



highballlanes.com | 601.487.9520
3019 NORTH STATE ST. | JACKSON, MS

SHAREABLES

Bleu Cheese Chips \$11

Our house-made chips served with rosemary blue cheese cream, blue cheese crumbles and drizzled with hot honey

Highball Nachos \$11

Our house-made chips served with queso, pico and sour cream

available add-ons: pickled jalapeños (\$1.50), sliced avocado (\$2), grilled chicken (\$6), steak (\$8) or bacon (\$6)

Ten Pin Calamari \$16

Crispy flash fried calamari tossed in spicy garlic sauce

Duck & Andouille Sausage Eggrolls \$16

Stuffed with duck and andouille sausage, charred napa cabbage and red bell pepper

Quesadillas \$16

Soft tortillas filled with cheese, grilled onions and peppers and your choice of chicken or steak

Wings \$15

8 wings fried and toss in your choice of sauce: Buffalo, spicy garlic, orange pepper, buffalo lemon pepper, ranch garlic parm, naked

Fried Green Tomatoes \$12

Enjoy our take on a southern delicacy with 4 fried green tomatoes, served with remolaude, citrus aioli and cotija cheese crumbles

Highball Sampler \$21

Pick any 4 appetizers and enjoy. Does not include nachos or blue cheese chips

SIDES

House chips \$4

Fries \$4

Ranch fries \$5

Truffle parmesan fries \$5

Fried okra (whole) \$4

Corn and jalapeno hushpuppies \$3

Grilled asparagus \$4

Sauteed broccoli \$4

SALAD

Cobbish \$12

Mixed greens, bleu cheese, egg, green onion, avocado, tomato, and bacon served with choice of dressing

House Salad \$6/\$10

Fresh greens, carrots, and tomatoes, tossed in your choice of dressing

Classic Caesar \$6/\$10

Chopped romaine, shaved parmesan, garlic croutons, tossed in housemade ceaser dressing

Wedge Salad \$10

Baby romaine, Blue cheese dressing, Blue cheese crumbles, bacon, and cherry tomatoes

SALAD ADD-ONS

Fried or Grilled Chicken \$5

Grilled Shrimp (6) \$7

Grilled Salmon \$7

ENTREES

Fried Green BLT \$14

Crispy fried green tomato, 4 strips of bacon, buttered Texas Toast, citrus aioli

Po' Boys \$16

Your choice of Catfish or shrimp served on a hoagie roll with lettuce, tomato, pickle, and remoulade sauce

Hot Honey Chicken \$16

Fried chicken breast tossed our house made hot honey sauce and served on toasted brioche topped with bleu cheese sauce cream

Turkey Burger \$15

Toasted Brioche bun w/brie cheese and caramelized onions, lettuce, and tomato

Highball Cheeseburger \$16

8 oz. patty on toasted Brioche w/lettuce, tomato, mayonnaise, and mustard

available add-ons: caramelized onion, blue cheese, bacon, jalapeños, fried eggs \$1.50

Highball Cheesesteak \$15

Thinly sliced ribeye, buttered Texas Toast with sautéed mushrooms, onions, peppers, and chipotle mayo

Blackened Salmon Grilled Cheese \$18

w/spinach cream cheese, and truffle parmesan

*Parties of 6 or more will be charged a 20% gratuity on the food and beverage total. Checks for parties of 8 or more will not be separated. We can take up to 4 cards per bill to be split evenly. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

ENTREES CONTINUED

Hot Honey Chicken \$19

Buttermilk brined fried chicken pieces tossed in our signature hot honey sauce

Fried Platters \$19/\$21

Your choice of 12 large shrimp, 6 crispy chicken tenders or 6 pieces of Catfish served with roasted corn and jalapeno hushpuppies & Fries

Creamy Cajun Pasta \$24/28

Andouille sausage, cajun cream sauce, your choice of chicken or shrimp, shaved parmesan (shellfish in sauce)

Shrimp & Grits or Catfish \$24

Cajun cream sauce, roasted corn, and tomatoes over truffle parmesan cheese grits

Cajun Steak Frites \$29

Cajun rubbed ribeye w/smoked cajun butter and truffle parmesan fries

Short Rib Sandwich \$18

Served with caramelized onion and rosemary mayonnaise on a buttered Brioche bun

DESSERTS

NY Style Cheese Cake \$10

NY style cheesecake topped with your choice of pecan pie filling, raspberry filling, or caramel icing

Bread Pudding w/Bourbon \$10

New Orleans style bread pudding with bourbon cream sauce

Oreo Brownie \$10

Brownie topped vanilla bean ice cream and Oreo crumbles

DRAFT BEER

Fertile Ground Pilsner \$7

Michelob Ultra \$6

Miller Lite \$5

Blue Moon \$6

Key City Mississippi Queen \$7

Lil' Miss Sour \$7

Ghost in the Machine \$7

COCKTAILS

Gutter Punk \$10

Tequila, Mezcal, Grenadine, lemon

The Dude \$11

Vodka, Coffee Infused Creme de Cacao, Cold Brew, hand whipped cream

Cherry Cola Highball \$11

Fresh cherry and vanilla infused Maker's Mark w/ Coca Cola

Peachy Keen \$10

Tequila, Peach Schnapps, and grapefruit soda.

Jackson Water \$12

Vodka, Gin, Rum, Tequila, Amaro Meletti, lemon, lime and Sprite

Perfect Margarita \$16

Tequila, Grand Marnier, Triple Sec, & Lime
Your Choice of Classic, Strawberry, Mango, or Peach

Spiked Southern Peach Tea \$14

Tito's, Peach Schnapps, Sweet Tea and lemonade

French 75 \$12

Gin, Lemon, Simple Syrup, House Champagne

Old Fashioned \$11

Maker's Mark, Bitters, Simple, and Orange



*Ask your server about seasonal cocktails and bartender exclusives!!!

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