

CASK WINES

The Highest Quality Pour. Environmentally Friendly.

(6oz) / (9oz) / (18oz)

WHITE

White Blend, Borealis, Willamette Valley, OR	13/20/35
Grenache Blanc, Halter Ranch, Paso Roble, CA	15/22/41
Sauvignon Blanc, Cliff Lede, Napa Valley, CA	15/22/41
Sauvignon Blanc, Sisters Ridge, Canterbury, New Zealand	14/21/38
Pinot Grigio, Velante, Venezia Giulia, Italy	13/20/35
Rosé, Sabine, Coteaux d'Aix en Provence, France	15/22/41
Chardonnay, MooBuzz, Monterey, CA	15/22/41
Chardonnay, Franciscan Estate, Napa Valley, CA	19/29/57

RED

Pinot Noir, Reata "Three Counties", Sonoma/Monterey/San Benito	14/21/38
Pinot Noir, Banshee, Sonoma, CA	17/25/46
Red Blend, A Proper Claret, Santa Cruz, CA	16/24/44
Red Blend, Miner Family Winery, Oakville, CA	19/29/57
Malbec, Altos Las Hormigas, Mendoza, Argentina	15/22/41
Zinfandel, Gotham Project, Amador County, CA	14/21/38
Château Tassin, Cabernet Blend, Bordeaux, France	16/24/44
Cabernet Sauvignon, Martin Ray, Sonoma County, CA	18/27/48

BOTTLED WINES

SPARKLING & WHITE

Lively & Effervescent

116 Gruet Blanc de Blancs New Mexico	70
115 Argyle "Brut", Willamette Valley, OR	75
100 Nicolas Feuillatte Champagne	89
118 J. Schram 2006/2007 Calistoga, CA	189
106 Dom Perignon 2004/2009 Champagne	349

Light & Crisp

200 Riesling, Poet's Leap, Columbia Valley '16	55
351 Albariño, Dona Luci, Rias Baixas '15	69
304 Sauvignon Blanc, Lucien Crochet, Sancerre	75
303 Sauvignon Blanc, Merry Edwards, Russian River Valley '16	109

Full & Rich

355 Chenin Blanc Château d'Epiré, Savennières, Loire, France '14	89
358 Viognier, Maison Nicolas Perrin, Vin de France '16	65
405 Chardonnay, Tom Gore, Central/North Coast CA '14	65
406 Chardonnay, Stag's Leap "Karia", Napa Valley '16	89
411 Chardonnay, Failla, Hudson Vineyard, Napa '13	145
416 Chardonnay, Joseph, Puligny-Montrachet 1er Cru '15	199

RED

Versatile & Elegant

554 Pinot Noir, Cristom, Willamette Valley '15	89
556 Pinot Noir, Merry Edwards, Russian River Valley '15	155
560 Pinot Noir, Gevrey-Chambertin 1er Cru '14	199
761 Grenache, "Finca Dofi", Priorat '15	189
702 Merlot, Duckhorn, Napa Valley '14	125

Plush & Bold

901 Zinfandel Blend, The Prisoner, Napa '16	89
805 Cabernet, Jordan, Alexander Valley '13	159
905 Cabernet Blend, "Papillon", Napa '14	159
908 Cabernet Blend, "Continuum", Oakville	399

SIGNATURE COCKTAILS

Hand-crafted cocktails are infused with seasonal fruits and herbs, and create a culinary adventure that is as inspiring as it is memorable.

Doc Holliday 15

Tito's Vodka, Blueberry Jam
House Ginger-Beer

Last Wish 16

High West "Campfire" Whiskey
Spiced Cola Syrup, Old Havana Tobacco Bitters
Orange Essence

Dill or No Dill 15

Sipsmith's Gin, Elderflower Cucumber
Dill, Lemon

Anemoia 16 (K.C.)

Los Amantes Mezcal
Stewed Cranberry, Almond, Allspice, Lemon

The Industrialist 22 (R.D.)

Woodford Reserve Double Oaked Bourbon
Honeysuckle Crème de Menthe
Fernet Branca

Winter in N.Y. 15 (A.K.)

Four Roses Bourbon
House Cinnamon Syrup
Almond Oil, Zinfandel

Feather & Hammer 19 (R.D.)

Ritz Carlton Wicked Dolphin Barrel Aged Rum
Lemon Oleo Sacchrum, Velvet Falernum
Remy Martin VSOP, Clarified Milk

A Sailor's Secret 16 (S.A.)

Uncle Val's Gin, House Fig Syrup,
Egg White, Lemon, Dolin Blanc

SPARKLING

BY THE GLASS

Zardetto Private Cuvée, Prosecco Blend, Italy	12
Argyle "Brut", Willamette Valley, Oregon	15
Taittinger "La Francaise", Reims, France	21

BOTTLES & CANS 8

The best brews of the South.

Florida

Key West Southernmost, Witbier, Florida Beer Co.
Jai Alai, IPA, Cigar City Brewery
Gilded Age, Golden Lager, Two Henrys Brewing Co.
Maduro, Brown Ale, Cigar City Brewery
McSwagger's Own, Amber Ale, Crooked Can Brewing Co
Devil's Chair, IPA, Red Cypress Brewing Co.
Spook Hill, APA, Red Cypress Brewing Co.

