STARTERS

HIGH TIMES NACHOS | 16

choice of grilled chicken, braised pork, or beef, north high beer cheese, black bean & corn salsa, pico, cotija cheese, lettuce, pickled jalapeño, avocado ranch, cilantro, stacked coast to coast

BUFFALO CAULIFLOWER | 12

hand breaded, fried crispy, hot garlic, cilantro, ranch

CHEESE CURDS | 13

wisconsin white cheddar, lightly breaded, fried crispy, house beer mustard, hot honey

HUMMUS TRIO GF V | 14

traditional greek, roasted red pepper, roasted beets, tortilla chips, cucumber, celery, grape tomato, crispy garbanzo beans

BAVARIAN PRETZELS V+ | 12

(4) fresh baked bavarian sourdough pretzel sticks, north high beer cheese & beer mustard

FRIED PICKLE CHIPS | 10

PAIRS WELL WITH HELLES LAGER house brined thin cut pickle chips, hand breaded, fried crispy, avocado ranch

BLISTERED BRUSSELS GF V+ | 12

halved & blistered brussels sprouts, roasted red peppers, herbed lemon glaze, cotija, ranch sunflower seeds

WINGS GF | 6 for 9 | 12 for 17

jumbo split, baked & fried crispy, side of celery, choice of wing sauce, choice of dressing

HOUSE-MADE WING SAUCES:

high times hot / hot garlic / spicy bbq / hot honey / honey wheat bbq / zesty ranch / dry nashville hot / dry ranch

SALADS v+

chicken +6 | tuna or salmon +8 | braised pork +6

SOUTHWEST QUINOA GF | 13

local greens, quinoa, pinto beans, avocado, roasted corn, red pepper, lime, cilantro, ranch sunflower seeds, cotija, citrus vinaigrette

BERRY CITRUS GF | 13

baby spinach, strawberry, blueberry, red onion, avocado, crispy garbanzo beans, goat cheese, citrus vinaigrette

SIMPLE SALAD GF | 12

PAIRS WELL WITH COVER CROP local greens, cucumber, grape tomato, red onion, ranch sunflower seeds, avocado, cotija, ranch

TEX MEX GF+ | 12

shredded iceberg lettuce, black bean & corn salsa, pico, jalapeno relish, tortilla strips, mexican cheese, zesty ranch

JUST BEET IT GF | 13

local greens, roasted & pickled red beets, red onion, grape tomato, candied pecans, goat cheese, avocado ranch

HOUSE DRESSINGS: GF avocado ranch / ranch / blue cheese / zesty ranch / honey mustard / citrus vinaigrette V / balsamic vinaigrette V



NORTH HIGH BREWING Cº

BURGERS & SANDWICHES

all burgers & sandwiches served on a brioche bun & your choice of a side

BLACK N BLUE BURGER | 17

blackened custom blend brisket & chuck, blue cheese crumbles, candied bacon, frizzled onion, tomato jam

NORTH HIGH BURGER | 15

PAIRS WELL WITH HIGH HOPES

custom blend brisket & chuck, american cheese, lettuce, tomato, pickled onion, house pickles, north high sauce

THE SMOKEHOUSE | 15

custom blend brisket & chuck, colby jack cheese, bacon, lettuce, tomato, frizzled onion, pickles, honey wheat bbg

BUFFALO CHICKEN SANDWICH | 15

grilled or fried chicken breast, hot garlic sauce, blue cheese crumbles, lettuce, tomato, pickled onion, avocado ranch



NORTH HIGH CHICKEN | 14

PAIRS WELL WITH HIGH FALUTIN grilled or hand breaded chicken, candied bacon, lettuce, tomato, pickled onion, jalapenos, pickles, north high sauce

VEGGIE BURGER V | 14

roasted beet & chickpea patty, local greens, tomato, pickled onion, avocado, tomato jam

TACOS

substitute hand breaded cauliflower +1

SOUTHWEST | 13

choice of southwest seasoned chicken or beef, mexican cheese, shredded lettuce, pico, black bean & corn salsa, lime crema, jalapeño relish

*AHI | 15

grilled or blackened tuna, tomato jam, cucumber salsa, mixed greens, pickled onion, ranch sunflower seeds



NASHVILLE HOT CHICKEN | 13

PAIRS WELL WITH HONEY WHEAT grilled chicken, nashville hot seasoning, lettuce,

CARNITAS | 13

braised pork, pickled onion, jalapeno relish, shredded lettuce cotiia lime crema cilantro

MAINS

FISH N CHIPS | 16

hand battered north high lager haddock, french fries, blistered brussels sprouts, house tartar, lemon

CARNITA BOWL GF | 15

brown rice pilaf, braised pork, pickled red onion, cotija, jalapeno relish, pico de gallo, avocado, lime crema, cilantro

BLACKENED SALMON GF | 18

spiced norwegian wild caught, brown rice pilaf, cucumber salsa, rainbow carrots, pickled red onion, avocado, lemon



TENDERS | 14

PAIRS WELL WITH HAZY PALE buttermilk brined, hand dredged, fried crispy, fries, choice of wing sauce or dressing

