

# THE HIGHLANDS TAVERN

## FEATURED COCKTAILS

|                                                                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Connecticut Ave Stroll</b> – Rittenhouse Rye,<br>Lustau Manzanilla Sherry, Nardini Amaro,<br>Cane Syrup, Blackberries, Lemon,<br>Black Pepper, Mint | 16 |
| <b>Even She Knows</b> – Maguey Mezcal,<br>Macchu Pisco, Honey, Lemon,<br>Passionfruit                                                                  | 15 |
| <b>Tommy Margarita</b> – Tequila, Agave, Lime                                                                                                          | 14 |
| <b>Pornstar Martini</b> – Smirnoff Vanilla Vodka,<br>Lime, Passionfruit, Prosecco, Passoa                                                              | 16 |
| <b>I Wanna Jam It With You</b> – Appleton Estate,<br>Averna, Lime, Pineapple, Orgeat                                                                   | 15 |
| <b>Puritan</b> – Beefeater Dry Gin,<br>Dolin Dry Vermouth, Yellow Chartreuse,<br>Orange Bitters                                                        | 16 |
| <b>Pedro Martinez</b> – Brugal Aged Rum,<br>Carpano Antico, Orange Bitters                                                                             | 16 |
| <b>Old Fashioned</b> – Choice of Whiskey or Rye,<br>Cane Syrup, Angostura Bitters                                                                      | 14 |
| <b>Rosalita</b> – La Gritona Reposado, Amaro<br>Montenegro, Agave, Lime                                                                                | 17 |
| <b>Mr. Brown</b> – Old Grand-Dad 101,<br>Vanilla, Angostura, Mr Black Coffee Liqueur                                                                   | 15 |
| <b>Espresso Martini</b> – Belvedere,<br>Mr Black Coffee Liqueur, Espresco, Cane Syrup                                                                  | 15 |
| <b>Kathy and Cait Side B</b> – Roku Gin,<br>Suntory Kanade White Peach, Lemon,<br>Prosecco                                                             | 15 |

### ZERO PROOF & LOW ABV

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| <b>Drink All Day Margarita</b> – Seedlip Notas de Agave,<br>Lime Juice, Agave (z)       | 11 |
| <b>So Fresh and So Clean</b> – Seedlip Spice,<br>Pineapple, Coconut, Lime, Allspice (z) | 12 |
| <b>Careless Whisper</b> – Seedlip Grove,<br>Vanilla, Orange, Tost Sparkling (z)         | 12 |
| <b>Hearst Park Press</b> – Seedlip Notas de Agave,<br>Grapefruit Shrub, Ginger Beer (z) | 12 |
| <b>Aperol Spritz</b> (low abv) –<br>Aperol, Prosecco Brut, Soda                         | 13 |
| <b>Hugo Spritz</b> (low abv) –<br>Prosecco Brut, Elderflower, Mint, Soda                | 13 |

(z) Contains less than 0.5% alcohol by volume.

### DRAFT BEER

|                       |                   |
|-----------------------|-------------------|
| Bell's Two Hearted    | Atlas Brew Works  |
| Miller Lite           | Dance of Days     |
| Bud Light             | Maine Lunch       |
| Guinness              | DC Brau Pils      |
| Modelo                | Yuengling Lager   |
| Stella Artois         | Rotating Seasonal |
| Port City Optimal Wit |                   |

### BOTTLED BEER

|                        |
|------------------------|
| Corona Extra           |
| Corona Light           |
| Miller High Life       |
| Coors Banquet (Stubby) |
| Budweiser              |
| Coors Light            |
| Dogfish Head 60 Minute |

