

FIELDING'S

WOOD GRILL

At Fielding's Wood Grill, fresh is everything. We source products from 44 Farms, Springer Mountain Farms, Houston Dairymaids, The Mozzarella Company of Dallas, Mill-King Family Creamery, and small craft breweries everywhere. We cure our own bacon, bake our own breads, churn our own gelato, handcraft our own pastries in house, every day. We grind all our burgers twice a day, hand cut our steaks, make our own pickles, spreads, dips, sauces, vinaigrettes, sides and shakes from scratch.

GRILLING OVER TEXAS PECAN & OAK WOODS

BURGERS

We serve 44 Farms Texas Black Angus and grass-fed American bison

WOOD GRILL

Angus patty, house mayo, lettuce, grilled onions, tomato, b&b pickles, milk bun \$9.5

THE STACK

two 4oz Angus patties, maple bacon + onion, queso, lettuce, candied jalapeño, sesame bun \$13

CHIMICHURRI

Angus patty, aged Italian provolone, grilled poblano chili, avocado, red onion, milk bun \$12

COWBOY

Angus patty, scallions, bacon, cheddar, lettuce, tomato, jalapeños, Poblano, mayo, milk bun, cooked med-well \$14

PULLED BRISKET

Angus patty, chipotle adobo, sour cream kale, cheddar, onions, pickled jalapeños \$12

GRASS-FED AMERICAN BISON

pimento cheese, tomato, red onion, lettuce, candied jalapeños, wheat bun \$16.5

SMOKE

Angus patty, grilled bacon, aged Italian provolone, oven-dried tomatoes, grilled onions, fried egg, truffle bacon mustard, lettuce, milk bun \$14

TEXAS BLUES

Angus patty, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun \$13

GIVEBACK \$1 goes to charity.

slider trio of Wood Grill, Smoke, and Texas blues. Cooked medium. \$20 | Sorry, no modifications.

All burgers may be ordered bunless

Swap gluten free bun \$1.5*

Swap Angus for Bison \$3

Extra cheese \$2

- house pimento
- Comté
- New England cheddar
- Texas feta
- Italian aged provolone
- Point Reyes blue
- queso-fundido
- fresh mozzarella

SANDWICHES

BUTTERMILK FRIED CHICKEN

Asian slaw, Korean pepper mayo, B+B pickles, milk bun \$11

HARISSA LAMB

garlic yogurt, spicy chickpeas, goat cheese, pickled red onions, sesame bun \$15

AHI TUNA

dashi glaze, wasabi peas & tobiko, wakame salad, alfafa sprouts, avocado, pickled daikon, carrots, wheat bun \$15.5

PORTOBELLO MELT

pimento cheese, sliced avocado, lettuce, cheddar, wheat bun \$10

BUN MI

rotisserie chicken, dashi lime glaze, pickled daikon radish & carrots, cilantro, mint, cucumber, milk bun \$8

BLT

honey Dijon, lettuce, house-cured grilled bacon, tomatoes, milk bun \$8

4/13 - 4/19 only

MATT'S BOILER MAKER

50 Shades of Blue blended stout by Fetching Lab Brewery + Old Forester Kentucky straight bourbon house-infused with walnuts + bananas. \$8

VOYAGE 3 RED SCHOONER

Made from Mendoza Malbec grapes by the Wagner Family at Caymus Vineyards in Napa. Dense, dark red. Opens up with scents of ripe plums + cherries. On the palate it's powerful, concentrated, supple and persistent with flavors of French oak. 4oz \$13 | 7oz \$17 | btl \$48

FISH + CHIPS SANDWICH

Cod fish, mashed peas, Coleman mayo, egg bun, chili malt vinegar chips. \$14

EASTER HUNT LOADED SHAKE

Strawberry gelato, double chocolate donut, Easter candies, whipped cream. \$9

WOOD-GRILLED

Includes choice of sauce and Wood Grill Fries

Ask about our side upgrades

Fish of the day A.Q.

