



FOR THE TABLE

- Skillet Cornbread

Maple Butter, Applewood Bacon, Jalapeño, Green Onions

Beer Battered Brussels Sprouts

Remoulade, Buttermilk Ranch

Duck Confit & Andouille Eggrolls

Hoisin BBQ, Garlic Thai Chili

Hummus

Tahini-Chickpea Puree, Olive Oil, Grilled Pita

Fried Shrimp

Spicy Sriracha Sauce, Coleslaw, Chive Oil

Pretzel Bites

Beer Cheese Fondue, Stout Mustard

Highball Fries

Cheese Fondue, Applewood Bacon, Queso Fresco, Green Onions

Cheeseburger Sliders

Sharp Cheddar, Pickles, Grilled Onions, Island Sauce

Nacho Stack

Crispy Tortilla Chips, Cheese Fondue, Pico de Gallo, Pickled Jalapeños, Black Beans, Fire Roasted Salsa, Sour Cream, Green Onions

Grilled Quesadilla

Cheddar Jack, Grilled Onions & Peppers, Fire Roasted Salsa, Sour Cream
- Adds: Grilled Chicken \$3 | Carne Asada \$5

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CHICKEN WINGS GF

Served with Bleu Cheese or Buttermilk Ranch

Small (6) \$12 | Medium (12) \$18

Choose A Sauce

Buffalo, Mango Habanero, House BBQ, Garlic Thai Chili
Garlic Parmesan

Or Rub

Chipotle, Lemon Pepper, Naked

TRES TACOS

- Chipotle Grilled Chicken GF

Queso Fresco, Lettuce, Pico de Gallo, Lime
- Carne Asada GF

Grilled Steak, Salsa Verde, Pico de Gallo, Queso Fresco, Cilantro, Lime
- Blackened Shrimp GF

Sriracha, Coleslaw, Pico de Gallo, Lime

SALADS

- Chopped Cobb GF

Romaine, Applewood Bacon, Grilled Chicken, Grape Tomatoes, Egg, Avocado, Bleu Cheese, Buttermilk Ranch
- Caesar*

Romaine, Rustic Croutons, Parmesan
- Adds: Grilled Chicken \$3 | Blackened Shrimp \$5 | Carne Asada \$5

Grilled Salmon \$10
- Grilled Salmon*

Mixed Greens, Applewood Bacon, Crispy Potatoes, Cranberries, Bleu Cheese, Walnuts, Cranberry Vinaigrette

MAINS

- Crispy Chicken Tenders

Famous Hand Battered Chicken Tenders, Fries, House BBQ, Buttermilk Ranch
- Cajun Beer Battered Catfish

Fries, Remoulade, Tartar, Coleslaw, Lemon
- Shrimp & Grits

Sautéed Shrimp, Crispy Grit Cake, Chipotle Cream, Grape Tomatoes, Cilantro
- Baby Back Ribs

Half Slab \$15 | Full Slab \$22
- House BBQ, Fries or Coleslaw

HANDHELD

Served with Choice of One Side. Substitute Plant Based Burger +\$4

- Smash Burger*

2 Smashed Burger Patties, Lettuce, Tomatoes, Onion, Pickles
- \$1 Adds: Provolone | Bleu Cheese | Sharp Cheddar

\$2 Adds: Applewood Bacon | Grilled Onions | Mushrooms
- Bluegrass Willie Smash Burger*

2 Smashed Burger Patties, House BBQ, Applewood Bacon, Sharp Cheddar, Lettuce, Tomatoes, Onion
- Po' Boys

Your Choice of Catfish or Shrimp, Lettuce, Tomatoes, Pickles, Remoulade
- Turkey Club

Smoked Turkey, Basil Pesto Aioli, Applewood Bacon, Provolone, Avocado, Lettuce, Tomatoes
- Prime Rib Dip

Shaved Prime Rib, Grilled Onions, Horseradish Sauce, Au Jus
- Italian

Salami, Capicola, Pepperoni, Provolone, Pepperoncini Peppers, Lettuce, Tomatoes, Mayo

