



# NORTH HIGH

BREWING CO

HAPPY HOUR

MONDAY - FRIDAY



3-5 PM


## SHAREABLES

\$2 OFF DRAFT BEER & SHAREABLES  
\$1 OFF COCKTAILS & WINE



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

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



**CILANTRO LIME HUMMUS**   | 14  
garbanzo beans, cilantro, lime juice, tahini, garlic, olive oil, served with tortilla chips and cucumber

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

**BAVARIAN PRETZELS** | 12  
four fresh baked bavarian sourdough pretzel sticks, north high beer cheese & beer mustard


**BLISTERED BRUSSELS**   | 12  
halved & blistered brussels sprouts, roasted red peppers, citrus glaze, cotija, sunflower seeds



**TENDERS** | 11  
buttermilk brined, hand dredged, fried crispy, choice of wing sauce or dressing


 **WINGS**  | 6 for 9 | 12 for 17  
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 / zesty ranch / dry nashville hot

## LIGHTER FARE


**SIMPLE SALAD**  | 11  
local greens, cucumber, grape tomato, red onion, ranch sunflower seeds, avocado, cotija, ranch



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




**BLACKENED CHICKEN COBB**  | 18  
local greens, gorgonzola, blackened chicken breast, avocado, bacon, egg, red onion, tomato, sunflower seeds, green goddess dressing

**MEXI-QUINOA SALAD**  | 13  
local greens, quinoa, pinto beans, avocado, roasted corn, red pepper, lime, cilantro, sunflower seeds, cotija, citrus vinaigrette






**WILDCAT SHRIMP** | 13  
crispy jumbo shrimp, hot garlic buffalo, served on arugula with green goddess aioli & green onion

**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 salad, kale, roasted broccoli, roasted red peppers, blackened chickpeas, spicy tahini, cilantro

 **AVOCADO BOATS**   | 15  
1 for 7 | 2 for 13 | 3 for 18  
half an avocado filled with our house quinoa salad, kale, cilantro lime hummus, spicy tahini, sunflower seeds, cilantro

braised pork or chicken +6 | shrimp or salmon +8


HOUSE DRESSINGS:  
ranch / blue cheese / zesty ranch / green goddess  
citrus caesar  / citrus vinaigrette    
balsamic vinaigrette  

- KIDS MENU AVAILABLE FOR AGES 12 AND UNDER -

THERE'S  
MORE!



North High Favorites

 Gluten Friendly\*

 Vegan


\*We prepare gluten friendly items upon request however all meals are prepared in an open kitchen, 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.


# BREWED TO SHARE



## MAINS

**BLACKENED SALMON**  | 23  
atlantic wild caught, sweet citrus glaze,  
kale, pickled red onions, brown rice  
pilaf and blistered brussel sprouts


 **FISH 'N CHIPS** | 18  
hand battered north high lager  
haddock, french fries, blistered  
brussels sprouts, house tartar, lemon

**CHICKEN DINNER**  | 16  
grilled chicken breast, colby jack  
cheese, brown rice pilaf, broccoli,  
north high sauce

## TACOS

make any taco a bowl or salad +2

**SOUTHWEST** | 13  
choice of southwest seasoned chicken,  
beef or potato, mexican cheese,  
shredded lettuce, pico, black bean &  
corn salsa, lime crema, jalapeño relish

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


**CARNITAS** | 13  
braised pork, pickled onion, jalapeno  
relish, shredded lettuce, pico, cotija,  
lime crema, cilantro


**SHRIMP** | 14  
crispy tiger shrimp, kale, jalapeno  
relish, zesty ranch, sunflower seeds

## BEVERAGES

**SOFT DRINKS** | 1.99  
coke, diet coke, sprite, dr pepper,  
orange fanta, root beer, ginger ale,  
lemonade, iced tea


## HANDHELDS

all burgers & sandwiches served on a brioche bun & your choice of a side  
**gluten-free bun**  +2

 **THE STANDARD** | 15  
choice between our house burger  
or crispy chicken breast, cheddar  
cheese, local greens, tomato,  
red onion, house pickles,  
north high sauce

**THE SMOKEHOUSE** | 15  
house burger, colby jack,  
bacon, lettuce, tomato, frizzled  
onion, house pickles and honey  
wheat bbq

**CRAFT BURGER** | 16  
house burger, goat cheese, bacon,  
jalapeño, local greens, avocado,  
pickled red onion

**VEGGIE BURGER**  | 14  
roasted beet & chickpea patty,  
local greens, tomato, pickled onion,  
avocado, tomato jam

**SALMON BLT** | 18  
pressed baguette roll, grilled or  
blackened salmon, bacon, local  
greens, tomato, yuzu sauce


**BUFFALO  
CHICKEN SANDWICH** | 15  
grilled or fried chicken breast, hot  
garlic sauce, blue cheese crumbles,  
lettuce, tomato, pickled onion, ranch

SIDES:

**FRIES, SWEET POTATO FRIES**   | 4

**ROASTED BROCCOLI**   | 4

**BROWN RICE PILAF**   | 5

**BLISTERED BRUSSELS**  | 6

**1/2 SALAD - SIMPLE OR KALE CAESAR**  | 7

**NOW SERVING BRUNCH!**

SATURDAYS & SUNDAYS  
10AM - 2PM

**BOOK OUR PRIVATE EVENTS SPACES!**

Catering packages available.

Ask server for details.



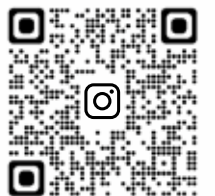
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**FOLLOW US**

@northhighdublin



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