## WINES BY THE GLASS

|                                                                               | GLASS | BOTTLE |
|-------------------------------------------------------------------------------|-------|--------|
| <b>WHITE &amp; SPARKLING</b>                                                  |       |        |
| <b>Filori Langhe Arneis</b>   Crisp, floral, bright                           | 13    | 45     |
| <b>Villa Des Anges Sauvignon Blanc</b>   Zesty, mineral, fruit                | 11    | 40     |
| <b>Le Jade Chardonnay</b>   Rich, vibrant French white                        | 12    | 42     |
| <b>Monopolio Pinot Grigio</b>   Crisp, mineral, Italian white                 | 12    | 42     |
| <b>La Clef Du Recit Sancerre</b>   Crisp, elegant, refreshing                 | 20    | 65     |
| <b>Rubus Prosecco</b>   Crisp organic, sparkler                               | 10    | 35     |
| <b>Puriri Hills Mokora Sauvignon Blanc</b>  <br>Bright, complex, berry, spicy | 11    | 40     |

### RED & ROSÉ

|                                                                                            |    |    |
|--------------------------------------------------------------------------------------------|----|----|
| <b>The Pairing</b>   Dry, savory, bold, structured                                         | 16 | 50 |
| <b>La Spinetta Il Nero Di Casanova</b><br><b>Sangiovese Toscano</b>   Rich, earthy, cherry | 15 | 50 |
| <b>Jolie Folle IGP Mediterranee Rosé</b>  <br>Crisp, pale, dry refreshing                  | 13 | 45 |
| <b>Zonte's Footstep Cabernet Sauvignon</b><br><b>Blackberry Patch</b>                      | 15 | 50 |

## HAPPY HOUR

Happy Hour occurs from Monday - Friday from 4-6pm.  
(Staff favorites)

\$2 off all appetizers

\$6 Drafts (Miller Lite, Draft Yuengling Lager,  
Modelo Draft, Athletic Brewing NA Can)

\$7 Cocktails (3 Rum Daiquiri, Old Fashioned,  
Tommy Margarita, Careless Whisper)

\$8 Wine (Le Jade Chardonnay, Zonte's Footstep  
Cabernet Sauvignon, Jolie Folle IGP Mediterranee Rosé)



### REFRESHMENTS & RTD ZERO PROOF BEVERAGE

#### NON-ALCOHOLIC BEVERAGES

Tost Sparkling, Athletic Brewing,  
Heineken 0.0, Fever-Tree, Ritual

#### SELTZERS & READY-TO-DRINK (RTD)

High Noon, White Claw,  
Surfside, Topo Chico



THANK YOU FOR SUPPORTING YOUR NEIGHBORHOOD TAVERN

\*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR DRINKING UNDERAGE YOUR RISK OF BOOZING

# THE HIGHLANDS TAVERN



## SNACKS & STARTERS

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>WINGS</b>                                                                       | 16 |
| <i>Naked, Soy Garlic Glaze, or Buffalo<br/>Blue cheese or ranch, celery sticks</i> |    |
| <b>CHARCUTERIE</b>                                                                 | 22 |
| <i>Chef's selection of cured meats, cheeses<br/>and accompaniments</i>             |    |
| <b>BAR NUTS</b>                                                                    | 7  |
| <i>Roasted mixed nuts, cayenne,<br/>brown sugar</i>                                |    |
| <b>MARINATED OLIVES</b>                                                            | 7  |
| <i>Citrus, garlic, herbs</i>                                                       |    |
| <b>GUACAMOLE &amp; PICO DE GALLO</b>                                               | 13 |
| <i>House-made tortilla chips</i>                                                   |    |
| <b>CREAMY ROASTED ONION DIP</b>                                                    | 10 |
| <i>House-made potato chips</i>                                                     |    |
| <b>FRENCH FRIES</b>                                                                | 8  |
| <i>Old Bay aioli</i>                                                               |    |