Black Angus filet mignon 6oz \$28

Butcher's preferred steak, 44 Farms 10oz \$14

Sirloin steak, 44 Farms 10oz \$19

"60 degree" baby back ribs \$21

Grilled shrimp \$15

Grilled citrus chicken breast \$17

Rotisserie chicken half bird \$17

SHAKES

Housemade gelato & handspun to order

For everyone \$6

Horchata rice milk, cinnamon, honey, Mexican vanilla

Pecan pie caramel sea salt

Sticky toffee pudding Butterscotch sauce

Madagascar vanilla bean

Bittersweet chocolate malt Valrhona chocolate, cocoa nibs

Strawberry basil yogurt pretzel, house strawberry basil preserves

Caramel roasted peanuts, grey sea salt, house caramel

Oreo s'mores toasted marshmallow, chocolate drizzle

Nutella banana, peanut butter

Boozy Shakes \$12

Bourbon caramel Buffalo Trace Kentucky bourbon, toffee

B 52 Cointreau, Bailey's, Kahlua

Bananas Foster Flor de Caña dark rum, cocoa nibs

DESSERTS

Double stack Valrhona chocolate

brownie + housemade gelato \$6

Bread pudding

housemade gelato shot \$4

Warm broken pecan

housemade gelato top \$5

BAMBINO MENU

For our guests under 12, choose one \$6

Cheese bun + fries

Chicken cheese bun + fries

Mini Angus burger + fries

Pasta pomodoro & meatballs

STARTERS

Bison chili + biscuit \$9.5

Chili con queso \$7.5

Crab cakes \$14

Buffalo blue chicken drumettes \$12

Ham & cheese arepa \$5

Baked chicken & spinach dip \$7.5

Sriracha hummus \$6

Deviled Texas eggs \$6

FRIES

Wood Grill fries \$3

Sweet potato fries \$5

Signature baked & fried Idaho potato \$5

Truffle & parmesan fries \$7

Bison chili cheddar fries \$7

Sesame fried onions rings \$3

SIDES

Corn cob, Poblano chile cream \$4

Oriental sesame green beans \$6

Roasted cauliflower \$6

Wilted baby spinach \$5

House-cured grilled bacon \$6

3 cheese mac + smoked ham \$7

DIPS & SAUCES

Buffalo blue

Cider vinegar BBQ

Korean pepper mayo

Honey Dijon

Fire-roasted salsa

Truffle bacon mustard

Bacon chipotle aioli

Dashi glaze

Dirty serrano

Chipotle adobo

Habanero blue

Habanero ketchup

Single sauce \$0.75 | Sauce flight of four \$3

SALADS

Add any protein for an additional cost – tuna, shrimp, chicken, Angus, bison

NICE LITTLE CHOPPED SALAD

romaine, iceberg, tomatoes, scallions, choice of dressing \$6.5

BLUEBERRY STEAK

mesclun, toasted walnuts, feta cheese, red onions, cucumbers, blueberry chipotle \$16

FWG

grilled chicken breast, bib lettuce, arugula, pickled vegetables, cheddar, grape tomatoes, scallions, blue cheese ranch \$14

ROASTED BEETS & KALE

grapefruit, goat feta, sunflower seeds, orange chipotle dressing \$12

THAI CHICKEN SALAD

pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds & peanuts, chili peanut \$14

ROTISSERIE COBB

pulled free range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, tomatoes, balsamic vinaigrette \$16

Dressings

- Balsamic vinaigrette
- Chili peanut
- Blueberry chipotle
- Blue cheese ranch
- Orange chipotle
- Balsamic vinegar + EVOO

Breakfast and brunch served Friday, Saturday and Sunday

Food items cooked to order. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illnesses | A gratuity of 18% will be charged for parties of 8 or more.

Indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment. Indicates vegetarian items.

cocktails

Fielding's private barrel bourbon collection

Barrel #1 | | Barrel #2 | Barrel #3 Single \$13.5

Trio of ½ ounce each \$18 | Trio of 1 ounce each \$34

Bijou Frosé

Chateau St Jean Bijou Rosé, Chambord liqueur, fresh raspberry puree, served frozen | \$9

House infused old fashion

Old Forester Kentucky Straight bourbon infused with roasted Texas walnuts and plantains, Angostura bitters, orange bitters, cane syrup, flamed orange peel, served over phat ice | \$12

Kentucky Manhattan

Fielding's Private Barrel #1 Bourbon, Antica Formula Sweet Vermouth Angostura Bitters, Luxardo Cherry, Phat ice \$14

Snowy margarita

Sauza Anejo Tequila, Deep Eddy Orange vodka, house sour mix, Triple sec. salt rim \$10

Melon sangria

red wine, brandy, Chambord liquor, watermelon, Honeydew, Cantaloupe, Fevertree soda, lemon, lime \$8

The Woodlands tea

Deep Eddy Sweet Tea vodka, Hibiscus Fruitlab, mint cane syrup, organic green tea \$10

Jalapeño margarita

Tanteo 100% De Agave Blanco Jalapeño Tequila, Cointreau, house sweet-sour, lime juice, organic Agave syrup \$12

Lavender thyme lemondrop

Stoli Vanil vodka, Cointreau orange liqueur, fresh lemon juice, lavender-thyme syrup \$12

The real mojito

Rhum J. M., fresh mint, fresh lime juice, cane sugar, sparkling soda \$8

Green lotus

Grey Goose Citron vodka, St. Germain, green tea syrup, lemon juice, mint, Prosecco \$12

Deluxe Texas grapefruit

Deep Eddy grapefruit vodka, Paul's Grapefruit liquor fresh squeezed Texas grapefruit, fresh mint, organic agave, cane sugar rim \$12

beer

Progressive taps

We're always pouring something new. Stop by the tap, say hello to our beertenders and find your new favorites

Wit Copperhead White 📍 Conroe TX | ABV 4.9% | IBU 10 | 16 oz | \$6.5

Pilsner Karbach Zee German 📍 Houston TX | ABV 4.9% | IBU 40 | 16 oz | \$6

Blonde Southern Star Bombshell 📍 Conroe TX | ABV 5.2% | IBU 20 | 16 oz | \$6.5

Hefeweizen Live Oak Brewing Company 📍 Austin TX | ABV 5.3% | IBU 10 | 16 oz | \$6.5

Imperial Red Cycler's 55-11 📍 Montgomery TX | ABV 7.9% | IBU 62 | 16 oz | \$9

Belgian Tripel Unibroue La Fin du Monde Quebec CA | ABV 9.0% | IBU 19 | 13 oz | \$12

Belgian Quad Van Steenberghe Brewery Gulden Draak 9000 Belgium | ABV 10.5% | IBU 25 | 13 oz | \$14

Pale Ale 3 Nations GPA 📍 Farmers Branch TX | ABV 5.3% | IBU 52 | 16 oz | \$6.5

Scotch Ale Founder's Dirty Bastard Grand Rapids MI | ABV 8.5% | IBU 50 | 13 oz | \$9

IPA Brash Cali Green 📍 Houston TX | ABV 7.0% | IBU 114 | 16 oz | \$6.5

Double IPA Green Flash Palate Wrecker San Diego CA | ABV 8.0% | IBU 70 | 13 oz | \$8

Stout Fetching Lab 50 Shades of Blue (Limited) 📍 Alvin TX | ABV 5.6% | IBU 19 | 16 oz | \$13

Nitro Brown Ale Lone Pint Gentleman's Relish 📍 Magnolia TX | ABV 6.2% | IBU 28 | 16 oz | \$6.5

Nitro Stout Deschutes Obsidian Stout Bend OR | ABV 6.4% | IBU 55 | 16 oz | \$6.5

Bottles + Cans

Ciders Austin EastCiders TX Honey / Original | Austin TX | ABV 5.0% | IBU n/a | 16 oz | \$5

Belgian Dubbell St Arnold Bishop's Barrel #16 | Houston TX | ABV 8.4% | IBU 23 | 12 oz | \$9

Imperial Stout Nebraska Brewing Black Betty | Papillion NE | ABV 11.3% | IBU 67 | 750 ml | \$18

