

SMALL PLATES

JALAPEÑO CHEESE CORNBREAD 4

Served with Honey Butter

TAMALE BALLS 9

Masa Balls Filled with Pulled Pork
Served with Ranchero Sauce

HAND-CUT FRIES OR ONION RINGS 6.50

Fresh Russets or Beer-Battered Sweet Yellow Onions

DR PEPPER RIBS 10

Slow Smoked Baby Back Ribs, Glazed with a Dr. Pepper Based BBQ Sauce, Topped with Peanuts and Green Onion

QUESO FRESCO STUFFED AVOCADO 10

Large Avocado Half Filled with House-Made Jalapeño Queso Fresco, with a Cilantro and Grape Tomato Relish, and Fried-to-Order Corn Tortilla Chips

HIGHBALL HOTWINGS 12

Whole Quail, Quartered, Flash Fried, Tossed in a Bacon Fat and Sriracha "Wing" Sauce, and Served with Blue Cheese Aioli

BALLER CHEESE PLATE 12

Selection of Local and Imported Cheese Complemented by Something Fruity, Something Nutty, Water Crackers, Sliced Baguette, and House-Made Pickles

SCALLOP & PROSCIUTTO BROCHETTE 12

Served with Sweet Corn Fritter and Red Bell Pepper Coulis

BROILED GULF OYSTERS 12

With Cilantro Lime Butter, Bread Crumbs, and Cotija Cheese

SMOKED TOMATO GAZPACHO 5

Chilled Soup of Smoked Tomato and Cucumber, Finished with Texas Olive Oil and Toasted Bread Crumbs

ROASTED PEPPER DIP 6

Roasted Red Pepper, Walnut, and Pomegranate Molasses, Served with Pita and Olives

WATERMELON, COTIJA CHEESE, AND SCALLION SALAD 6

Served with Lime and Olive Oil

CAESAR OR HOUSE SALAD 7

CAPRESE PANZANELLA 7.75

Fresh Mozzarella, Cherry Tomatoes, Basil, Rustic Baguette Croutons, Garlic, and Olive Oil on Mixed Greens

THE SALUTE 7.75

Roasted Beets, Seasonal Citrus, Toasted Texas Pecans, and Chevre on Arugula

SLIDER OF THE DAY Market Price

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTREES

DEWBERRY HILLS FRIED CHICKEN 18

Fresh Local Yard Bird Fried with Peanut Oil in a Cast-iron Skillet, Served with the Vegetable of the Day and Your Choice of Fries or Mashed Potatoes
This One Takes Extra Time But is Worth the Wait

VEGGIE PLATE 15

Four Local, Farm-Fresh, Seasonal Veggies
Ask Your Server for Details

NEW YORK STRIP 20

Seared Eight-Ounce New York Strip with a Single Fried Egg, Garlic Butter, the Vegetable of the Day, and Your Choice of Fries or Mashed Potatoes

CATCH OF THE DAY Market Price
Ask Your Server About Today's Preparation

HIGHBALL BURGER 15

House-Ground All Beef Burger with Whiskey Cheddar, Caramelized Onions, Prosciutto, Lettuce, Tomato, and Mayo on a Bistro Bun

PORTOBELLO BURGER 12

Whole Portobello Cap with Whiskey Cheddar, Caramelized Onions, Lettuce, Tomato, and Mayo on a Bistro Bun

DESSERTS

THE SPLIT 12 (Serves Two)

Prepared Table-Side in the Style of Bananas Foster, We Take a Trio of Amy's Chocolate, Vanilla, and Strawberry Ice Cream and Top it off with a Dark Buttered Rum Sauce and Toasted Peanuts

HIGHBALL JUBILEE 12 (Serves Two)

A Warm Scoop of Our Bourbon Bread Pudding Topped with a Cherry & Orange Liqueur Sauce Prepared Table-Side

CHOCOLATE STOUT CAKE 4

With Coffee Liqueur Mascarpone Filling and Chocolate Ganache Icing

BEVERAGES

FOUNTAIN SODA & ICED TEA 2

Coke, Diet Coke, Sprite, Dr. Pepper, Unsweetened Tea

MAINE ROOT SODA 3.79

Cream Soda, Ginger Beer, Root Beer

SAN PELLEGRINO (16oz) 2.99

ORANGE, CRANBERRY, PINEAPPLE JUICE 3

LEMONADE, GRAPEFRUIT JUICE 4

FRENCH PRESS COFFEE 4

20 Ounce Pot of Our Organic House Blend

DRIP COFFEE & HOT TEA 2

HIGHBALL COCKTAILS

MANGO COLADA 10

Mango Infused Light Rum, Young Coconut Water, Pineapple

78704 10

Cucumber Infused Gin, Lemon, Basil, Celery Bitters

PLUM TUCKERED 10

Plum Infused Bourbon, Dolin Sweet Vermouth, Campari

SHINE ON 10

White Whiskey, Dolin Blanc Vermouth, Chocolate Bitters

HIGHBALL OLD FASHIONED 10

Cherry Infused Bourbon, Angostura Bitters, Sugar

THYME TO LINGER 10

Reposado Tequila, Grapefruit, Honey, Thyme, Egg White, Soda, Salt Tincture

WITCHY WOMAN 10

Citrus Infused Vodka, Strega, Maraschino, Lemon

THE HEIRLOOM 10

Pepper Infused Vodka, Tomato Water, Basil, Cherry Tomato, Smoked Salt

EVE'S DOWNFALL 10

Bonded Applejack, Pecan Syrup, Baked Apple Bitters, Jerry Thomas Bitters

THE CLASSICS

RAMOS GIN FIZZ 9

Gin, Lemon, Lime, Orange Flower Water, Egg White, Cream

SAZERAC 9

Rye, Peychaud's Bitters, Sugar, Herbsaint Rinse

DARK & STORMY 9

Gosling's Black Seal Rum, Ginger Beer

SARATOGA BRACE UP 9

Cognac, Lemon, Sugar, Dash Of Absinthe, Whole Egg

AVIATION 9

Gin, Maraschino, Crème De Violet, Lemon

MOSCOW MULE 9

Vodka, Ginger Beer, Lime

JACK ROSE 9

Bonded Applejack, House Grenadine, Lime

CORPSE REVIVER #2 9

Gin, Lemon, Orange Liqueur, Lillet Blanc, Dash Of Absinthe

JOHN COLLINS 9

Genever, Lemon, Sugar, Soda

Don't see an old favorite?
Ask your server, we may still be able to make it.