



# 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

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## 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

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## 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

## SALTED CARAMEL ESPRESSO MARTINI / 15

Robust espresso with a touch of caramel  
and a pinch of salt

## Bubbles

La Marca Prosecco 9 / 30  
Gruet Blanc de Blanc Sauvage 14 / 50  
House Wine Brut 7 / 23  
Sauvion Vouvray 2020 – / 72  
Nicolas Feuillatte Reserve Exclusive Brut – / 90  
Perrier-Jouët Grand Brut – / 175  
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

## **SEARED SKIN-ON BLACK COD\* / 18**

Roasted poblano soubise, pineapple salsa (gf)

## **PRIME RIB BITES\* / 20**

Six 1oz prime rib bites, potato purée,  
Worcestershire oregano glaze, chive

## **BLOOD ORANGE BLACK COD CEVICHE\* / 16**

Citrus-marinated black cod, yellow and red pepper,  
cherry tomato, cilantro, Korean BBQ aoli, chips (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

## **HIGHBALL MEATBALLS / 20**

Fingerling potato chips, orange tomato glaze,  
tomato bacon jam, 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

## **HUCKLEBERRY PIE / 16**

Huckleberry ice cream, huckleberry sauce, mini huckleberry pie, vanilla Chantilly  
**Add 44° North Vodka / 2**

## **BIRTHDAY CAKE / 16**

Cake batter ice cream, celebration cupcake, vanilla Chantilly, candle by request  
**Add Frangelico / 1.5**



