

05/24

F-0035

THEHIMARK.COM / @THEHIMARK f t i



WIFI: himark-guest

PASSWORD: StrohsAndCrows

MENU

PLEASE ORDER AT THE BAR

E A S T

E N D



R O A D

H O U S E

"Relax, The Hi-Mark Way"

OPEN DAILY

MONDAY-FRIDAY

11am-Midnite

SATURDAY-SUNDAY

10am-Midnite

Weekend Brunch 10am-3pm

Kitchen open until 11pm Daily



HAPPY HOUR



ALL DAY MONDAY

4-6pm

TUESDAY thru FRIDAY

\$1 Off Liquor, Draft, and Package Beer,

Food Specials

\$2 Off Wine Pours

M E N U



SANDWICHES

comes with side of crinkle fries
+ make fries loaded \$3
+ sub any extra for fries \$1.50

¹The Hi-Melt \$15

1/3lb. Avril Bleh smashed burger, provolone, american, caramelized onions, fry sauce
grilled Allez Bakery rye or sourdough bread
+ make it a double \$5

²Burger \$15

1/3lb. Avril Bleh smashed burger, shredded lettuce, tomato, pickle, onion, mayo, sesame bun
+ add cheese or bacon \$1 ea.
+ make it a double \$5

³Classic Club \$14

Avril Bleh deli sliced ham + turkey, bacon, lettuce, tomato, mayo, grilled Allez Bakery rye or sourdough bread

⁴Grilled Cheese \$10

Cheddar, provolone, parmesan-crusts grilled Allez Bakery sourdough

SALADS

¹East Ender Salad \$12

Mixed greens, bacon, green apple, red onion, spicy sunflower seeds, parmesan cheese, dijon vinaigrette
+ add fried chicken \$4

²Cobb Salad \$14

Mixed greens, fried chicken, blue cheese, cheddar, hard-boiled egg, tomatoes, scallions, bacon, spicy sunflower seeds, choice of dressing

CHOICE OF HOUSEMADE DRESSING

+ extra dressing \$2
Blue Cheese
Ranch
Dijon Vinaigrette
Honey Mustard

SEASONAL SPECIAL

^{4.1}Hi-Mark Reuben \$16

Thin-sliced housemade corned beef, Pickled Pig Caraway Kraut, swiss cheese, beer mustard + fry sauce, grilled Allez Rye

⁵Fried Chicken Sandwich \$14

Fried chicken thigh, pickles, shredded lettuce, fry sauce, sesame bun

⁶Buffalo Chicken Sandwich \$14

Fried chicken thigh, Classic Buffalo sauce, tangy coleslaw, ranch or blue cheese, sesame bun

⁷Nashville Hot Chicken Sandwich \$14

Fried chicken thigh, Nashville Hot sauce, pickles, shredded lettuce, mayo, sesame bun

⁸Chicken Torta \$15

Chopped + seasoned chicken, provolone, refried beans, pico de gallo, avocado crema, shredded lettuce, toasted baguette
+ jalapeños optional \$1

⁹Veggie Philly \$14

Roasted broccoli, cauliflower, mushrooms, sauteed onions, red bell peppers, mayo, provolone, toasted baguette
+ add grilled chicken \$4
+ jalapeños optional \$1

CHILI

¹Lang Thang Chili Bowl \$12

Bowl of Bo Kho Vietnamese-style chili, cheddar, onions, scallions, sriracha and cilantro, sliced grilled baguette

²Lang Thang Chili Mac \$12

Bo Kho Vietnamese-style chili, over macaroni pasta tossed in our house-made beer cheese, cheddar, onions, scallions, sriracha and cilantro



"Relax, The Hi-Mark Way"

CHICKEN WINGS & TENDERS



- ¹BBQ Dry Rub*
- ²Lemon Pepper Dry Rub
- ³Eli's BBQ Sauce*
- ⁴Korean BBQ
Gochujang Sauce
- ⁵Classic Buffalo
- ⁶Spicy BBQ
- ⁷Spicy Buffalo
- ⁸Nashville Hot

Not available on the side

WINGS

All Flats/Drums
15% upcharge

6/\$11
12/\$21
24/\$40
36/\$55

TENDERS

Classic tenders w/ sauce
on the side or tossed in
your choice of sauce

4/\$8
8/\$15
12/\$23
24/\$45

EXTRAS

¹Side Salad \$6

Mixed greens, red onions, tomato, cucumbers, spicy
sunflower seeds, choice of dressing
+ add bacon or cheese 75¢ ea.
+ add hard-boiled egg \$1 ea.

