

CASK WINES

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

WHITE

Riesling, Pacific Rim, Columbia, WA	15/22/43
Pinot Gris, Acrobat, OR	16/23/42
Albariño, Katas, Rias Baixas, SP	15/22/43
Sauvignon Blanc, Matua, Marlborough, NZL	15/22/41
White Blend, Pine Ridge, Clarksburg, CA	13/19/37
Chardonnay, St. Francis, Sonoma, CA	18/26/51
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA	19/27/52

ROSE

Pinot Noir Rosé, Hunt & Harvest, Mendocino, CA	16/24/46
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RED

Pinot Noir, Banshee, Sonoma, CA	18/26/51
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA	16/24/46
Super Tuscan, Querceto, Tuscany, ITA	16/24/46
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA	14/21/40
Cabernet Sauvignon, DAOU, Paso Robles, CA	18/26/52
Petit Syrah Blend, Pessimist, Paso Robles, CA	15/22/43

Fresh Sips

Cold-Pressed Juices 10

Mise En Pressure (M.E.P)

- Le Green - Lime, Ginger & Organic Agave
- Le Carrot - Orange, Carrot, Ginger
- Le Beet - Apple, Beet & Lime Juice

Assorted Juices 7

- Florida Orange
- Grapefruit
- Apple
- Cranberry
- Pineapple
- Tomato

Wellness Shots 7

Mise En Pressure (M.E.P)

- Ginger Shot
- Tumeric Shot

SPARKLING



Zardetto Prosecco, Italy	17
Moët & Chandon, Rosé, "Impérial"	30
Veuve Clicquot, "Yellow Label"	38

SIGNATURE COCKTAILS

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

Doc Holliday 22

Tito's Vodka, Blueberry Jam, Lime, Ginger Beer

Last Wish 24

Woodford Reserve Bourbon, Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

The Italianate 22 - I.M.

Lavender-Infused Hendrick's Gin, Italicus, Lemon, Ginger

Rail's Whisper 23 - G.G.

Ron Zacapa Rum, House-Made Pineapple and Green Apple Shrub, Lemon, Amaro Nonino

Plum Luck 21 - S.A.

H&H Single-Barrel Corazon Reposado Tequila, Amaro Nonino, House-Made Plum and Blackberry Shrub, Lemon Juice

Grove Line 24 - J.G.

Lemongrass-Infused Mijenta Blanco Tequila, Mezcal, Lemon, Orange, Thyme-Infused Honey Cordial

The Heat Wave 26 B.M.

Cucumber Infused Casamigos, Lemon, Simple Syrup, Watermelon-Pepper Ice

MOCKTAILS

Lychee No-jito 10 (Zero Proof)

Lychee, Lime, Agave, Mint, Club Soda

Razzle Dazzle 10 (Zero Proof)

Raspberry Infused Agave, Cranberry, Lemon, Ginger, Club Soda

BOTTLES & CANS 10

- Jai Alai, IPA, Cigar City Brewery
- Skyway, Hazy Double IPA, Green Bench Brewing Co.
- Key Lime Apple Cider, 3 Daughter's Brewing
- Postcard, American Pilsner, Green Bench Brewing Co.

BEERS ON TAP 10

Brewed in Florida. Local is Always Best

Surplus Citrus Blonde

3 Daughters Brewery, St Petersburg

Champions Lager

Suncreek Brewing, Clermont

Ever Haze IPA

Tripping Animals Brewing, Miami

Rod Bender Red Ale

3 Daughters Brewery, St Petersburg

An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.

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

- Green Machine Smoothie 12**
Honeydew ~ Wheatgrass ~ Spinach
Avocado ~ Garden Mint
- Parker House Rolls 16**
Lemon and Herb Butter ~ Cajun Butter
- Aged & Cured 29**
Thoughtfully Sourced Cured Meats & Cheese
House Made Jam ~ Artisanal Bread
- Brussels Sprout 16**
Kimchi Sauce ~ Parmesan
- The Southern Spread 23**
Pimento Cheese ~ Crab Dip
House Saltine ~ Pickled Vegetables
Country Toast
- Roasted Tomato Soup GF 14**
Truffle Crema ~ Fried Garlic
- Kickin' Wings DF 22**
Nashville Hot or White BBQ ~ Crispy Onions

Salads and Add On's

- Kale Salad* GF 21**
Apple Cider Vinaigrette ~ Cranberries
Bacon Lardons ~ Spicy Pecans
Seahive Cheese ~ Apples
- Caesar Salad 19**
Romaine ~ Rosemary Focaccia Croutons
Shaved Parmesan ~ Parmesan Crisp

Grilled Chicken 15	Salmon 19
Skirt Steak 19	Market Fish 22
Shrimp 19	

PLATES

- Shrimp & Grits GF 31**
Cape Canaveral Shrimp
Paprika - Curry Oil ~ Chow Chow
Boursin Cheese Grits
- Steak Frites DF 49**
12oz. Mushroom & Molasses Rubbed Skirt
Steak
- Local Catch 35**
Fregola Sarda ~ Summer Squash ~ Corn
Pesto ~ Fried Artichoke

H&H PIMENTO CHEESE BURGER

Double Short-Rib Patties ~ Bacon
Pimento Cheese ~ Mustard ~ Spiced Pickles

26

- Pan Seared Scallops 36**
Asiago Gnocchi ~ Ramp Espuma ~
Drunken Raisin ~ Local Mushrooms ~
Corn Pudding
- Bologna Sandwich 23**
Mortadella ~ Pistachio* Butter Pesto
Burrata ~ Arugula ~ Toasted Baguette
- Crispy Fried Chicken Sandwich 24**
Bama BBQ ~ B&B Pickles ~ Brioche
- Sorghum Curried Hash 24**
Chickpeas ~ Fava Beans ~ Farro
BBQ Bok Choy ~ Pickled Shallots
Green Goddess Dressing

FIXINS'



- Crispy Fried Dill Pickles**
Watermelon ~ Cucumber ~ Pickled
Red Onion ~ Honey Goat Cheese ~
Fresno Watermelon BBQ ~ Benne Seed
- Mac & Cheese**
Pimento Beer Cheese Sauce ~
Focaccia Garlic Breadcrumbs
- BBQ Cauliflower**
Green Goddess ~ Chili Peppitas

FARMERS

We proudly source our produce from these local farms:

- Little Pond Farms
- Play of Sunlight
- Creekstone Farms
- St. Simons Farm

- Whisper Creek Farm at Grande Lakes Orlando
- Frog Song Organics
 - Fairytale Farms
 - Prestige Farms
- Olde Hearth Bread Co.
 - Douce France

Dietary Indications

|GF| Gluten-Free
|DF| Dairy-Free
|*| Contains Nuts

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness
An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.