

HAPPY HOUR

MONDAY - FRIDAY

\$2 OFF SHAREABLES
\$2 OFF NORTH HIGH DRAFT BEER
\$1 OFF NORTH HIGH COCKTAILS
\$1 OFF WINE

3 - 6 PM



SHAREABLES

COUNTRY CORNBREAD | 8
made with sweet corn, cream cheese,
served with jalapeño honey butter
add carolina pulled pork +6

BLISTERED SHISHITOS | 11
tossed in citrus yuzu, topped with
vegan sriracha aioli, spiced pistachios

HIGH TIMES NACHOS | 16
choice of grilled chicken, braised pork,
or beef, north high beer cheese, pico,
cotija cheese, lettuce, pickled jalapeño,
ranch, cilantro

CHEESE CURDS | 13
wisconsin white cheddar, lightly
breaded, fried crispy, served with
house beer mustard and hot honey

SEASONAL HUMMUS | 14
garbanzo beans, tahini, olive oil,
served with tortilla chips and veggies

PICKLE CHIPS | 12
house brined thin cut pickle chips,
hand breaded, fried crispy, ranch

BAVARIAN PRETZELS | 13
four fresh baked bavarian sourdough
pretzel sticks, served with north high
beer cheese and beer mustard

TENDERS | 11
buttermilk brined, hand dredged, fried
crispy, choice of wing sauce or dressing
sub breaded tofu bites | 2

LOCALLY
MADE!

WINGS | 6 for 10 | 12 for 18
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 |
yuzu |
honey wheat bbq |
24k carolina gold |
zesty ranch |
dry nashville hot |

HOUSE DRESSINGS

ranch |
blue cheese |
zesty ranch |
green goddess |
citrus caesar |
lemon vinaigrette |
orange poppyseed |
balsamic vinaigrette |
mustard miso |

\$12
PICK 2

LUNCH SPECIALS AVAILABLE 11 AM - 2PM MONDAY - FRIDAY

PICK ONE:

SMASHBURGER
TENDERS (FOUR)
WINGS (FOUR)
GRILLED CHEESE
CUP OF SOUP

PICK ANOTHER:

SIDE SALAD
kale caesar or simple
FRIES
regular or sweet potato
ROASTED VEGGIES
broccoli or brussels
CUP OF SOUP

LIGHTER FARE

add protein
braised pork +6 chicken +6 salmon +8

**ROASTED
HARVEST SALAD** | 12
local greens, sliced red onion,
roasted red peppers, sweet
potato, chickpeas, spiced
pistachios, mustard miso
vinaigrette

APPLE & BEET SALAD | 13
local greens, apple slices,
chopped red beets, candied
pecans, goat cheese,
orange poppyseed vinaigrette

KALE CAESAR SALAD | 12
kale, parmesan, blackened
chickpeas, roasted red peppers,
avocado, citrus caesar dressing

COBB SALAD | 13
local greens, gorgonzola,
avocado, bacon, egg, red onion,
tomato, sunflower seeds,
green goddess dressing

CARNITAS BOWL | 15
brown rice pilaf, braised pork,
pickled red onion, cotija, jalapeno
relish, pico de gallo, avocado,
lime crema, cilantro

POWER BOWL | 15
house quinoa blend, kale,
roasted red peppers, roasted
sweet potatoes, roasted beets,
chickpeas, spicy tahini sauce

AVOCADO BOATS |
1 for 7 | 2 for 13 | 3 for 18
half an avocado filled with our
house quinoa blend, kale, spicy
tahini, sunflower seeds, cilantro

SEASONAL SOUP | 8
ask about our seasonal soup!

THERE'S
MORE!

- KIDS MENU AVAILABLE FOR AGES 12 AND UNDER -



North High Favorites

Gluten Friendly*

Vegan

Allergen Notice: While North High does everything it can to ensure all dietary restrictions are met. We do prepare food in an open air kitchen that uses all major food allergens (Milk, Eggs, Fish, Shellfish, Peanuts, Tree Nuts, Wheat*, Soy, and Sesame), 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.

