

THE HIGHLAND

SMALL PLATES

EDAMAME GF, VG
steamed, rock salt \$5

TRUFFLE FRIES GF, V
parmesan \$10

ZAATAR FRIES GF, V
spiced fries, garlic tahini sauce \$8

HUMMUS VG,
grilled pita, hummus \$8

GRILLED CHEESE V
a true classic, fries \$10

FRIED PICKLES V
HIGH sauce \$8

SALADS

all salads served dressed in
our homemade dressings

add grilled chicken \$6
add grilled shrimp \$10
add salmon* \$12
add ahi tuna* \$12

WEDGE GF
tomato, crispy bacon, shaved egg,
blue cheese crumbles, Russian \$11
add chilled crab and shrimp \$12

CAESAR GF, V
parmesan crisps, spiced cashews \$12
make it vegan \$2

AHI TUNA* DF
sesame seared rare, mixed greens,
shaved vegetables, crispy shallots,
ginger dressing \$18

VERDE GF, V, DF
romaine, arugula, avocado, green
beans, lima beans, asparagus,
sherry vinaigrette \$16

SOUTHWEST GF, V
romaine, tortilla strips, corn,
black beans, tomato, pepper jack,
avocado, fresh lime, chipotle ranch \$14

HOUSE
spring mix, cucumber, carrot,
radish, choice of dressing \$10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

THE HIGHS

SPINACH & ARTICHOKE DIP GF, V
homemade tortilla chips, salsa,
sour cream \$14

JUMBO PIGS IN A BLANKET
homemade, everything but the bagel,
homemade mustard sauce \$12

LOADED TOTS
cheese sauce, bacon, scallions \$13
make it vegan +\$2

SHRIMP TACOS GF
grilled shrimp, avocado, tomatoes,
jalapeño, lemon remoulade \$14

WINGS GF
(12) homemade buffalo sauce,
homemade ranch or blue cheese \$16

TUNA POKE BOWL* GF, DF
(no rice) seaweed salad,
avocado, cucumbers, carrots,
spicy mayo \$16

SIDES

FRIES GF, VG \$5

SWEET FRIES V \$5

TATER TOTS VG \$5

SIDE CAESAR OR HOUSE SALAD
choice of dressing \$7

FRESH FRUIT GF, VG \$5

V vegetarian, GF gluten free,
VG vegan, DF dairy free

LUNCH MENU

LUNCH

CHICKEN, BACON, AVOCADO SANDWICH DF
grilled chicken, lime aioli, tomato,
toasted brioche bun, fries \$16

BURGER*
short rib, brisket, sirloin, american,
shredded lettuce, tomato, red onion,
pickles, HIGH sauce, fries \$18

BLACK BEAN BURGER V
caramelized onions, lettuce,
HIGH sauce, fries \$15

VEGAN BLT VG
plant-based bacon, lettuce, tomato,
vegan mayo, served on multigrain
toast, fries \$13

CHICKEN SALAD SANDWICH DF
homemade chicken salad, grapes,
lettuce, tomato, multigrain toast,
dressed mixed greens \$13

FRIED CHICKEN SANDWICH
shredded lettuce, pickles,
HIGH sauce, fries \$16

CHICKEN CAESAR WRAP
crispy chicken, romaine, wheat wrap,
fries \$14

FILET SANDWICH
arugula, pickled onion, toasted brioche
bun, horseradish cream, fries \$20

ZAATAR CHICKEN WRAP DF
spiced grilled chicken, spinach,
cucumber, roasted red peppers,
lemon tahini, wheat wrap, fries \$15

CHICKEN QUESADILLA
grilled chicken, pepper jack,
wheat wrap, salsa \$14

LOBSTER ROLL
buttered toasted brioche,
homemade slaw, fries \$20

There will be a 3% charge for all
credit transactions
Parties of 6+ will automatically be
charged 20% gratuity
Please notify your server with any food
allergies for accommodations
Not all ingredients used to create a dish
are listed on the menu

WINE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezia, Italy
\$11 glass / \$44 bottle
Fresh, bright, deliciously drinkable.

PINOT GRIGIO | SANTA MARGHERITA

Trentino-Alto Adige, Italy
\$15 glass / \$60 bottle
Clean, intense aroma, dry golden apple taste.

