

CASK WINES

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

WHITE

Riesling, Pacific Rim, Columbia, WA	17/24/44
Pinot Gris, Acrobat, OR	18/26/51
Albariño, Katas, Rias Baixas, SP	17/24/44
Sauvignon Blanc, Matua, Marlborough, NZL	17/24/44
White Blend, Pine Ridge, Clarksburg, CA	17/24/44
Chardonnay, St. Francis, Sonoma, CA	19/27/52
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA	19/27/52

ROSÉ

Sangiovese Rosé, Alexander Valley Vineyards, Sonoma, CA	17/24/44
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RED

Pinot Noir, Banshee, Sonoma, CA	19/27/52
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA	17/24/44
Super Tuscan, Querceto, Tuscany, ITA	18/26/52
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA	17/24/44
Cabernet Sauvignon, DAOU, Paso Robles, CA	18/26/52
Petit Syrah Blend, Pessimist, Paso Robles, CA	17/24/44

Fresh Sips

Fresh, Organic, Cold-Pressed Juices 10
Mise En Pressure, Miami

Le Green - Cucumber, Kale, Lime, Ginger
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
Turmeric Shot



SPARKLING



Avissi, 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 11 (12oz)

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 13 (16oz)

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
Railway Red Ale
Ivanhoe Park Brewing, Orlando

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.



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
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GETTIN’ STARTED

- Green Machine Smoothie 12**
Honeydew ~ Wheatgrass ~ Spinach
Avocado ~ Garden Mint
- Parker House Rolls 16**
Lemon and Herb Butter ~ Cajun Butter
- Aged & Cured 32**
Thoughtfully Sourced Cured Meats & Cheese
House Made Jam ~ Artisanal Bread
- Brussels Sprout 16**
Kimchi Sauce ~ Parmesan
- The Southern Spread 25**
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
- *Plant-Based Menu**
Please inquire with your server for our seasonal selections

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
- Coastal Catch (within 75mi) 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

- 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’

Each 16

- 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 Breadcrumb
- BBQ Cauliflower**
Green Goddess ~ Chili Pepitas

FARMERS

- We proudly source produce from these local & sustainable farms:**
 - Little Pond Farms, Bushnell
 - Play of Sunlight, Tallahassee
 - St. Simons Farm, Indiantown
 - Whisper Creek Farm, Orlando
 - Frog Song Organics, Alachua
 - Fairytale Farms, Brooksville
 - Prestige Farms, Orlando
- We proudly source our meats from this local butcher:**
 - Southern Steer, Orlando
 - Creekstone Farms
- We proudly source from these local bakeries:**
 - Olde Hearth Bread, Casselberry
 - Douce France, Orlando

Dietary Indications

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