

CASK WINES

The Highest Quality Pour. Environmentally Friendly.

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

WHITE

White Blend, Pine Ridge, Chenin Blanc/Viognier, Clarksburg, CA	13/19/38
White Blend, Borealis, Willamette Valley, OR	14/21/40
Sauvignon Blanc, Cliff Lede, Napa Valley, CA	17/25/49
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	14/21/40
Pinot Grigio, Casa Lunardi, delle Venezie, Italy	13/19/37
Rosé, Sabine, Coteaux d'Aix en Provence, France	15/22/43
Chardonnay, Laurent Dufouleur, Mâcon-Villages, Burgundy, France	16/24/46
Chardonnay, Franciscan Estate, Napa Valley, CA	19/28/56

RED

Pinot Noir, Montinore Estate, "Red Cap", Willamette Valley	15/22/43
Pinot Noir, Banshee, Sonoma, CA	18/26/52
Grenache, "Clos de Gilroy", Central Coast, CA	16/24/46
Red Blend, "Cotes De Paso", Halter Ranch, Paso Robles	19/28/56
Malbec Reserva, Santa Julia, Valle de Uco, Argentina	16/24/46
Zinfandel, Klinker Brick, "Old Vine", Lodi, CA	14/21/40
Château Tassin, Cabernet Blend, Bordeaux, France	16/24/46
Cabernet Sauvignon, Halter Ranch, Paso Robles, CA	19/28/56

BOTTLED WINES

SPARKLING & WHITE

Lively & Effervescent

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

Light & Crisp

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

302 Sauvignon Blanc, Lail Vineyards, "Blueprint", Napa Valley	100
359 Darioush, 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

761 Barbara d'Alba, Enrico Serafino, Piedmonte	70
554 Pinot Noir, RoseRock, Willamette Valley	90
700 Merlot, Dusted Valley, "Boomtown", Walla Walla Wa.	65
702 Merlot, Duckhorn, Napa Valley	125

Plush & Bold

802 Cabernet Sauvignon, J. Bookwalter "Readers", Columbia Valley, Washington, 2014	75
904 Zinfandel Blend, "Jazz", Napa Valley	85
901 Zinfandel Blend, The Prisoner, Napa	100
742 Grenache, "Finca Dofi", Priorat	165
805 Cabernet, Jordan, Alexander Valley	160

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

Preservation 19 (N.B.)

Ritz Carlton Knob Creek Single Barrel,
Amaro Nonio, House Blood Orange Ginger Shrub

Apricotchio 20 (N.B.)

Casa Noble Anejo Tequila, House Pistachio Apricot
Orgeat, Lemon, Orange

Clove & Dagger 17 (S.A.)

Smith & Cross Rum, Rainwater Madeira, Hibiscus
Clove Tea, Clarified Milk, Lemon

Kogarashi 18 (K.C.)

Roku Japanese Gin, Plum, Brown Rice, Lemon, Orange
Blossom

Dating Hemingway 16 (R.A.)

Flor de Cana Rum, Dates, Maraschino Liquor, Lime,
Orange

Cloaked in Black 17 (I.M.)

Bombay Sapphire Gin, Amaro Nonino, Basil,
Cardamom, Lemon, Aquafaba

Red Eye Reunion 16 (D.R.)

Pork Fat Wheatley Vodka, Honey,
Lemon, Lineage Espresso

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

Jai Alai, IPA, Cigar City Brewery
Maduro, Brown Ale, Cigar City Brewery
McSwagger's Own, Amber Ale, Crooked Can Brewing Co
Skyway, Hazy Double IPA, Green Bench Brewing Co.
Spook Hill, APA, Red Cypress Brewing Co.
Florida Avenue, Lager, FL Ave Brewing Co.

Limited Edition Specialties

Key Lime Apple Cider, 3 Daughter's Brewing 8
Passion Of The Heights, Hibiscus Wheat Ale, FABC 8
H&H Mixtape, Imperial Stout, Broken Strings Brewery 25

BEERS ON TAP 8

Brewed in Florida. Local is Always Best.

Surplus Pale Ale
Whisper Creek Farm Brewery, Orlando

Koltrane Kolsch, Light Ale
Broken Strings Brewery, Orlando
Created Exclusively for Highball & Harvest

Floridian, Hefeweizen
Funky Buddha Brewery, Oakland Park

Liquid Vinyl, Black IPA
Broken Strings Brewery, Orlando

H&H TEAM

Scott Pizzo
Chef de Cuisine

Kristy Andrews
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" 26

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

BBQ Bison Ribs 18

Peppers / Crème Fraiche / Smoked Potato Mole

Kickin' Wings 19

Pickle Brined + Smoked + Fried / Secret Sauce

Fresh Oysters* GF 4 Per Oyster

Mignonette / Cocktail Sauce / Hot Sauce

Johnny Cakes 16

Pork Cheek / Chicharones / Heirloom Apples
Muscadine-Sorghum Syrup

The Southern Spread 19

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

Crab Cake & Fried Green Tomato 22

Cajun Remoulade / Corn Chow-Chow / Pickled Fresno

Kale Salad GF 16

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

Fall Harvest Salad 18

Acorn Squash / Forelle Pears / Bourbon-Raisin Puree / Mizuna
Pinecone Vinaigrette

BITES

Parker House Rolls 9

Lemon Herb Butter / Cajun Butter

H+H Jerky 13

Flank Steak / Peppercorn / Soy

Fall Soup GF 11

Chili Pepitas

Deviled Eggs 10

Pumpnickel / Pickled Red Cabbage

High on the Hog* MP

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

Scallops GF 29

Black Garlic Soubise / Walnut Milk / Cauliflower
Mushroom Braised Celery Root

Shrimp & Grits 29

Blackened Shrimp / Anson Mills Grits
Roasted Tomato / Green Onion

Market Fish 34

Fregola Sarda / Red Eye Gravy / Saijo Persimmon
Herbs / Wild Mushrooms

Triple Dipped Fried Chicken

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

Butcher's Cut* GF MKT

Charred Broccolini / Tasso Puree
Chimichurri Aioli / Cotija Popcorn

Smoked Duck Breast* 36

Chestnut Butter / Charred Squash Sponge
Pickled Blackberry / Fuyu Persimmon

Grilled Cobia GF 36

Watermelon / Boiled Peanuts / Confit Broccolini
Sunflower Gremolata

The Bad Hunter 26

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
Charred Broccolini / Tasso Aioli



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

Apple Cobbler 10

Vanilla Ice Cream / Poached Pear

Key Lime Tart 10

Orange Blossom Meringue
Watermelon Sorbet / Pickled Watermelon

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

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

