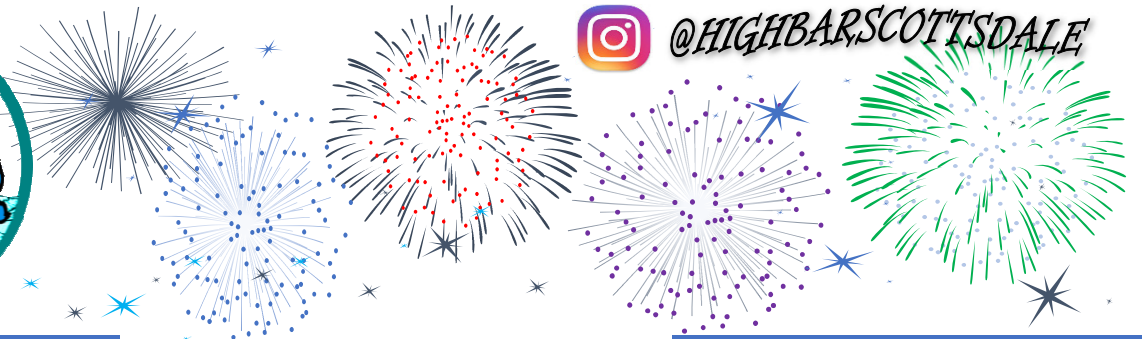




 @HIGHBARSCOTTSDALE



COCKTAILS

LEMON FLOWER HAZE- \$12

ELDERFLOWER, ROSE WATER, GUNPOWDER GIN,
BLACKBERRIES, LEMON, TONIC

NORTHERN LIGHTS- \$11

ARCADIA CUCUMBER VODKA, MELON LIQUEUR,
SODA, SPRITE

STRAWBERRY COUGH- \$10

RASPBERRY LIQUEUR, ORANGE VODKA,
STRAWBERRY PUREE, WHIPPED CREAM

GRAPEFRUIT EXPRESS- \$12

WOODFORD RESERVE, GRAPEFRUIT SYRUP,
BORDEAUX SOAKED CHERRIES

BLOOD ORANGE CRUSH- \$10

BLOOD ORANGE JUICE, ARCADIA GRAPEFRUIT
VODKA, GRENADINE

PANAMA RED BLOODY- \$11

ARCADIA JALAPENO VODKA, CHOLULA HOUSE
BLOODY MIX, TAJIN, LIME

MAUI WOWIE- \$12

ORANGE VODKA, BLUE CURACAO, TEQUILA, RUM,
GIN, PEACH SYRUP, SPRITE

COCKTAIL FLIGHTS- CHOOSE 3 MINI SIGNATURE COCKTAILS FOR \$15

MUNCHIES

THE BROSCETTA BOARD- \$12

Pork & Red Pepper Jelly/ Crab & Poblano
Cream/ Fig & Apple with Goat Cheese

SONORAN TATER SKINS - \$10

fried potato, chipotle sauce, garlic,
cheddar, ranch, jalapenos

HONEY HOT CHICKEN - \$12

crispy chicken, honey hot sauce, garlic
cheddar biscuits, goat cheese, carrot

ROASTED CAOLI SALAD- \$12

cauliflower, dates, peppadew, almond,
goat cheese, fried onion, cider dressing

CRAB NACHO - \$13

wonton, sriracha crema, wasabi
ranch, eel sauce, avocado, ginger

HAWAIIAN SWEET FRIES - \$11

pineapple jam, pork, goat cheese,
maple chipotle, green onion

CANADIAN TATER SKINS - \$11

fried potato, garlic butter, brown
gravy, cheese curds, green onion

DESSERT

SMORES BOARD- \$6

everything you need for a rooftop
camp out

PEACH COBBLER- \$5

sugared peaches, brown sugar oat
crumble, caramel ice cream

LEMON BREAD PODDIN- \$6

lemon cake, dulce de leche ice
cream, blueberry syrup

HIGH BAR KIDS

add \$3 for the Peter Pans

CHICKEN TENDERS & FRIES- \$6

MAC & CHEESE w/FRIES- \$6

QUESADILLA w/FRIES- \$6

KIDS SONDIAE- \$3

WEEKLY SPECIALS

THIRSTY THURSDAYS- \$15

BRUSH BOARD AND GLASS OF WINE OR
BEER

SONDAY FONDAY

*\$10 SELECT WINES BY THE
BOTTLE*

