



STARTERS

STEAMED CLAMS clams steamed with beer, garlic, and chili butter served with grilled bread	14
MEATBALLS & SAUCE lamb meatballs with a sicilian red sauce, topped with parmesan and herbs served with garlic bread	9
TRUFFLE FRIES crispy fries tossed with black truffle salt and served with a sambal blackberry ketchup and a preserved lemon aioli - <i>V, GF</i>	7
PORK BELLY SKEWERS 3 skewers loaded with our spicy pork belly served with a hoisin dipping sauce, vermicelli noodles and pickled radish - <i>GF</i>	9
SPICY BRUSSEL SPROUTS brussel sprouts sautéed with garlic, birdseye chilies and fish sauce caramel topped with crispy shallots and peanuts - <i>GF</i>	9
MINI MAC & CHEESE white cheddar cream sauce, cavatappi pasta topped with seasoned breadcrumbs - <i>V</i>	9
CHILE FRIES smothered in green chile pork stew, cotija, corn salsa and lime crema - <i>GF</i>	11
FIELDS WINGS 7 soy ginger marinated jumbo chicken wings tossed in choice of apricot hot mustard or a spicy sriracha butter sauce topped with sesame seeds and scallions - <i>GF</i>	13

SOUPS & SALADS

GREEN CHILE STEW hatch green chile pork stew topped with lime crema and corn salsa served with warm flour tortillas	<i>cup 8 / bowl 13</i>
STEAK SALAD * sirloin steak grilled to temp served with mixed greens, danish blue cheese, balsamic onions and white wine vinaigrette - <i>GF</i>	16
HARVEST CHILI butternut squash, peppers, tomatillos, chickpeas, black beans, corn and spices topped with grated cheddar, sour cream, and spicy pepitas served with warm flour tortillas - <i>V</i>	<i>cup 8 / bowl 13</i>
CRISPY CHICKEN NOODLE SALAD sambal fried chicken breast, green papaya & banana blossom salad, roasted peanuts, crispy shallots and glass noodles served with a spicy birds eye chile dressing ~ substitute savory tofu by request	15
THE GREEK falafel, olives, grape tomato, cucumber, mint, cilantro, dill, romaine, kale, olive oil, balsamic, and cumin yogurt topped with feta cheese served with pita - <i>V</i>	15
BROWN DERBY COBB butter lettuce, shaved brussel sprouts and castel franco dressed with a red wine vinaigrette topped with tomato, turkey, bacon, avocado, bleu cheese and a soft boiled egg - <i>GF</i>	15

SANDWICHES & LARGE PLATES

FIELDS BURGER * 8oz. angus burger grilled to temp, white cheddar, bacon, zucchini relish, preserved lemon aioli, potato bun served with fries	16
THE FALAFEL BURGER a falafel patty on ciabatta with tomato, icebox pickled cucumbers and red onions with a roasted garlic sauce served with fries - <i>VN</i>	14
BULGOGI RICE BOWL * korean style grilled beef served with jasmine rice topped with a sunny side egg, scallions, pickled vegetables, kimchi, and a gochujang sauce ~substitute fried tofu by request	17
GRILLED CHEESE AND TOMATO SOUP house made creamy tomato soup served with a white cheddar and brie grilled cheese sandwich and a green salad - <i>V</i>	14
BRUTUS SMASH crispy fried chicken breast, caesar dressing, shredded romaine and french fries all smashed in a ciabatta roll	15
THE PIG NEWTON slow roasted carlton farms pork shoulder crusted with fennel and coriander served on ciabatta with arugula, a rosemary aioli and a fig jam served with a green salad	15
BRISKET SANDWICH slow smoked brisket with elysian dragonstooth bbq sauce and slaw on a potato bun served with french fries	15
KOREAN STREET TACO * bulgogi beef, kimchi, gochujang sauce, shredded cabbage, lime crema and cotija on your choice of flour or corn tortillas. Served with rice and black beans ~ add guacamole 3	16
CARNITAS TACOS slowly braised pork shoulder on your choice of flour or corn tortillas with mango salsa, shaved cabbage, cotija and lime crema served with rice and black beans ~ add guacamole 3	15
FISH TACOS pan seared rockfish served in choice of flour or corn tortillas topped with salsa verde, cotija, and lime crema served with rice and black beans ~add guacamole 3	15

V – VEGETARIAN *VN* – VEGAN *GF* – GLUTEN FREE

* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.
Some items contain nuts, please inform your server of any allergies.

HAPPY HOUR IN THE BAR

1\$ OFF ALL BEER, WINE, COCKTAILS MON - SAT 3PM - 6PM / ALL DAY SUNDAY (EXCEPT EVENT DAYS)

GARLIC BREAD 4 pieces of toasted garlic bread served with our red sauce - <i>V</i>	6
PORK BELLY WITH KIMCHI FRIED RICE spicy pork belly, turmeric fried rice, onion, ginger, garlic, kimchi and egg seasoned with sesame oil - <i>GF</i>	9
CARNITAS STREET TACO slowly braised pork shoulder on corn tortillas with mango salsa, shaved cabbage, cotija and lime crema - <i>GF</i>	4
SESAME WINGS 4 wings marinated in soy and ginger, fried and then tossed in a sriracha butter sauce - <i>GF</i>	7
GUACAMOLE TOSTADA tostada loaded with guacamole, tomatoes, tomatillos, shredded romaine and cotija - <i>V, GF</i>	7
BEEF SKEWERS korean style grilled beef skewers glazed with gochujang and served with vermicelli noodles and pickled radish	7

COCKTAILS

JACK BURTON #4 vanilla infused bulleit bourbon, clementine simple, angostura	12
FLORADORA beefeater dry gin, lime juice, blackberry mure, ginger ale	12
CLARET SOUR makers mark bourbon, lime juice, simple syrup, red wine	12
GARDEN MARTINI uncle val's botanical gin, tomato water	12
PEAR MULE absolut pears, lime juice, ginger beer	12
DRAGON DROP barcardi dragonberry, strawberry, lemon	12
KRAKEN MAI TAI kraken rum, triple sec, lime juice, orgeat	12
DIABLO exaotico tequila, juices, agave, grand mariner	12

BOTTLED BEER

12oz bottle

RADLER - STIEGL	7
SOUR - DUCHESSE DE BORGOGNE	11
BELGIAN - HOEGAARDEN	7

CIDER

12oz bottle

SEATTLE DRY	8
ASPALL DRY ENGLISH	11.5
RAMBLING ROUTE	8

NON-ALCOHOLIC

FOUNTAIN SODA coke, diet coke, sprite, lemonade	3.5
BOYLAN'S BOTTLED SODAS root beer, birch beer, creme soda, black cherry, grape	5.5

WINE

WHITE

glass / bottle

DOMAINE STE. MICHELLE BRUT	10 / 30
KENWOOD CHARDONNAY	10 / 30
KRIS PINOT GRIGIO	10 / 30
WHITE KNIGHT SAUVIGNON BLANC	10 / 38
CHATEAU ST. MICHELLE DRY RIESLING	10 / 30
POEMA SPARKLING ROSE	10 / 30

RED

glass / bottle

PIAUGIER COTES DE RHONE	10 / 34
ALTOS DEL PLATA MALBEC	10 / 30
SIX PRONG CABERNET SAUVIGNON	10 / 38

ELYSIAN FIELDS

EST. 2006

  @elysianbrewing

PRIVATE EVENT SPACE AVAILABLE