloin, au poivre, fries	Crispy Oysters & Caviar Beurre blanc (2ea)
\$19	Adult Happy Meal Tito's or Junipero martini (dirty or dry), Cheeseburger, Fielding's fries			



Cocktails

Blackberry Breeze Martini

Nikka Coffey gin, Giffard Crème de Mûre liqueur, Giffard Banane du Brésil liqueur, pressed lemon, pineapple juice, blackberry syrup 9

Golden Hour

Pierre Ferrand 1840 cognac, pressed lemon, Grand Marnier liqueur, Mathilde peach liqueur, rosemary cane syrup 9

Pink Silk

Stateside vodka, Giffard Lichi-Li liqueur, grapefruit juice, cane syrup 9

Vesper Martini

Citadelle Jardin d'Été gin, Nikka Coffey vodka, Lillet Blanc 10

Roasted Hazelnut Old Fashioned ^F

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 10

Pecan Old Fashioned

Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 10

Fielding's Modern Aviation ^F

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 9

Mezcalito

Mezcal, Mathilde Pêche liqueur, Aperol, tarragon honey syrup, pressed lemon, brûléed orange 8

Fielding's Oak Barrel Aged Negroni

Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice 10

Texas Grapefruit

Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 9

Emerald Margarita

Volcan blanco tequila, El Tequileño tequila, Cointreau, Luxardo Del Santo, organic agave, lime 10

French 77! ^F

Housemade limoncello, Pama pomegranate liqueur, JCB No. 69 Brut Rosé 8

Charred Paloma

El Tequileño blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 9

Ice-Box Martini Flight

Martini Trio 15

- ◆ **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 Japanese vodka, Lillet Blanc, frozen grape

(10 single martini à la carte)

Cucumber Hugo Spritz

St-Germain elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 6

Zero Proof

Indigo 75

Empress Indigo (n/a), pressed lemon, cane syrup, sparkling wine (n/a) 8

Fleur de Pera

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp 8

Lychee Breeze

Lychee syrup, pressed lemon, raspberries, soda 8

Garden Spritz

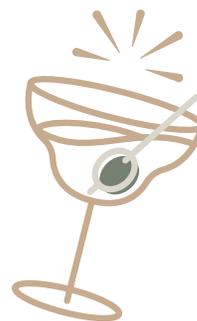
Cucumber limeade, Monin green apple purée, pressed lemon, mint, sparkling 7

Pierre Chavin Spritz

Orange peel, zesty botanicals, and hints of spice and vanilla 7

Wine by the Glass

BUBBLES		6oz
CHAMPAGNE <i>Delamotte Brut, France, NV</i>		32
CHAMPAGNE <i>Veuve Clicquot, Yellow Label Brut, NV</i>		34
CRÉMANT <i>JCB N° 69 Rosé Brut, Burgundy, France, NV</i>		16
PROSECCO <i>Torresella, Italy, NV</i>		9
BLANC DE BLANC <i>Charles de Fère Cuvée Jean-Louis Brut, France, NV</i>		8
SPARKLING CHARDONNAY N/A <i>Pierre Chavin, France NV</i>		6
WHITES	5oz	8oz
CHARDONNAY <i>Bouchard Aine & Fils Chablis, Burgandy, France, '23</i>	10	21
CHARDONNAY <i>Macon-Villages Dom. JM Boillot, France '22</i>	17	30
CHARDONNAY <i>Alma Rosa, Santa Rita Hills, California, '22</i>	15	25
PINOT GRIGIO <i>Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23</i>	9	17
RIESLING <i>Maximin Grünhaus Monopole, Mosel, Germany, '18</i>	11	20
VOUVRAY <i>Domaine Pichot, Loire Valley, France, '22</i>	10	27
SANCERRE <i>Domaine Delaporte, France '23</i>	22	35
SAUVIGNON BLANC <i>Peregrine, New Zealand '23</i>	12	22
ROSÉ	5oz	8oz
ROSÉ <i>Domaine de Leos, Provence, France, '24</i>	8	15
ROSÉ <i>Poggione Brancato Sangiovese Rose, Tuscany, Italy, '22</i>	9	16
REDS	5oz	8oz
CAB SAUVIGNON <i>Turning Point, Alexander Valley, California '21</i>	23	40
CAB SAUVIGNON <i>Raymond Sommelier Sélection, California '22</i>	10	18
CAB SAUVIGNON <i>Duckhorn, Napa, California, '21</i>	21	35
CAB SAUVIGNON <i>Robert Mondavi, Napa, California, '22</i>	21	35
MERLOT/CAB <i>Saint-Emilion Grand Cru Chateau Armens, France '20</i>	19	32
ZINFANDEL <i>Juvenile, Turley Wine Cellars, California '23</i>	14	25
MALBEC <i>Maal 'Biutiful', Mendoza, Argentina '23</i>	8	15
MERLOT <i>Quattro Theory, Napa, California '22</i>	12	22
PINOT NOIR CUVÉE <i>Vincent Girardin, Saint-Vincent, France '21</i>	19	31
PINOT NOIR <i>Calera, California '22</i>	10	15
RED BLEND <i>Prisoner, Napa, California '21</i>	16	26
RED BLEND <i>Il Fauno di Arcanum, Toscana, Tuscany, Italy '21</i>	15	23



FIELDING'S — STEAK — SOCIAL HOUR

TUE - SUN
3 PM - 7 PM

BOOK NOW FOR EASTER
OPEN AT 9AM

Beer & Seltzers

BOTTLES

HITACHINO WHITE ALE by Kiuchi Brewery WHITBIER Japan ABV 5.5%, IBU 13 5
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
KOHANAIKI By Talyard Brewing Co 📍 SOUR Sugar Land, Texas ABV 7%, IBU 10 8
HAPPY DAD SELTZER Monroe, Wisconsin ABV 5.0%, IBU n/a 4
STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC Belgium 4

DRAFT

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

HALLERTAUI 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