



SHAREABLES

HEIRLOOM TOMATO & GOAT CHEESE CAPRESE @ 14

whipped goat cheese, basil, rosé balsalmic

ELOTES STUFFED AVOCADOS @ 0

1 for 7 | 2 for 13 | 3 for 18 half an avocado filled with roasted corn, chipotle aioli, cilantro

BLISTERED BRUSSELS 0 12

grape tomatoes, herbed lemon vinaigrette, spiced pistachios

LEMON DILL HUMMUS @ 0 14

served with kettle chips & veggies

TENDERS 11

buttermilk brined, hand dredged, fried crispy, choice of wing sauce or dressing

sub breaded tofu bites @ 0 +2

* WINGS @ 6 for 10 | 12 for 18 jumbo split, baked & fried crispy, side of celery, choice of wing sauce, choice of dressing

CHEESE CURDS 13

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

N. 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

BBQ PULLED PORK NACHOS 14

north high beer cheese, roasted corn, jalapeno relish, honey wheat BBQ, ranch, served with kettle chips

FRIED PIEROGIS 13 FROM OUR FRIENDS AT PIEROGI MOUNTAIN!

3 deep fried pierogis, served with arugula & caramelized onion aioli

CHOOSE ONE

classic potato cheddar

available Monday - Friday, 11 AM - 2 PM

see lunch special menu for options

opotato, sauerkraut, mushroom

SALADS 0 -

add protein

braised pork +6 chicken +6 salmon +8 crispy shrimp +8

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, ranch dressing

WATERMELON & MINT SALAD 14

arugula, watermelon, goat cheese, spiced pistachios, mint, orange poppyseed vinaigrette

HOUSE-MADE DRESSING

ranch 6 blue cheese 6 zesty ranch @ herb lemon vinaigrette @@ citrus caesar o orange poppyseed ov balsamic vinaigrette 💇

HOUSE-MADE WING SAUCES

high times hot @ hot garlic @ spicy bbq @ hot honey @ sweet chili & soy @@ honey wheat bbq • 24k carolina gold 💇 zesty ranch **G** dry nashville hot **GO**

PLATES

HOT NASHVILLE CHICKEN DINNER 16

fried chicken breast tossed in hot honey & nashville seasoning, served with coleslaw, blistered brussels and tomatoes

FISH 'N CHIPS 16

white fish, north high lager battered and rolled in panko, french fries, house tartar sauce, lemon, coleslaw

GLAZED SALMON @ 0 23

quinoa, roasted rainbow carrots, avocado slices, orange poppyseed vinaigrette

HANDHELDS

all handhelds are served with your choice of a side (1/2 salad +3) gluten-free bun @ +2

NORTH HIGH BURGER 15

house burger, cheddar cheese, local greens, tomato, IPA caramelized onion, house pickles, north high sauce

THE SMOKEHOUSE 16

house burger, pepper jack, bacon, local greens, tomato, frizzled onion, house pickles, honey wheat bbq

CRAFT BURGER 17

house burger, goat cheese, local greens, bourbon bacon jam, jalapeño, avocado, pickled red onion

ELOTES BURGER 0 15

house-made black bean & poblano veggie patty, roasted corn, chipotle aioli, jalapeño relish, avocado

BUFFALO CHICKEN 16

fried or grilled chicken breast, hot garlic sauce, blue cheese crumbles, local greens, tomato, pickled red onion, ranch

PULLED PORK 14

carolina gold sauce, house pickles, frizzled onions, coleslaw

FRIES, SWEET POTATO FRIES, KETTLE CHIPS @ 0 4 ROASTED RAINBOW CARROTS 00 MIXED FRUIT @ 0 5 COLESLAW @ BLISTERED BRUSSELS & TOMATOES @ 1/2 SALAD - SIMPLE OR KALE CAESAR @ 7

GROWN UP GRILLED CHEESE 15 FRESH BREAD LOCALLY MADE IN UPPER ARLINGTON!

Great Harvest sourdough, sharp white cheddar, gruyere, arugula, mandarin orange pepper jam

* FRIED SHRIMP PO'BOY 18

tajin aoili, local greens, sliced tomatoes, pickled red onion, on a hoagie roll

KIM-CHEESE STEAK 16

chili marinated steak, sharp white cheddar, kimchi, caramelized onion aioli, on a hoagie roll

SALMON BLT 18

grilled or blackened salmon, local greens, tomato, bourbon bacon jam, beer mustard

THERE'S ALWAYS ROOM FOR DESSERT!

BUCKEYE PIE 9

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

PB&J ICE CREAM SANDWICH 9

frozen peanut butter filling, mixed berry preserves, peanut butter cookie, mixed fruit

WHAT THE BRUNCH?

SATURDAYS & SUNDAYS 10AM - 2PM

KIDS MENU AVAILABLE FOR AGES 12 AND UNDER



North High Favorites





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.