WEST COAST CHICKEN GF | 15

brown rice pilaf, blackened chicken breast, grilled peppers-onions, colby jack, avocado, blistered brussels, ranch sunflower seeds, north high sauce

SIDES

FRIES GFV | 4

SWEET WAFFLES GFV | 5

BROWN RICE PILAF GFV | 5

RAINBOW CARROTS GFV | 6

SIMPLE SIDE SALAD GF V+ | 6

BLISTERED BRUSSELS GFV | 6

DESSERTS

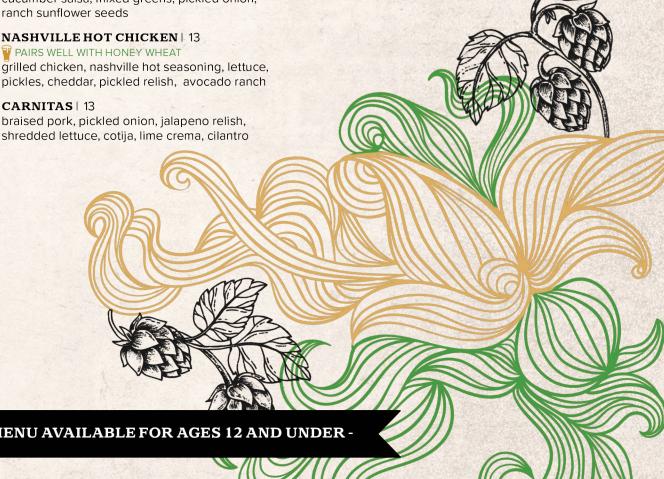


PEANUT BUTTER PIE | 8

chocolate graham cracker crust, peanut butter filling, peanut butter cups, whipped cream, stout chocolate sauce

BLUEBERRY LEMON BARS | 7

graham cracker crust, homemade lemon custard, blueberries, berry preserves, candied pecans, confectioners sugar

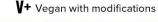
















GF Gluten Friendly **GF+** Gluten Friendly with modifications

FLIP TO SIP

We prepare gluten friendly items upon request however all meals are prepared in an open kitchen, therefore cross contamination may occur. Please let your server know if anyone in your party has a food allergy. *Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRAFT BEER

BEER FLIGHT | 14 four 6oz pours PICK 4 DRAFTS AND TAKE FLIGHT

LAGER: MUNICH HELLES | 6.50

4.8% ABV 17 IBU

robust body, a touch of sweetness to round out the spicy german hop character made with our house lager yeast

COVER CROP: BLONDE ALE | 6.50

4.5% ABV 12 IBU

north high collaboration with the ohio farm bureau to commemorate their 100th year anniversary in 2019

HONEY WHEAT: LAGER | 6.50

5.8% ABV 28 IBU

smooth & easy drinking wheat lager with honey & malt sourced from local ohio farms

FIVE: PALE ALE | 6.50

5.5% ABV 26 IBU

easy drinking dry hopped pale ale showcasing aromas of tropical fruit, citrus & lemongrass - so good it hurts!

HAZY: PALE ALE | 7.50

5.8% ABV 36 IBU

soft medium body with aromas of grapefruit, melon, & gusts of passion fruit. hazy & crush worthy!

HOPES: WEST COAST IPA | 7.50

6.8% ABV 70 IBU

west coast style ipa with floral. citrusy & piney hop aromas balanced by a clean & pleasing bitterness

FALUTIN: HAZY IPA | 7.50

6% ABV 44 IBU

soft hazy pale ale brewed with expressive yeast combines with mosaic, cashmere & simcoe hops to create huge aromas of pineapple, ripe peaches & oranges

- LIMITED & SEASONAL BEERS -

SEE ROTATING MENU FOR SELECTION.



Catering packages available. Ask server for details.

FOLLOW US:



COCKTAILS

THE BREEZY | 9

cucumber and lime infused smirnoff vodka, fresh lime, splash soda

STONEFRUIT MULE | 10

middle west spirits oyo stone fruit vodka, fresh lime, ginger beer

BLACKBERRY FIZZ | 10

high bank statehouse gln, fresh blackberry, lime, splash soda

ELDERFLOWER PALOMA | 12

cazadores blanco tequila, elderflower, fresh grapefruit & lime, agave

WATERMELON MARGARITA | 11 make it fuego 12

cazadores reposado tequila, triple sec, fresh watermelon & lime, agave

PINEAPEROL SPRITZ | 10

echo spirits pineapple rum, aperol, champagne, splash soda

GOLDEN HOUR | 12

high bank whiskey war, elderflower, apple juice, fresh lemon

BARREL AGED MANHATTAN | 13

middle west spirits straight rye whiskey, carpano antica sweet vermouth, black walnut & rhubarb bitters

THE OLD FASHIONED | 13 make it smoked 14

middle west spirits bourbon, aperol, orange, cardamom & orange bitters

WINE glass/bottle

CHARDONNAY - GIRASOLE | 9/34

PINOT GRIGIO - MIRABELLO | 8/30

SAUVIGNON BLANC - KIM CRAWFORD | 10/38

PROSECCO - KIM CRAWFORD | 11/42 SPARKLING ROSE - MASCHIO | 8/30

PINOT NOIR - MEIOMI | 12/46

CABERNET SAUVIGNON - LUMINIS | 9/34