Georgia, Louisiana and Mississippi

420, Extra Pale Ale, Sweetwater

Limited Edition Specialties

Key Lime Apple Cider, 3 Daughter's Brewing 8
That's My Jam, Blueberry Sage Saison, R.C.B. Co. 10

BEERS ON TAP 8

Brewed in Florida. Local is Always Best.

Surplus Pale Ale
Whisper Creek Farm Brewery, Orlando

Floridian, Hefeweizen
Funky Buddha Brewery, Oakland Park

Liquid Vinyl, Black IPA
Broken Strings Brewery, Orlando

Subdivisions, Pilsner
Red Cypress Brewing Co., Orlando

H&H TEAM

Scott Pizzo
Chef de Cuisine

Matt Cristi
General Manager

HIGHBALL & HARVEST

Aside from the classic cocktail, a highball is a train conductor's signal to depart at full speed. It was how Central Florida's abundant harvests moved from field to table, an iconic symbol of the region's agricultural might. Highball & Harvest (H&H) pays homage to this legacy, menus laden with ingredients from local farms, as well as our on-site 7,000-square-foot garden at Whisper Creek Farm.

4012 Central Florida Pkwy.

Orlando, Florida

Tel: 407-393-4422

Web: highballandharvest.com

GETTIN' STARTED

"Aged n' Cured" 25

Featuring Artisan Cheeses / Honeycomb
Pickled Vegetables / H&H Jam
Salami / Prosciutto / Tasso

Smoked Shrimp 18

BBQ Chorizo Hummus / Fry Bread / Avocado Mousse

Waffle Fried Oysters 15

Sunflower Seed Short Bread / Maple Hot Sauce Crema / Figs
Grilled Heirloom Cucumber Cocktail

Kickin' Wings 18

Pickle Brined + Smoked + Fried / Secret Sauce

Fresh Oysters* ^{GF} 3/piece

Mango Jalapeño Mignonette / Cocktail Sauce / Hot Sauce

The Southern Spread 18

Pimento Cheese / Smoked Crab / House Saltine
Pickled Vegetables / Country Toast

Crab Cake & Fried Green Tomato 21

Cajun Remoulade / Corn Chow-Chow / Pickled Fresno

Kale Salad 16

Dried Cranberry / Cider Vinaigrette / Spiced Walnuts
House Bacon / FL Cheddar

Watermelon Salad 17

Burrata / Tasso Watermelon Sauce / Celery Leaves
Olive / Puffed Farro

BITES

Parker House Rolls 8

Lemon Herb Butter / Cajun Butter

H&H Jerky 12

Flank Steak / Peppercorn / Soy

LIGHT & LOCAL

Summer Pear 12

Frog Song Asian Pears / Pancetta Powder / Goat Cheese Mousse

PB&J 14

Diver Scallop / Elderberry / Figs / Smoked Peanut Butter

Sunchoke Soup ^{GF} 9

Candy Pecan Gremolata

Deviled Eggs 10

Pumpernickel / Pickled Red Cabbage

SWEETS

Red Velvet Cake 10

Fresh Berries
Strawberry Lemonade Sorbet

Chocolate Pecan Pie 10

Kentucky Ice Cream
Toasted Marshmallow

Sorbet & Gelato Cups 6

H&H Baby Donuts 12

Lineage Brew Gelato
Hazelnut Spread

Chocolate Orange Bread Pudding 10

Creamsicle Gelato
Orange Caramel Sauce

Sorbets: Coconut / Raspberry / Strawberry Lemonade / Watermelon
Gelatos: Chocolate / Vanilla / Creamsicle / Kentucky Bourbon

Apple Cobbler 10

Vanilla Ice Cream / Poached Pear

Key Lime Tart 10

Orange Blossom Meringue
Watermelon Sorbet / Pickled Watermelon

SUPPER PLATES

High on the Hog* MP

A collaborative idea amongst our chefs featuring southern market ingredients. Ask your server for details!

Shrimp & Grits 29

Blackened Shrimp / Jimmy Red Corn Grits
Roasted Tomato / Watercress / Green Onion

FL Snapper 34

Carolina Gold Rice / Hoppin' Johns
Caramelized Yogurt / Salami Jam

TRIPLE DIPPED FRIED CHICKEN

Joyce Farms Young Bird/Corn Waffle
Alabama White BBQ/Sunchoke Chips/Hot Honey
32

Prime Skirt Steak* ^{GF} 44

Marble Potatoes / Chimichurri / Heirloom Tomatoes

Duck Breast* 34

Sunchoke Gravy / Kouign Amann / Corn Cake Crumble

Sunburst Trout ^{GF} 34

Summer Squash / Arugula Pistou / Roasted Mushrooms
Elderberry-Roe Crema / BBQ Carrots

The Bad Hunter 25

Our chef's vegetarian creation that features fresh, locally sourced ingredients, inspired by the season. Ask your server for details!

FIXINS'



Seasonal Mac-N-Cheese
Brussel Sprouts / Sherry-Maple Gastrique
Roasted Garlic Mashed Potato ^{GF}
Heirloom Tomato / Green Goddess ^{GF}
Cauliflower Hash / Strawberry BBQ
Jimmy Red Goat Cheese Grits ^{GF}

FARMERS

Whisper Creek Farm at Grande Lakes Orlando
B+B Farms / Winter Park Dairy / Satur Farms
Frog Song Organics / Lake Meadow Poultry
Winter Garden Honey / Creekstone Farms

Parties of six or more are subject to 20% gratuity



Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.