SEASONAL COCKTAILS

SUMMERTIME TEA 11

buffalo trace, iced tea, honey simple syrup, mint leaf, with a lemon wheel make it a mocktail with ritual whiskey alternative

BERRY BOURBON SMASH 11

buffalo trace, lemon juice, honey simple syrup, blueberries and blackberries

WATERMELON MINT MOJITO 10

bacardi, watermelon juice, mint, simple syrup

DIRTY DILL 12

high bank vodka, north high pickle juice, dry vermouth, everything bagel seasoning rim

HOT HONEY MANGO MARG 12

jalapeño tequila, cointreau, mango puree, honey, lime can't take the heat? get it un-spicy

RASPBERRY TEQUILA SOUR 12

corazón blanco, aperol, lemon, raspberry syrup, aquafaba

WHITE LINEN 11

watershed four peel gin, elderflower liqueur, simple syrup, muddled cucumber

BLUEBERRY BASIL LEMONADE 12

vim+petal gin, basil,

blueberry, lemon juice
make it a mocktail with ritual gin alternative

BROWN SUGAR

COLD BREW MARTINI 12

wheatley vodka, kahlua, cold brew, brown sugar simple syrup

CLASSICS

BROWN DERBY 12

buffalo trace, honey water, grapefruit, lemon, angostura bitters

MULE 10

wheatley vodka, ginger syrup, lime juice, soda water or try it with buffalo trace bourbon!

MARGARITA 10

corazón blanco, cointreau, agave, lime juice, salt rim

HIGH TIMES BLOODY MARY 12

high bank vodka, housemade bloody mary mix, hot garlic sauce, candied bacon, seasonal garnishes

MANHATTAN 12

buffalo trace, sweet vermouth, bitters, luxardo cherry

MARTINI 12

choose:
wheatley vodka or watershed four peel gin,
dry vermouth, olives
talk dirty to me - add olive brine

MOCKTAILS

THE SMOOTH SAILOR 9

ritual rum alternative, ginger syrup, lime juice, and soda water

PEACH SMASH 10

ritual whiskey alternative, orange juice, brown sugar syrup, peach, lemon, mint

RITUAL SPIRITS - ZERO PROOF

tequila, rum, gin, whiskey, and apertif alternatives *make it a mocktail!*



NORTH HIGH

BREWING Cº

CORE BEERS - \$7

COVER CROP

BLONDE ALE • 4.5% ABV • 13 IBU

an easy drinking ale brewed with all ohio malts and hops. fresh and light, crispy cracker notes

HONEY WHEAT

LAGER • 5.8% ABV • 14 IBU

smooth and balanced with notes of local ohio honey and crackers

LAGER

MUNICH HELLES • 4.8% ABV • 26 IBU clean and crisp, with light hop character

FIVE

PALE ALE • 5.5% ABV • 50 IBU aromas of tropical fruit and citrus drinks light, body balances the hops

HOPES

WEST COAST IPA · 6.8% ABV · 64 IBU

tropical fruit followed by pine and grapefruit with a pleasant bitterness

FALUTIN

HAZY IPA · 6% ABV · 43 IBU

a soft bodied, hazy IPA brewed with an expressive yeast to produce aromas of mango, lychee, pine and citrus

BEER FLIGHT 14

four 6oz pours pick 4 drafts and take flight

BUT WAIT! THERE'S MORE!



SCAN FOR OUR FULL DRAFT LIST ON UNTAPPD

ugh, we know, another QR code. but it's the best way to see our current list of seasonals, special releases, and guest taps!

HAPPY HOUR!

MONDAY - FRIDAY

\$2 OFF

NORTH HIGH DRAFT BEER COCKTAILS • WINE SHAREABLES WINE glass/bottle

ROSÉ 9/35

Chateau des Sarrins

PROSECCO 12 / 42

La Marca

CHARDONNAY 10 / 38

Kendall Jackson

SAUVIGNON BLANC 9/35

Archetype Vineyards

PINOT GRIGIO 8/30

Cantina Castelnuovo

CABERNET SAUVIGNON 10 / 38

Josh Craftsman

RED BLEND 9/35

7 Moons

RED BLEND 14 / 55

Prisoner

PINOT NOIR 10 / 38

Hahn

SELTZERS & CIDERS

NORTH HIGH SELTZER 7.5

grapefruit, tangelo

HIGH NOON 7.5

peach, pineapple, watermelon, tequila lime

SUNCRUISER 7.5

classic iced tea, lemonade + iced tea, peach

MAD MOON CIDER 7.5 pineapple, peach, seasonal

NON-ALCOHOLIC -

GO BREWING 6

NA pilsner <0.5% ABV

BROOKLYN BREWERY 6

NA ipa <0.5% ABV

CBD INFUSED CIDER 7.5

lavender grape, mango

SOFT DRINKS 2.99 -

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



COED