²Lang Thang Chili \$7

Cup of Bo Kho Vietnamese-style chili, cheddar,
onions, scallions, sriracha and cilantro

³Tangy Cole Slaw \$4

Shredded white and green cabbage, carrots, tangy
cole slaw dressing

⁴Celery + Ranch/Blue Cheese \$3

⁵Side of Sauce (Excluding Beer Cheese)

2oz/\$1 4oz/\$2

DIPS/SAUCES

Ranch / Blue Cheese / Fry Sauce
Honey Mustard / Beer Mustard
Beer Cheese \$3

*All Dips and Sauces are made in-house**

*BBQ Dry Rub & Eli's BBQ Sauce are made for The Hi-Mark
by our friends at Eli's BBQ

SNACKS + SHAREABLES

¹Crinkle Fries Basket \$5 half / \$8 full
with fry sauce

²Saratoga Chips \$6
with Eli's BBQ sauce
+ beer cheese optional \$3

³Fried Pickles \$7
Battered + fry sauce

⁴Fried Cauliflower Bites \$9
Battered + Korean BBQ sauce

⁵Tuba Baking Co. Pretzel \$10
with beer cheese + mustard

LOADED FRIES

⁶Classic Loaded Fries \$7/\$12
House-made beer cheese, cheddar, sour cream,
bacon, tomato, scallions

⁷Chili-Cheese Fries \$7/\$12
Lang Thang Chili, cheddar, onions, scallions,
sriracha and cilantro

⁸Nacho Fries \$14
Crinkle fries tossed in taco seasoning, chopped +
seasoned chicken, pico de gallo, cheddar, avocado
crema, refried beans, scallions
+ jalapeños optional \$1

Loaded Fries can be made with Saratoga Chips

M E N U



COLD BEERS

On Tap!



ROTATING DRAFT LIST

Available as pints or half-pints
See draft board for details



BEER PITCHER SPECIAL

Miller High Life \$9

Everything Else \$28

Buckets o' Beer

Pick 5 - Mix -n- Match

*Bucket upcharge for Tall Boys

CRAFT BUCKET \$23

ESSENTIALS BUCKET \$13

Essentials

Budweiser
Bud Light
Busch Light
Coors Light
Coors Banquet Tall Boy
Heineken
Miller Lite
Michelob Ultra
Montucky Cold Snack Tall Boy
Pacifico
Stroh's

More Good Beers

3 Floyds Gumballhead Wheat
Ace Pear Cider
Bell's Two Hearted IPA Tall Boy
Down East Cider
North Coast Scrimshaw Pilsner
Oskar Blues Dale's Pale Ale APA
Revolution Brewing Anti-Hero IPA
Lost Coast Tangerine Wheat
New Holland Tangerine Space Machine Hazy IPA
Sierra Nevada Hazy Little Thing IPA Tall Boy
Toppling Goliath Psuedo Sue APA

Seltzers

White Claw
Lime, Mango
High Noon
Grapefruit, Lemon, Lime, Peach, Pineapple
High Noon Tequila
Grapefruit, Lime, Passionfruit, Strawberry
Happy Dad
Fruit Punch
Long Drink
Regular, Sugar-Free



"Relax, The Hi-Mark Way"

THE HI-BALLS

well/premium

New For Spring!

