

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

ROSÉ

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

Pinot Noir, Banshee, Sonoma, CA	18/26/51
Malbec, Portillo, Mendoza, ARG	16/24/46
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

BOTTLED WINES

Smokehouse Reds

Bold, structured reds that stand up to BBQ, steak, and Southern spice.

304 Cune "Reserva," Tempranillo Blend, Rioja, Spain	95
- Spain's most regal region somehow also produces its greatest pound-for-pound value.	
301 Luca, Malbec, Mendoza, Argentina	110
- A benchmark Malbec from the high-altitude vineyards of Mendoza. Deeply concentrated with layers of blackberry, plum, and a touch of cocoa, framed by silky tannins.	
311 Jordan, Cabernet Sauvignon, Alexander Valley, CA	180
- Polished and elegant, this Cabernet leans more toward finesse than brute force... think blackberry, cedar, and cocoa flavors that finish effortlessly.	
328 Orin Swift "Papillon," Red Blend, Napa, California	230
- Papillon is more than a wine, it's a statement. Deep and layered, this is a luxurious match with a long finish, for hearty entrées.	

The Cellar Door

Ask your server about our rare and reserve wines from our cellar.

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, House Ginger Beer

Last Wish 24

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

"1925" 25 - I.M.

Dairy-Clarified, Lalo Tequila, Velvet Falernum, Pineapple, Mint, Lemon Juice

H&H Limoncello Spritz 26 - B.M.

House-Made Limoncello, Hendricks Gin, Lemon Juice, Prosecco, Ginger Beer

Plum Luck 21 - S.A.

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

Rum Row 28 - S.A.

Ron Zacapa Rum, Velvet Falernum, Fresno Pepper Lime Cordial, Passionfruit, Lime Juice

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
Sun creek Brewing, Clermont
Ever Haze IPA
Tripping Animals Brewing, Miami

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

Aged n' Cured 29

Thoughtfully Sourced Meats & Cheese
Country Toast ~ Benne Seed Lavash
Grissini ~ House Made Jam ~ Creole Mustard
Local Honeycomb

Kickin' Wings ^{DF} 22

Choice of| Nashville Hot Rub ~ Bama BBQ
Sweet Tea BBQ

The Southern Spread 23

Pimento Cheese ~ Crab Dip ~ Country Toast
Grissini ~ Lavash ~ House Made Pickles

Kale Salad* ^{GF} 21

Apple Cider Vinaigrette ~ Cranberries
Bacon Lardons ~ Georgia Pecans
Seahive Aged Cheddar

Heirloom Tomato Salad ^{GF} 22

Local Greens ~ Beets ~ Burrata
Frog Song Strawberry Vinaigrette
Heirloom Tomatoes ~ Blood Orange Gel

Parker House Rolls 16

Lemon Herb Butter ~ Cajun Butter

Deviled Eggs ^{GF} 12

Pickled Shallots ~ Sorghum Bacon Jam

Half Dozen Oysters ^{DF} 18

Bourbon Watermelon Mignonette ~
House Hot Sauce ~ Benne Seed Lavash

Smoked Duck & Collards 22

Duck Breast ~ Braised Collard Greens ~
Chicken Dumplings ~ Strawberry Cornbread
Crumbs

Fried Green Tomatoes 22

Crab "Butter" ~ Old Bay Ricotta
Chow Chow ~ Remoulade Aioli

Creekstone Farms Steak Tartare 23

Griddled Focaccia ~ Black Garlic
Olives ~ Fried Bologna* ~ Bone Marrow
Ketchup

PLATES

Local Catch 49

Fregola Sarda ~ Potato & Parmesan Cream
Rainbow Chard ~ Purple Kohlrabi
Fingerling Potato Chips ~ Local Basil Oil

H&H Southern Fried Half Chicken 48

4 Piece Bird ~ House Hot Sauce & Pickles
Whipped Local Hot Honey

Pan Seared Scallops 44

Florida Citrus ~ Corn Pudding
Black Eyed Peas ~ Sweet Potato Dumplings
House Farmers Cheese ~ Local Greens & Corn

Shrimp & Grits ^{GF} 35

Cape Canaveral Shrimp ~ Crawfish
Low Country Broth ~ Goat Cheese Grits
Leeks ~ Peppers ~ Andouille

Pastrami Rubbed Mushrooms ^{GF/DF} 28

Fava Beans ~ Chick Peas ~ Sorghum Curry
Beet Hummus ~ Pickled Shallot

Smoked Iberico Secreto ^{GF} 59

Red Jefferson Rice ~ Heirloom Beans ~
Sesame Milk ~ Pickled Fennel and Carrots

Grilled 16oz Veal Chop ^{GF} 56

Sunchoke "Gravy" ~ Frog Song Sweet Peppers
Bourbon Caramel Apples ~ Frog Song Squash

Bourbon & Molasses Rubbed Skirt Steak 52

Mustard Bok Choy ~ Black Garlic AI
Smoked Carrot ~ Cipollini ~ Pine Nuts

Brussels Sprout

Kimchi Sauce ~ Parmesan

FIXINS'

All
16

Heirloom Carrots ^{GF/DF}

Beet Skordalia ~ Pistachio*

Crab Mac & Cheese

Cajun Cornbread Crumb

FARMERS

We proudly source our
produce from these local
farms:

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