D04 - FALL




BREWED TO SHARE

MAINS

**MISO MUSTARD
GLAZED SALMON**  | 23
miso mustard glazed atlantic wild
caught salmon, rice pilaf, topped with
pickled red onions, pickled jalapenos,
carrots, cilantro, and mint


 **FISH ‘N CHIPS** | 16
hand battered north high lager
haddock, french fries, house tartar
sauce, lemon

CHICKEN DINNER  | 18
grilled chicken breast, brown rice pilaf,
broccoli, cheese, north high sauce,
lemon arugula salad


TACOS

make any taco a rice or lettuce bowl +2

SOUTHWEST CHICKEN | 13
southwest seasoned chicken,
shredded cheese, shredded lettuce,
pico, lime crema, jalapeño relish

 **NASHVILLE HOT CHICKEN** | 13
nashville crispy chicken, lettuce, pickles,
shredded cheese, pickled relish, ranch

CARNITAS | 13
braised pork, fire roasted salsa verde,
pickled red onions, cilantro, and cotija

**MUSHROOM
BANH MI TACOS**  | 12
sautéed mushrooms, cucumbers,
pickled red onions, pickled
jalapenos, carrots, cilantro,
mint, vegan sriracha aioli

BEVERAGES


SOFT DRINKS | 2.99
coke, diet coke, sprite, dr pepper,
orange fanta, root beer, ginger ale,
lemonade, iced tea
free refills!


thirsty for craft beer?
check out our beverage menu
for beer, cocktails, and more!

WE ♥ BRUNCH!

SATURDAYS & SUNDAYS
10AM - 2PM

HANDHELDS

all handheld served on a brioche bun with your choice of a side *(side salad +3)*
gluten-free bun  +2

 **NORTH HIGH BURGER** | 15
house burger, cheddar cheese,
local greens, tomato, pickled
red onion, house pickles,
north high sauce

THE SMOKEHOUSE | 16
house burger, colby jack,
bacon, local greens, tomato,
frizzled onion, house pickles,
honey wheat bbq

CRAFT BURGER | 17
house burger, goat cheese,
local greens, bacon jam, jalapeño,
avocado, pickled red onion

SHROOM RAIDER | 17
house burger, blue cheese, bacon,
mushrooms, arugula, hot honey

VEGGIE BURGER  | 15
roasted beet & chickpea patty,
local greens, tomato, pickled onion,
avocado, beet pistachio pesto



PULLED PORK | 14
carolina gold sauce, house pickles,
frizzled onions



CRISPY BUFFALO | 16
fried chicken breast, hot garlic
sauce, blue cheese crumbles,
local greens, tomato, pickled
red onion, ranch



GARDEN GODDESS | 16
toasted hoagie roll, grilled
chicken breast, goat cheese,
roasted red peppers, green
goddess aioli, tomato, arugula


SALMON BLT | 18
toasted hoagie roll, grilled
or blackened salmon,
local greens, tomato,
yuzu sauce, bacon jam

SIDES:

FRIES, SWEET POTATO FRIES   | 4


ROASTED BROCCOLI   | 5


BROWN RICE PILAF   | 5

BLISTERED BRUSSELS  | 6

1/2 SALAD - SIMPLE OR KALE CAESAR  | 7

DESSERTS

 **BUCKEYE PIE** | 9
chocolate graham cracker
crust, peanut butter filling,
peanut butter cups, whipped
cream, stout chocolate sauce

APPLE CRISP  | 12
slow cooked apple pie filling, spiced
and topped with a locally made
gluten-free granola, and a scoop
of vanilla ice cream
*psst... order without ice cream
and this dish is vegan!*

**PUMPKIN
BREAD PUDDING** | 10
*if pumpkin pie and
french toast had a baby...*
local brioche bread soaked in
pumpkin spice sweet cream,
served warm and drizzled with
buffalo trace bourbon caramel
and a sweet leche glaze

BOOK OUR PRIVATE EVENTS SPACES!
Catering packages available.
Ask server for details.



North High Favorites

 Gluten Friendly*

 Vegan

Allergen Notice: While North High does everything it can to ensure all dietary restrictions are met. We do prepare food in an open air kitchen that uses all major food allergens (Milk, Eggs, Fish, Shellfish, Peanuts, Tree Nuts, Wheat*, Soy, and Sesame), 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.

D04 - FALL



\$5 SUNDAY SMASHBURGERS

brioche bun, smashburger, american
cheese, lettuce, tomato, pickled red onions,
house pickles & north high sauce

FOLLOW US

@northhighdublin