SIDES

- Each Item \$4

Fries | Sweet Potato Fries | Fresh Fruit

HIGHBALL CRAFT PIZZA

Our Pizzas are Made to Order and Feature Only the Highest Quality Ingredients.
10" Personal (6 slices) or 16" (12 slices)

Original Cheese Marinara, Mozzarella, Provolone, Parmesan	10 16	Pepperoni Marinara, Mozzarella, Pepperoni, Fresh Basil	12 18
Works Marinara, Mozzarella, Pepperoni, Sausage, Grilled Onions & Peppers, Fresh Basil	15 21	Cheeseburger Island Sauce, Seasoned Beef, Mozzarella, Cheddar Jack, Grilled Onions, Pickles	13 19

DESSERTS

Chocolate Brownie Sundae Vanilla Ice Cream, Caramel & Chocolate	10	Malibu Barbie Cheesecake Raspberry Cheesecake, Malibu Rum Sauce, Whipped Cream, Lime, Toasted Coconut	10
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DRAFT BEERS *Pint*

Miller Lite 5
Michelob Ultra 6
Blue Moon Belgian White 6
Mississippi Queen 6
Key Ciity Brewing Co. Rotating Seasonal
Paish Brewing Rotating Seasonal
Fertile Ground Beer Co. Rotating Seasonal
Ask About Our Rotating Seasonal Beer & Seltzer Selections

CRAFT BEERS

Paradise Park 5
Stone Delicious IPA 6
Devil's Harvest IPA 6
Kona Big Wave 6
Newcastle 7
Lagunitas IPA 7
Angry Orchard Cider 6
Shiner Bock 6
Yuengling 6

DOMESTIC BEERS

Budweiser | Bud Light | Miller Lite | Coors Light | PBR

IMPORTS

Dos Equis 7
Corona 6
Modelo 6

SELTZERS

Cathead 6
Cranberry Mandarin Limeade Lemonade
High Noon 6
Pineapple Peach Watermelon

MARTINIS

Lemon Drop 12
Premium Vodka, Agave, Lemon, Sugar Rim
Cosmo 12
Citrus Vodka, Coconut Rum, Cranberry Juice, Lime
Extra Dirty 11
Premium Vodka, Bleu Cheese Stuffed Olive

CRAFT COCKTAILS

Highball Margarita 16
Silver Tequila, Grand Mariner, Agave, Lime
Strawberry Fire Lemonade 11
Fireball Whiskey, Triple Sec, Lemonade, Strawberry
Peachy Keen 10
Tequila, Peach Schnapps, Grapefruit Soda
Jackson Water 13
Premium Vodka, Gin, Rum, Tequila, Meletti Amaro, Lemon, Lime, Sprite
French 75 13
Gin, Lemon, Simple Syrup, Champagne
Kool-Aid 11
Premium Vodka, Chambord, Sour Mix, Sprite
Ricky's Punch 13
Hennessy, Peach Schnapps, Sweet & Sour, Sprite
Moscow Mule 11
Premium Vodka, Lime, Ginger Beer
Island Jack 12
Spiced Rum, Coconut Rum, Midori Melon, Blue Curaçao, Pineapple Juice, Sour Mix

WINES

Whites, Rose, Sparkling	6oz 9oz Bottle
Clos du Bois	9 13 36
Chardonnay, Sauvignon Blanc, Moscato	
Leese-Fitch Chardonnay	10 14 40
Guntrum Riesling	10 14 40
Ameztoi Rosé	12 15 48
La Marca Prosecco, Sparkling Rosé	8 12 32
William Wycliff Brut	7 11 28
Reds	
Clos du Bois Merlot, Cabernet, Pinot Noir	10 14 40
Josh Merlot	13 17 52
Château Meillier 2018 Bordeaux Superieur	56
Perrin 2019 Cotes Du Rhone	54
Belle Glos 2019 Eulenloch Pinot Noir	75
Santenay 2019 Vieilles Vignes	65
Chateau Le Croizille Malbec 2020 Malbec	48