

CASK WINES

The Highest Quality Pour. Environmentally Friendly.

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

WHITE

| | |
|---|----------|
| White Blend, Borealis, Willamette Valley, OR | 13/20/35 |
| 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 | 15/22/41 |
| Chardonnay, Franciscan Estate, Napa Valley, CA | 19/29/57 |

RED

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| Pinot Noir, Montinore Estate, "Red Cap", Willamette Valley | 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, Hunt & Harvest, Napa Valley, CA | 18/27/48 |

BOTTLED WINES

SPARKLING & WHITE

Lively & Effervescent

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|---|-----|
| 116 Gruet Blanc de Blancs New Mexico | 70 |
| 100 Nicolas Feuillatte Champagne | 90 |
| 103 Laurent-Perrier, Brut, Champagne | 95 |
| 102 Moët & Chandon, Brut, "Impérial", Champagne | 150 |

Light & Crisp

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| 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, Solomon Hills, Santa Barbara | 105 |

Full & Rich

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|---|-----|
| 302 Sauvignon Blanc, Lail Vineyards, "Blueprint", Napa Valley | 100 |
| 359 Driouish, Viognier, "Signature", Napa Valley | 120 |
| 401 Chardonnay, Gary Farrell, Russian River Valley | 80 |
| 406 Chardonnay, Stag's Leap "Karia", Napa Valley | 90 |

RED

Versatile & Elegant

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|---|-----|
| 554 Pinot Noir, RoseRock, Willamette Valley '15 | 90 |
| 556 Pinot Noir, Merry Edwards, Russian River Valley '15 | 155 |
| 560 Pinot Noir, Gevrey-Chambertain 1er Cru '14 | 200 |
| 761 Grenache, "Finca Dofi", Priorat '15 | 165 |
| 702 Merlot, Duckhorn, Napa Valley '14 | 125 |

Plush & Bold

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| 901 Zinfandel Blend, The Prisoner, Napa '16 | 100 |
| 802 Cabernet, J. Bookwalter "Readers", Columbia Valley, WA | 75 |
| 905 Cabernet Blend, "Papillon", Napa '14 | 160 |
| 908 Cabernet Blend, "Continuum", Oakville '14 '15 | 325 |

SPARKLING



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

BOTTLES & CANS 8

The best brews of the South.

Florida

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
 H&H Mixtape, Imperial Stout, Broken Strings Brew, 25

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

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



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

Parker House Rolls 9

Lemon Herb Butter / Cajun Butter

H&H Jerky 13

Flank Steak / Peppercorn / Soy

Deviled Eggs 10

Pumpnickel / Pickled Red Cabbage

The Southern Spread 19

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

"Aged n' Cured" 26

Featuring Artisan Cheeses / Honeycomb
Pickled Vegetables / House-Made Jam
Salami / Prosciutto / Tasso

Crab Cake & Fried Green Tomato 22

Cajun Remoulade / Corn Chow-Chow
Pickled Fresno

Sunchoke Soup ^{GF} 11

Candy Pecan Gremolata

Kale Salad 16

Dried Cranberry / Cider Vinaigrette
Seasonal Stone Fruit / Spiced Walnuts
House Bacon / FL Cheddar

Harvest Salad 18

Orlando Burrata / Pickled Red Onion
Torn Herbs / Biscuit / Heirloom Tomato
Green Goddess

Avocado Toast* 22

Crushed Avocado / Heirloom Tomato / Parmesan
Micro Basil / Poached Egg

DOUBLE DOWN 22

Choose two & get the best of both worlds:

Smoked Tomato Soup/ Micro Greens ^{GF}

Sunchoke Soup / Candy Pecan Gremolata

Half Kale Salad ^{GF}

Half Harvest Salad

Half Ham N' Jam Sandwich

Half Avocado Toast / Quail Egg

Half Blackened Chicken and Waffle Sandwich

FIXINS'



Seasonal Mac-N-Cheese

Heirloom Tomato / Green Goddess

Brussel Sprouts / Sherry-Maple

BBQ-Ranch Chips

French Fries

Jimmy Red Goat Cheese Grits

FARMERS

Whisper Creek Farm at
Grande Lakes Orlando

B+B Farms

Winter Park Dairy

Frog Song Organics

Satur Farms

Lake Meadow Poultry

Winter Garden Honey



indicates the menu items
that are gluten free

Parties of six or more are subject to 20% gratuity

PLATES

Ancient Grain Bowl 17

Chilled Ancient Grains / Heirloom Tomato
Kale / Garden Vegetable

Charred Steak* 26 / Grilled Chicken 23

Market Fish 25 / Cauliflower Steak 25

Market Fish Sandwich 24

Chow Chow / Old Bay Remoulade
Bibb Lettuce / Roasted Tomato

Shrimp and Grits ^{GF} 29

Blackened Shrimp / Jimmy Red Corn Grits
Roasted Tomato / Watercress / Spring Onions

H&H PIMENTO CHEESE BURGER*

Double Short-Rib Patties / Pimento Cheese
Bacon / Mustard / Spiced Pickles
24

Ham N' Jam Sandwich 19

Crispy Pork Belly / Honey Hot Glaze / Frisée
Green Tomato Jam / Pickled Tasso Aioli

Blackened Chicken and Waffle Sandwich 20

Boston Lettuce / Hot House Tomato
Hot Sauce- Creole Mustard Dressing
BBQ-Ranch Chips

Florida Citrus Bowl* 24

Ahi Tuna / Citrus Sorghum Marinade
Carolina Gold Rice / Hearts of Palm
Cucumber / Avocado / Cajun Remoulade
Benne Seed