

HAPPY HOUR!


MONDAY - FRIDAY

3-6 PM

\$2 OFF

NORTH HIGH DRAFT BEER
COCKTAILS • WINE
SHAREABLES

SHAREABLES

HEIRLOOM TOMATO & GOAT CHEESE CAPRESE  14
whipped goat cheese, basil, rosé balsamic



ELOTES STUFFED

AVOCADOS

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



BLISTERED BRUSSELS 12

grape tomatoes, herbed lemon vinaigrette, spiced pistachios



LEMON DILL HUMMUS   14
served with kettle chips & veggies

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

CHEESE CURDS 13

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

 **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
-  potato, sauerkraut, mushroom

SALADS

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

HOUSE-MADE DRESSING

ranch  blue cheese 
zesty ranch  herb lemon vinaigrette  
citrus caesar  orange poppyseed  
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  dry nashville hot  

PLATES

HOT NASHVILLE CHICKEN DINNER 16

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

FISH 'N CHIPS 16

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

GLAZED SALMON 23


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


TOMATO & PROSCIUTTO GNOCCHI 16

ricotta cream, blistered tomatoes, crispy prosciutto, basil oil

NORTH HIGH WESTERVILLE

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 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

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 aioli, 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




PULLED PORK 14


carolina gold sauce, house pickles, frizzled onions, coleslaw

SIDES:

FRIES, SWEET POTATO FRIES, KETTLE CHIPS   | 4


ROASTED RAINBOW CARROTS   | 5

MIXED FRUIT   | 5 **COLESLAW**  | 5

BLISTERED BRUSSELS & TOMATOES  | 6

1/2 SALAD - SIMPLE OR KALE CAESAR  | 7

FLATBREADS

sub cauliflower crust  +2

PEACH & PROSCIUTTO 16

ricotta cream, basil oil, grilled peach slices, caramelized onions, goat cheese, prosciutto, arugula
try it with hot honey!

PEPPERONI BASIL 15
san marzano red sauce, mozzarella & provolone blend, spicy pepperoni, fresh basil, hot honey

MARGHERITA 14
san marzano red sauce, mozzarella cheese, heirloom tomato, fresh basil, balsamic reduction

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

\$12 PICK 2 LUNCH SPECIAL

available Monday - Friday, 11 AM - 2 PM
see lunch special menu for options

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.

**THIRSTY?
FLIP TO SIP**

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

FROZEN

available only in our westerville beer garden!

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

SPIRITS

ask about our full list of spirits

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!

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3-6 PM

\$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 Castelnuevo

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

MAD MOON

CBD INFUSED CIDER 7.5

lavender grape, mango

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!

SOFT DRINKS 2.99

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