Coconut Berry Delight \$9

Tito's vodka, fresh blackberry syrup, coconut creme, lemonade, soda, lemon garnish

Hi-Markarita \$8

El Jimador tequila, triple sec, mango puree, sour mix, lime garnish, salt or sugar rim

Pirates Paradise Punch \$10

Plantation Pineapple rum, pineapple juice, fruit punch, coconut creme, soda, orange garnish

Peach Out \$10

Hi-Mark Prosecco, fresh peach syrup, soda, peach garnish

Blackberry Bourbon Smash \$12

Woodford Reserve bourbon, fresh blackberry puree, lemon juice, orange juice, ginger ale, lemon garnish

Blood Orange Mule \$11

Tito's Vodka, lime juice, blood orange juice, simple syrup, ginger beer, orange slice

Morning Dew \$10

Long Drink (regular or sugar-free), Campari, lime wedge

East End Elixir \$12

Butterfly Cannon Tequila, grapefruit juice, lime juice, Aperol, simple syrup, soda water

Blueberry Haze \$9

Blueberry Smirnoff vodka, Blue Curaçao, sour mix, Sprite, lemonade

Pick Your Spritz \$8

Aperol, Avera, or Campari; draft prosecco, soda, orange

Fresca And... \$6.50/8.50

Bourbon, rum, gin, vodka or tequila

WINE

glass/bottle

Red

Pinot Noir \$12/35

Paquet Montagnac
Charnay-Lès-Mâcon, France

'CMS' Red Blend \$9.50/32

Hedges Cab-Merlot-Syrah
Washington State

Cabernet Sauvignon \$10/35

Grayson Cellars
California

Rosé Everyday

Borsao Tocado Rosé

\$8.50/29

Garnacha

White

Vinho Verde \$7.50/25

Broadbent
Portugal

Sauvignon Blanc \$7.50/25

Le Hameau
Charentais, France

Chardonnay \$9.50/32

Grayson Cellars
California

Prosecco (on draft) \$8

La Vite
Veneto, Italy

Plus all of your favorite classics!

Whether you're in the mood for a classic Old Fashioned, a Negroni aperitivo, a bracing Martini, or a refreshing Margarita, we can make all of your favorite classic cocktails, just ask!

M E N U



BRUNCH

Available Every Weekend 10am-3pm

Food

¹Chicken & Waffle Sandwich \$15

Marty's waffle bun, Spicy Ginger Honey, fried chicken thigh, lightly dressed arugula

²Pirate Melt \$12

Pirate's Eye toasted sourdough, country sausage patty, caramelized onion, american & provolone cheese, fry sauce

³W.B.E.C. \$12

Bacon, Egg & Cheese on a Marty's Waffle bun
Sub sausage patty for bacon +1
Add sausage patty for maximum meats +4

⁴Hi-Mess \$14

Crinkle fries, sausage pepper gravy, bacon bits, cheddar cheese, scallion, fried egg

⁵Brunch Salad \$14

Arugula, blue cheese, red onion, mixed berries, cranberry blood orange vinaigrette
Add Grilled Chicken +4

⁶CinnaSticks \$10

Deep-fried Allez sourdough french toast sticks tossed in cinnamon sugar served with maple syrup

Brunch Drinks

Bloody Mary \$9

Mimosa \$8

Grapefruit + OJ + Natalie's Blood Orange

Lang Thang Coffee Co. Coffee \$5

DRINK FEATURES

¹Ranch Water \$7

Machine-chilled, draft-poured Hornitos Tequila, Extra-Carbonated Soda Water, and lime

²Toxic Turtle Shot

It's a secret recipe, known only by a few bartenders in the city, trust us, it's damn good.

Fresh!

HI-MARK MERCH

Koozies \$5

T-Shirts \$20

Crewneck Sweatshirts \$35

Hoodies \$45

The Hi-Mark Story

In 1997, the Ohio River flooded Cincinnati's historic East End neighborhood and was declared a federal disaster zone. As the area began rebuilding in 2015, the groups behind Eli's BBQ and Pho Lang Thang got together to create something that was missing in the area; a neighborhood bar featuring drinks (both kinds—cold and refreshing), food (especially wings), and games (both analog games, and all of the local sports teams). The entire interior of the building was reconfigured and the main floor was raised up and out of the historical flood plain, giving the inspiration for the name of the establishment, The Hi-Mark.