

# LUNCH

starts at 11am

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

www.fieldingswoodgrill.com 832-616-3275

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.

# FIELDING'S BREAKFAST + BRUNCH

Friday 7:30AM - 3PM + Saturday and Sunday 9AM - 3PM

## CLASSICS

### Crab cake benedict

Hollandaise + cayenne pepper \$16

### Fielding's eggs Benedict

poached eggs, smoked bacon, English muffin, Hollandaise \$10

### Portobello omelette

goat cheese + spinach, fire-roasted salsa, choice of bread \$11

### Ham + cheese omelette

smoked bacon, cheddar, fire-roasted salsa, choice of bread \$11

### Shrimp + grits

sunny side up egg, andouille sausage, scallions, tabasco, choice of bread \$13

### Sirloin + eggs

two eggs your way, breakfast potatoes, choice of sauce, choice of bread \$16

### Baked eggs

soft boiled, bacon, Parmigiano Reggiano, navy beans, onions, choice of bread \$9

### English breakfast

sausage, bacon, baked black beans, breakfast potatoes, seared tomato, two eggs your way, English muffin \$12

### Quiche Lorraine

bacon + ham + Comté cheese, small greens \$13

### French toast

crème brûlée dipped milk bread, maple syrup whipped cream \$9.5

### Breakfast arepa

scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa \$5

Substitute gluten-free arepa for English muffin \$1

### American

two eggs your way, bacon, breakfast potatoes, choice of bread \$9

### Migas

scrambled eggs, corn crumbles, kale, pickled jalapeños, tomatoes, avocado, cheddar cheese, cilantro \$7

## BAKESHOP

Available on Saturday and Sunday only

### Churros + milk jam glaze

### Cream cheese cinnamon roll

### Chocolate babka brioche

### Vanilla cream beignet

## EXTRAS

### Strawberries & Chantilly cream

### French toast side

### Bacon

### Garlic sausage

### Signature baked & fried Idaho potatoes

### Breakfast potatoes

### Nice little chopped salad

### Arepa

### English muffin

### Buttermilk biscuit

## cocktails

Try a flight

### BLOODY MARY

#### Fielding's Mary

Finlandia vodka, house tomato blend, house pickle, olive

#### Bacon Mary

Finlandia vodka, candied bacon, smoked dust

#### Sriracha Mary

Finlandia vodka, hard-boiled pickled Texas egg, celery

#### Mary Caprese

Square One organic basil vodka, mozzarella, fresh basil

### MIMOSA

#### Hôtel Ritz

orange juice, sparkling wine

#### St. Germain

French Elderflower liquor, sparkling wine

#### Pomegranate

Finlandia vodka, Pom wonderful, fresh blueberries, sparkling wine

#### Grapefruit

Deep Eddy grapefruit vodka, Paul's Grapefruit liquor sparkling wine

### BOOZY COFFEE

#### The Chile

Ancho Reyes liquor, Sauza Blue tequila, organic agave nectar, brown sugar crystals, whipped cream

#### Mexico City

Kahlua, Sauza Silver Tequila, organic gelato, coffee, whipped cream

#### Irish Gaelic

Jameson Irish Whiskey, Bailey's Irish Cream, whipped cream, coffee, Crème de Menthe drizzle

#### Woodlands Warmer

Sugar Island coconut rum, Amaretto Disaronno, cocoa coulis, coffee, whipped cream, toasted coconut

## wine

### Bubbles

Stellina di Notte, Prosecco Veneto, Italy ..... 7 | 22

4oz | 7oz | btl

### Rosé

Cult, Napa, California ..... 7 | 10 | 27

### 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

### 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

## Beer Progressive taps

Stop by the tap, say hello to our beertenders and find your new favorites

Wit Copperhead White ➔ ABV 4.9% | IBU 10 | 16 oz | \$6.5

Pilsner Karbach Zee German ➔ ABV 4.9% | IBU 40 | 16 oz | \$6

Blonde Southern Star Bombshell ➔ ABV 5.2% | IBU 20 | 16 oz | \$6.5

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

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

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

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

Pale Ale 3 Nations GPA ➔ ABV 5.3% | IBU 52 | 16 oz | \$6.5

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

IPA Brash Cali Green ➔ ABV 7.0% | IBU 114 | 16 oz | \$6.5

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

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

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

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

## Bottles + Cans

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

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

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

Bud Light | \$4

Michelob Ultra | \$4

Stella Artois | \$5

Coors Light | \$4

Shiner Bock | \$4.5

St Pauli N.A. | \$4.5

Miller Lite | \$4

Dos Equis | \$5

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

coffee

### 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

zero proof

### Organic brewed ice tea

Fielding's black  
 Strawberry green

### Cane sugar soda

Mexican Coke  
 Dublin Dr. Pepper

### Fresh pressed juice

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)