



HIGHBALL

A MODERN SPEAKEASY

WELCOME

Inspired by an era dripping in glamour and decadence, Highball is proud to celebrate the opulence of the 1920s with all the luxury of modern day. We look forward to delighting you with drinks, bites, and night after night of entertainment.

It's easy to see how the 42 sparkling crystal chandeliers overhead embody the grandeur of Highball, but the gorgeous gate you passed through as you entered tells a story all its own. Handcrafted in 1890, the one-of-a kind, 1,300-pound piece holds a unique history, making its way to Highball from an architectural salvage company in Philadelphia. The antique gate was originally installed at the historic Church Missions Building in Manhattan, a building which remains on the National Historic Registry. Note the impeccable craftsmanship and exquisite scrollwork that has survived decades to grace our entryway, and enjoy the splendor that is Highball.





Cocktails



HIGHBALL MARTINI / 15

Craft your own signature martini,
just the way you like it.

Choice of gin or vodka

Filth level: nice, dirty, or filthy

Stuffed olive: cornichon, chili pepper,
bleu cheese, or pimento

Vermouth rinse: sweet or dry

Garnish: cocktail onion

Twist: lemon, lime, or orange



HIGHBALL PUNCH / 12

Refreshing bourbon cocktail
finished with Chambord

THE CHANDELIER / 12

Gin, champagne, simple syrup,
lemon juice, with dazzling glitz

LEMON & ROSEMARY GIN FIZZ / 14

Gin, fresh lemon juice, smoked rosemary,
topped with club soda

THE BUTTERFLY / 16

Huckleberry vodka, pea flower tea,
fresh lemon juice, chilled and served neat

OLD FASHIONED / 14

Bourbon, orange twist, apple wood smoke

SAZERAC / 16

Rye whiskey, absinthe rinse,
bitters, simple syrup, lemon peel

Bubbles

- Mazarini Prosecco 8 / 28
- Gruet Blanc de Blanc Sauvage 14 / 50
- House Wine Brut 7 / 23
- Chandon Brut 20 / 70
- Sauvion Vouvray 2020 – / 72
- Nicolas Feuillatte Reserve Exclusive Brut – / 90
- Perrier-Jouët Grand Brut – / 175
- Moët & Chandon Impérial Brut – / 180
- Veuve Clicquot Yellow Label Brut – / 200
- Krug Grande Cuvée 169ème Édition – / 620
- Armand de Brignac Ace of Spades Brut – / 850

White

- Eroica Reisling 12 / 43
- Browne Family Chardonnay 10 / 35
- Waterbrook Founder's Melange 7 / 25

Red

- BÖEN Pinot Noir 12 / 43
- Efeste Final Final Red Blend 21 / 79
- Heritage Cab Sauvignon 11 / 40

Beer

- Coors Light draft / 6
- Bubble Stash IPA draft / 7
- Guinness Draught Nitro / 7
- Blue Moon / 6
- Heineken / 5.5
- Corona / 5.5
- Bud Light / 5
- Boddingtons Export Nitro / 7
- Stella Artois / 6
- Truly Wild Berry Hard Seltzer / 6
- Stella Artois Cidre / 7
- Heineken 0.0 (non-alcoholic) / 5.25





Savory

TEQUILA SOUR BLACK COD CEVICHE* / 16

Citrus marinated cod, Patrón Añejo sour (gf)

BOOTLEGGERS' BOARD FOR TWO / 22

Cured meats, chicken liver pâté,
aged cheeses, crackers

TRUFFLE POPCORN / 6

Fresh buttered popcorn shaken with truffle dust

HUCKLEBERRY SALMON LOLLIPOPS / 20**

Yuzu crème anglaise, huckleberry pistachio dust (gf)

PORK PINWHEEL / 16

Seasoned ground pork, puff pastry,
mushroom duxelles, rich cream

MASSELOW'S MEATBALLS / 20

Fingerling potato chips,
orange tomato glaze, mushroom

CARBONARA COCKTAIL* / 24

Linguine, pancetta, egg, parmesan, black pepper

CHICKEN À LA KING MASON JAR / 10

Braised chicken, cognac, mushroom,
red pepper, peas, puff pastry

SHRIMP COCKTAIL / 18

Court bouillon poached shrimp,
cocktail sauce, crackers

GARLIC ROASTED CHERRY TOMATOES WITH HUMMUS / 14**

Garlic, cherry tomato, hummus, olive oil,
fresh herbs, crostini (vg)

Please inform your server of any allergy or dietary concerns.
Not all ingredients are listed on the menu.

* Eating raw or undercooked meats, shellfish, eggs or poultry
may increase your risk for foodborne illnesses.

** Contains nuts and/or seeds

Sweets

FRUIT TRIFLE / 14

Angel food cake, vanilla pastry cream, house-made fruit jam, seasonal fresh fruit, Chantilly

PETIT FOURS / 14

Brown butter madeleine, orange creamsicle shooter, devil's food cake, tiramisu cream puff, lemon meringue tartlet

SMOKED BOURBON CHOCOLATE BROWNIE BITES / 13

Bourbon toffee sauce

GOOEY BUTTER CAKE BITES / 11

Topped with powdered sugar and fresh berries

Milkshakes

PEANUT BUTTER / 16

Peanut butter and Reese's Pieces™ rim, chocolate sauce, chocolate and peanut butter ice cream, an assortment of peanut butter cups and peanut butter candies, topped with a chocolate drizzle

HUCKLEBERRY PIE / 16

Buttercream and sanding sugar rim, huckleberry sauce, huckleberry ice cream, huckleberry compote, lattice pie crust, whipped cream, slice of huckleberry pie or tart

BIRTHDAY CAKE / 16

Buttercream and sprinkle rim, cake batter ice cream, whipped cream, slice of confetti cake, candle by request