CHARDONNAY | DECOY

Sonoma, CA
\$14 glass / \$56 bottle
Bright, Crisp acidity with layers of citrus

SAUVIGNON BLANC | RATA

Marlborough, NZ
\$12 glass / \$48 bottle
Crisp, racy with aromatic grapefruit type intensity.

PROSECCO SPLIT | BRILLA

\$14 glass
Vicacious, fine and persistent bubbles.

ROSÉ | WHISPERING ANGEL

Cotes de provence, France
\$14 glass / \$55 bottle
Dry (zero sugar) and smooth, fresh berry with floral nose.

RIESLING | LAMOREAUX LANDING

Finger Lakes, NY
\$13 glass / \$52 bottle
Slightly off-dry with wonderful acidity and stone fruit flavor.

SPARKLING | FETE D'OR CUVÉE

Burgundy, France
\$12 glass / \$48 bottle
Dry, and vibrant. Blend of Chardonnay and Pinot Blanc.

REDS

PINOT NOIR | RASCAL

Willamette Valley, OR
\$13 glass / \$52 bottle
Lean and earthy. Slight strawberry type elegance.

CABERNET SAUVIGNON | CHRONIC CELLARS

Pasa Robles, CA
\$15 glass / \$60 bottle
More fruit up front as in all Paso Cabs.
Dark, rich and really enjoyable.

CABERNET | DUCKHORN

Napa Valley, CA
\$22 glass / \$88 bottle
Beautifully rich and complex, enticing and bold.

TOSCANA | AIA VECCHIA LAGONE

Tuscany, Italy
\$15 glass / \$60 bottle
Ripe berries, bit of spice. Dry, structured and elegant

GRAN PASSAIA "SUPER TUSCAN"

Tuscany, Italy
\$16 glass / \$64 bottle
Wonderfully approachable. A wine that can make anyone a lover of Italian.

CH LOUVIE ST. EMILLION GRAND CRU

Bordeaux, France
\$16 glass / \$64 bottle
Supple and charming with plenty of berry and woodland scents

Ask your server about our swag

BEER

DRAFT

Victory Brotherly Love | Hazy IPA [6.0% ABV] \$7
Bells Two Hearted | American IPA [6.4% ABV] \$7.50
Downeast | Craft Cider [5.1% ABV] \$6
Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$7
Fiddlehead | American Hazy IPA [6.2% ABV] \$7
Guinness Draught | Irish Stout [4.2% ABV] \$6
La Chouffe Blond | Belgian Blond [8% ABV] \$8
Miller Light | American Light Lager [4.2% ABV] \$4.5
Mango Cart | Wheat Ale [4% ABV] \$7
Stella Artois Lager | International Pale Lager [5% ABV] \$6
Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7
Weiherstephaner Hefeweissbier | Weissbier [5.4% ABV] \$8
Yards Pale Ale | American Pale Ale [4.6% ABV] \$7

* Non-Alcoholic Root Beer \$5

ask about our seasonal draft beers

BOTTLES + CANS

Blue Moon Belgian White [5.4%] \$5
Budweiser American Lager [5%] \$4.5
Coors Light American | Light Lager [4.2%] \$4.5

Corona Extra Pale | Lager [4.5%] \$5
Corona Light | Light Lager [4.5%] \$5
Destihl Deadhead IPA | West Coast-Style IPA [7.6%] \$6
Michelob Ultra | Light Lager [4.2%] \$4.50
Miller High Life [4.2%] \$4.5
Miller Light [4.2%] \$4.5
Modelo Especial | Pilsner Style Lager [4.4%] \$5.25
New Belgium Voodoo Ranger | Juicy Haze | Hazy IPA [7.5%] \$6
New Planet Pale Ale [6.4%] \$6 GF
Rolling Rock | American Lager [4.4%] \$4.5
Victory Golden Monkey | Belgian Tripel [9.5%] \$6
Victory Sour Monkey | Sour Brett Tripel [9.5%] \$6
Yuengling Lager | American Lager [4.4%] \$4.5
NA Stella \$5

SELTZERS

Stateside Vodka Soda [4.5%] \$8
Black Cherry | Grapefruit | Orange
Stateside Surfside | Iced Tea Vodka [4.5%] \$8
High Noon Tequila | Hard Seltzer [4.5%] \$8
Strawberry | Lime | Grapefruit | Passion Fruit