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

WHIPPED GOAT CHEESE | 15

pretzel crostini, bacon, pickled red onion, hot honey, cucumber, grape tomato

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 bbq

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, pickles, cheddar, pickled relish, avocado ranch

CARNITAS | 13

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

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

FLATBREADS GF+

MARGHERITA V+ | 13

san marzano, mozzarella, basil, grape tomato, balsamic drizzle

PEPPERONI BASIL | 14

PAIRS WELL WITH HELLES LAGER san marzano, mozzarella, pepperoni, basil, hot honey drizzle

VEGHEAD V+ 13

avocado ranch, baby spinach, mozzarella & goat cheese, pickled red onion, roasted red peppers, crispy garbanzo beans

CARNITA | 14

tomato jam, cheddar cheese, braised pork, jalapeno relish, frizzled onions, 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

CENTER CUT SIRLOIN | 29

fresh cut sirloin, demi steak sauce, frizzled onions, blistered brussels, fries

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 GF V | 6



- KIDS MENU AVAILABLE FOR AGES 12 AND UNDER -



V+ Vegan with modifications

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

BREWED

LAGER: MUNICH HELLES | 7.00

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 | 7.00

4.5% ABV 12 IBU

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

HONEY WHEAT: LAGER | 7.00

5.8% ABV 28 IBU

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

FIVE: PALE ALE | 7.00

5.5% ABV 26 IBU

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

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 -

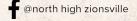
SEE ROTATING MENU FOR SELECTION.



BOOK OUR PRIVATE EVENTS SPACE

Catering packages available. Ask server for details.

FOLLOW US:





COCKTAILS

BREEZY | 10

prairie organic vodka, muddled cucumber, agave nectar, soda

CLASSIC MULE | 11

prairie organic vodka, lime, agave nectar, ginger beer *try a mexican mule \$2 or a kentucky mule \$3

BLACKBERRY GIN SPRITZ | 12

tanqueray gin, blackberry syrup, lime, soda

PAINKILLER | 12

pusser's rum, blackheart toasted coconut rum, cream of coconut, fresh pineapple & orange juice, nutmeg & cinnamon garnish

PINEAPPLE MOJITO | 11

bacardi pineapple rum, lime, agave nectar, fresh mint, soda

PALOMA | 11

mi campo reposado, grapefruit juice, lime, agave nectar, soda *offered spicy - picante!

BLACKBERRY LEMON MARGARITA | 13

mi campo blanco, blackberry syrup, agave nectar, lemon

NORTH HIGH MARGARITA | 12

mi campo blanco, triple sec, agave nectar, lime *offered spicy - picante!

RYE OLD FASHIONED | 14

bone snapper rye, orange & aromatic bitters, orange, cherry, simple

MAKER'S MANHATTAN | 15

maker's mark bourbon, sweet vermouth, aromatic bitters, cherry

WHITE glass/bottle

PINOT GRIGIO - PIZZOLATO | 8/30

SAUVIGNON BLANC - THE WAVE | 11/42

CHARDONNAY - ANCIENT PEAKS | 12/46

PROSECCO - MOLETTO | 10/38

PALE ROSÉ - SUMMER WATER | 11/42

glass/bottle

ZINFANDEL - FOUR VINES | 12/42

PINOT NOIR - GOLDEN | 12/46

RED BLEND - SKYFALL | 11/40

MALBEC - CHAMUYO | 8/30

CABERNET SAUVIGNON - SHEEP'S CLOTHING | 13/50

RED SANGRIA - SANGRIA / FRESH AND HOUSE-MADE | 7

