



HIGHBALL



WELCOME

With its swanky ambiance and modern luxury, Highball delivers craft cocktails, decadent dining, and an ever-rotating calendar of entertainment. Experience dinner and a show with night after night of live music, from contemporary artists to energetic big bands. Or elevate any event by hosting your party here. Visit our website or ask your server for details.

It's easy to see how the 43 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 that 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



SIGNATURE HIGHBALL / 9

Whiskey and ginger beer

NEW YORK WHISKEY SOUR / 12

Rye whiskey, lemon, simple syrup, red wine float

FRENCH CHANDELIER / 12

Sparkling wine and Chambord with dazzling glitz

RUM SWIZZLE / 10

Spiced rum, silver rum, grenadine, pineapple,
orange juice, bitters

OLD FASHIONED / 14

Bourbon, orange twist

Add smoke / 4

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





Small Plates

Award-winning
COLD BREW CAVIAR EGG* / 6

Caviar, cold-brew boiled egg, salted caramel buttercream

BUTTERED POPCORN / 5

Add truffle dust / 2

Add Buffalo bleu cheese / 1

POMMES FRITES / 10

Fresh house fries tossed in salt and pepper

BOOTLEGGERS' BOARD FOR TWO / 22

Cured meats, chicken liver pâté, aged cheeses, crackers

HUCKLEBERRY SALMON LOLLIPOPS / 20**

Yuzu crème anglaise, huckleberry pistachio dust (gf)

PRIME RIB BITES* / 20

Six one-ounce prime rib bites, potato purée,
Worcestershire oregano glaze, chive

PORK PINWHEEL / 16

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

HIGHBALL MEATBALLS / 20

Fingerling potato chips,
orange tomato glaze, mushroom

SHRIMP COCKTAIL / 18

Court-boullion-poached shrimp,
cocktail sauce, crackers

**GARLIC ROASTED CHERRY TOMATOES
WITH HUMMUS** / 14**

Olive oil, fresh herbs, crostini (vg)

PEAR HAZELNUT SALAD / 11**

Pear, toasted hazelnuts, bleu cheese, pear vinaigrette

CORONATION CHICKEN SALAD / 15**

Curried chicken salad, golden raisins,
almonds, lettuce cups

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

2/28/23

Entrées

DOUBLE SMASH BURGER* / 15

American cheese, caramelized onion,
Thousand Island, fries

CHICKEN PENNE / 24

Smoked chicken thigh, roasted tomatoes, onion,
garlic, spinach, white wine cream

PAN-SEARED SALMON* / 28

Herb couscous, apple fennel slaw, pear glaze

ROCK SALT ROASTED PRIME RIB*

Available Wednesday and Thursday nights

The Hemingway Cut, 12oz / 38

The Gatsby Cut, 16oz / 46

Rich potato purée, seasonal vegetables,
au jus, horseradish

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

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3/1/23





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

