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	
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

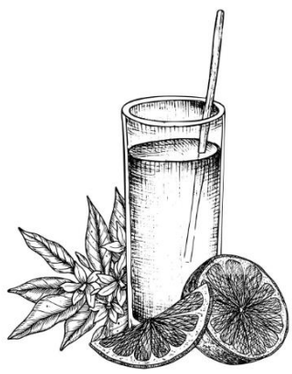
Fresh, Organic, Cold-Pressed Juices 10
Mise En Pressure, Miami

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

BY THE GLASS

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.

HIGHBALL & HARVEST

ORL.FLA. · № 4012

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 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
Skirt Steak 19
Shrimp 19
Salmon 19
Market Fish 22

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

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

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.