

# Bar Menu

AVAILABLE DAILY 3 PM - 5 PM / AT THE BAR ONLY

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

**MOELAS.** Portuguese braised gizzards, paprika, Piri Piri, parsley 13

**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**

## Cocktails

### TEXAS GRAPEFRUIT

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

### EMERALD MARGARITA

Fielding's Private barrel tequila, Cointreau, La Gauloise liquor, organic agave, and 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

### FIELDING'S PORTUGUESE SPRITZ

Kopke Fine White Port, elderflower tonic, orange swath 12

### ICE-BOX MARTINI FLIGHT

Martini Trio 28

- ◆ **Japanese** Nikka coffey 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

### 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

	6oz	9oz	btL
CHAMPAGNE Brut, Delamotte, France, NV	32		96
CRÉMANT JCB N° 69 Rosé Brut, Burgundy, France, NV	16		48
PROSECCO Torresella, Italy, NV	12		36
ROSÉ Domaine de Leos, Provence, France	12		36

## WHITES

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

## REDS

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



FIELDING'S  
— RIVER OAKS —

Social Hour

DAILY 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

## 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	BROOKLYN LAGER by Brooklyn Brewery, ABV 5.2%, IBU 33   13

Beer & Seltzers