Imperial Stout Deschutes Abyss | Bend OR | ABV 11.1% | IBU 80 | 22 oz | \$18

Barrel-Aged Imperial Coffee Stout Avery Tweak | Boulder CO | ABV 17.5% | IBU 67 | 12 oz | \$18

Bud Light | \$4

Coors Light | \$4

Miller Lite | \$4

Michelob Ultra | \$4

Shiner Bock | \$4.5

Dos Equis | \$5

Stella Artois | \$5

St Pauli N.A. | \$4.5

FRIDAY + MORNING HAPPY HOUR = AWESOMENESS

Could your Fridays be any better? YES! From 7:30 to 11am on Fridays, we have half-off all coffee drinks, half-off all brunch cocktails + flights plus our evening happy hour pricing on wine, beer and cocktails. One more excuse to have your morning meeting at Fielding's. See you on Fridays!

Check out our breakfast + brunch menu at fieldingswoodgrill.com/brunch

wine

Bubbles

Stellina di Notte, Prosecco Veneto, Italy 7 | 22

Rosé

Chateau St Jean Bijou, California 6 | 8 | 23

Chardonnay

Custard, Sonoma Coast, California 7 | 10 | n/a

Babich Chard, Marlborough 5 | 7 | 19

Kendall Jackson, Sonoma County 6 | 8 | 23

Flora Springs 2015, St Helena, California 9 | 12 | 33

Chardenet Coteau Blanc, Carneros Hills, California 9 | 12 | 33

Rombauer Vineyards, Carneros, California 14 | 19 | 52

Sauvignon Blanc

Crowded House 2015, New Zealand 6 | 8 | 23

Liberated 2015, Sonoma, California 7 | 10 | 27

Pinot Grigio + Other Whites

Cavit, Trentino Alto-Adige, Italy 4 | 6 | 17

Colle Moro, Terre di Chieti, Italy 5 | 7 | 19

Dr. Loosen, Dr. L Mosel Riesling, Germany 5 | 7 | 19

6oz | btl

4oz | 7oz | btl

Cabernet Sauvignon

Storypoint, Sonoma County, California 9 | 11 | 29

Michael David Winery Freakshow, Lodi, California 9 | 12 | 33

Goldschmidt, Alexander Valley, California 10 | 13 | 36

Duckhorn "Decoy", Napa, California 11 | 15 | 40

Merlot

Velvet Devil, Columbia Valley, Washington 5 | 7 | 19

Pinot Noir

Don & Sons, Sonoma Coast, California 6 | 8 | n/a

Meiomi Monterey, Sonoma, Santa Barbara, California 9 | 12 | 33

Lyric by Etude, Santa Barbara, California 9 | 12 | 33

Complicated, Sonoma Coast 10 | 13 | 36

Other Reds

Diseno "Old Vine" Malbec, Mendoza, Argentina 6 | 8 | na

Uncensored Red Blend, Sonoma County, California 5 | 7 | 19

Bell 2014 Red Blend, California 7 | 10 | 27

Big Smooth Zin, Lodi, California 7 | 10 | 27

4oz | 7oz | btl

zero proof

Organic brewed ice tea

Fielding's black
Strawberry green

Fresh pressed juice

Sparkling rosemary lemonade
Orange
Texas pink grapefruit

Freestyle Coke machine

120 flavors, check it out!

Other bottled stuff

Ginger ale, Fever-Tree
Ginger beer, Fever-Tree
Tonic water, Fever-Tree
Fiji Water (still)
Perrier mineral water (bubbles)

Cane sugar soda

Mexican Coke
Dublin Dr. Pepper



We hopped on over to Yelp.

Did you know that now you can reserve your table on our website and on our Yelp Page?

organic coffee

From free-trade, custom "small batch" private roast organic coffee beans

Cappuccino

Latte

Espresso

Affogato espresso + gelato

Americano espresso + hot water

French Press

Flavored syrups

Vanilla regular or sugar-free

Caramel regular or sugar-free

Hazelnut regular or sugar free