

# 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, Laurent Dufouleur, Mâcon-Villages, Burgundy, France	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, Pacific Standard, Amador County, CA	14/21/38
Château Tassin, Cabernet Blend, Bordeaux, France	16/24/44
Cabernet Sauvignon, Hunt & Harvest, Napa Valley, CA	18/27/48

# BOTTLED WINES

## SPARKLING & WHITE

### Lively & Effervescent

116 Gruet Blanc de Blancs New Mexico	70
100 Nicolas Feuillatte Champagne	90
103 Laurent-Perrier, Brut, Champagne	95
105 Krug, Brut, "Grande Cuvée 165ème Édition", Champagne	400

### Light & Crisp

200 Riesling, Poet's Leap, Columbia Valley	55
351 Albariño, Dona Luci, Rias Baixas	60
304 Sauvignon Blanc, Foucher Lebrun, "Le Mont", Sancerre	75
362 Ashbourne, Sauvignon Blanc/Chardonnay, South Africa	70
410 Chardonnay, Bien Nacido, Santa Barbara	120

### Full & Rich

358 Chenin Blanc Château d'Epiré, Savennières, Loire, France	90
359 Darioush, Viognier, "Signature", Napa Valley	120
405 Chardonnay, Tom Gore Vineyards, California	65
406 Chardonnay, Stag's Leap "Karia", Napa Valley	90
411 Chardonnay, Failla, Hudson Vineyard, Napa	145

## RED

### Versatile & Elegant

758 Barbara d'Alba, Enrico Serafino, Piedmonte	70
554 Pinot Noir, RoseRock, Willamette Valley	90
560 Pinot Noir, Gevrey-Chambertain 1er Cru, Burgundy	200
702 Merlot, Duckhorn, Napa Valley	125

### Plush & Bold

800 Cabernet Sauvignon, Tom Gore Vineyards, California	65
901 Zinfandel Blend, The Prisoner, Napa	90
761 Grenache, "Finca Dofi", Priorat	165
805 Cabernet, Jordan, Alexander Valley	160
908 Cabernet Blend, FUTO, Oakville	345

# 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 14

Sipsmith's Gin, Elderflower Cucumber, Dill, Lemon

### Tracking the Bison 18 (B.M.)

Buffalo Trace Bourbon  
Preserved Fig, Cinnamon, Lemon

### Road Less Traveled 17 (I.M.)

Tres Generaciones Anejo Tequila  
Pomegranate Liqueur,  
Tamarind, Lemon, Orange

### Chickasaw Trails 16 (N.B.)

Enlightened Grains Vodka  
Plum Syrup, Lime, Aromatized Rosemary, Grapefruit,  
Cranberry

### Rhyme nor Reason 15 (H.M.)

St. Augustine Gin,  
Green Chartreuse, Jalapeno Agave Syrup,  
Coconut Milk

### Sage Advice 17 (B.M.)

Bosscal Mezcal, Sage, Jalapeno, Egg White,  
Pineapple, Chocolate Bitters

# SPARKLING

BY THE GLASS

Zardetto Private Cuvée, Prosecco Blend, Italy	12
Argyle "Brut", Willamette Valley, Oregon	15
Champagne Delamotte, Le Mesnil-sur-Oger, France	25
Lallier Grande Cru Rosé Champagne, France	35
Krug, "Grande Cuvée 165ème Édition", Champagne	60

# 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.

## Limited Edition Specialties

Key Lime Apple Cider, 3 Daughter's Brewing 8

# 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

# 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](http://highballandharvest.com)

## GETTIN' STARTED

### "Aged n' Cured" 25

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

### Duck Confit 17

Pumpkin Hoe Cake / Celery Root Mustard / Pickled Hibiscus

### Waffle Fried Oysters 15

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

### Kickin' Wings 18

Pickle Brined + Smoked + Fried / Secret Sauce

### Fresh Oysters\* GF 4 per oyster

Cranberry Mignonette / Cocktail Sauce / Hot Sauce

### Pear Salad 14

Hen of the Woods / Caramelized Turnip Butter / Smoked Burrata

### The Southern Spread 18

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

### Scallops 14

Carrot Tar Tar / Chestnut Crumble / Cauliflower Puree

### 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

### Autumn Salad 17

Charred Squash / Mountain Rose Apples / Marconas / Rutabaga  
Ham Emulsion

## BITES

### Parker House Rolls 8

Lemon Herb Butter / Cajun Butter

### H+H Jerky 12

Flank Steak / Peppercorn / Soy

### Sunchoke Soup GF 9

Candy Pecan Gremolata

### Deviled Eggs 10

Pumpnickel / Pickled Red Cabbage

## 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 / Green Onion

### Market Fish 34

Tri Color Beans / Romanesco / Roasted Beets  
Peanut Milk

### Triple Dipped Fried Chicken

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

### Prime Skirt Steak\* GF 44

Roasted Sweet Potatoes / Bourbon Pecans / Fluff

### Coffee Cured Venison Leg\* 47

Pumpkin Mole / Honeycrisp Apples / Hazelnuts  
Cocoa Nib Granola

### Sunburst Trout GF 34

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

### The Bad Hunter 25

A vegetarian creation featuring fresh, locally sourced ingredients. 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  
Fried Okra / Tasso Aioli / Poached Egg  
Smoked Napa Cabbage / Alabama White BBQ

## 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

## 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

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