## WOOD-FIRED PIZZA

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>MARGHERITA</b>                                                                            | 17 |
| <i>San Marzano tomato sauce, fresh mozzarella,<br/>basil, extra virgin olive oil</i>         |    |
| <b>PEPPERONI</b>                                                                             | 18 |
| <i>San Marzano tomato sauce, mozzarella,<br/>cup &amp; char pepperoni</i>                    |    |
| <b>SAUSAGE &amp; PEPPERS</b>                                                                 | 18 |
| <i>San Marzano tomato sauce, house-made sausage,<br/>roasted peppers, onions, mozzarella</i> |    |
| <b>FOUR CHEESE</b>                                                                           | 17 |
| <i>Mozzarella, fontina, parmesan, ricotta</i>                                                |    |
| <b>MUSHROOM &amp; ONION</b>                                                                  | 17 |
| <i>San Marzano tomato sauce, mozzarella,<br/>mushrooms, caramelized onions</i>               |    |

### PIZZA TOPPINGS

Mushrooms • Spinach • Green Peppers  
Raw Onions • Caramelized Onions • Jalapeños  
Pepperoni • House-Made Sausage • Shrimp  
Ricotta • Kalamata Olives  
2 each

## DESSERTS

|                                            |   |
|--------------------------------------------|---|
| <b>BASQUE CHEESECAKE</b>                   | 8 |
| <i>Candied orange rind and local honey</i> |   |
| <b>CHOCOLATE POT DE CRÈME</b>              | 8 |
| <i>Whipped cream, sea salt</i>             |   |

## ENTRÉES

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>STEAK &amp; POTATOES</b>                                                                  | 28 |
| <i>Grilled Denver steak, seasonal vegetables<br/>and French fries</i>                        |    |
| <b>ROASTED COD</b>                                                                           | 24 |
| <i>Pesto breadcrumbs, roasted fingerlings,<br/>swiss chard and pancetta</i>                  |    |
| <b>FISH TACOS (2)</b>                                                                        | 14 |
| <i>Beer battered Rockfish, habanero slaw,<br/>pico de gallo, salsa verde, corn tortillas</i> |    |
| <b>FALAFEL PLATE</b>                                                                         | 18 |
| <i>Falafel, marinated vegetable salad,<br/>warm pita, cilantro-lime crema</i>                |    |
| <b>CHICKEN POT PIE</b>                                                                       | 22 |
| <i>Creamy chicken and vegetable stew<br/>topped with flaky puff pastry</i>                   |    |

## SALADS

Add Protein:

Grilled Chicken +6 • Steak +8 • Shrimp +8

|                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>COBB SALAD</b>                                                                                                                         | 19 |
| <i>Mixed greens, grilled chicken, bacon,<br/>avocado, cheddar &amp; jack cheeses, egg, tomato,<br/>choice of creamy cilantro dressing</i> |    |
| <b>GREEK SALAD</b>                                                                                                                        | 18 |
| <i>Romaine, tomato, red onion, kalamata olives, feta,<br/>served with oregano vinaigrette</i>                                             |    |
| <b>CAESAR SALAD</b>                                                                                                                       | 15 |
| <i>Romaine, parmesan, croutons,<br/>caesar dressing</i>                                                                                   |    |
| <b>HOUSE SALAD</b>                                                                                                                        | 12 |
| <i>Mixed greens, tomato, red onion,<br/>choice of dressing</i>                                                                            |    |

## HANDHELDS

Served with French Fries

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| <b>GRILLED CHICKEN CLUB</b>                                                                           | 17 |
| <i>Lettuce, tomato, onion, pickle, bacon,<br/>provolone, potato roll</i>                              |    |
| <b>ROAST PORK SANDWICH</b>                                                                            | 17 |
| <i>Slow-roasted pork shoulder, broccoli rabe,<br/>sharp provolone, long roll</i>                      |    |
| <b>SMASH BURGER</b>                                                                                   | 18 |
| <i>Double patties, American cheese, house sauce,<br/>lettuce, tomato, onion, pickles, potato roll</i> |    |
| <b>CRAB CAKE SANDWICH</b>                                                                             | 24 |
| <i>Lump crab cake, lettuce, tomato,<br/>house made pickles, Old Bay aioli,<br/>potato roll</i>        |    |

Please inform your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.