

WIFI: himark-guest
PASSWORD: STROHSANDCROWS

THEHIMARK.COM / @THEHIMARK f t i



E A S T

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R O A D

H O U S E

"Relax, The Hi-Mark Way"

OPEN DAILY

MONDAY-FRIDAY

11am-Midnite

Industry Brunch Monday 11am-3pm

SATURDAY-SUNDAY

10am-Midnite

Weekend Brunch 10am-3pm

Kitchen open until 11pm Daily

HAPPY HOUR

ALL DAY MONDAY

3-6pm

TUESDAY thru FRIDAY

\$1 Off Liquor, Draft, and Package Beer

\$2 Off Wine Pours

\$1 off Shareables and Loaded Fries



COLD DRINKS

Boilermakers

STROHS & CROWS \$6

A cold Stroh's beer and a pour of Old Crow Bourbon

EL PACIFICO \$10

A can of Pacifico with a shot of el Jimador Tequila

TRUTH & CONSEQUENCES \$14

A 19.2oz Juicy Truth with a Bulliet Bourbon sidecar



BEER PITCHER SPECIALS

High Life \$10

Cincy Light \$20

Buckets o' Beer

Pick 5 - Mix -n- Match

*Bucket upcharge for Tall Boys

ESSENTIALS BUCKET \$13

ANYTHING ELSE BUCKET \$23

On Tap!



ROTATING DRAFT LIST

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

Essentials

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

Seltzers

- Nutrl
- Orange
- Long Drink
- Regular & Sugar Free
- High Noon
- Peach, Pineapple
- Suncruiser
- Tea, Lemonade
- White Claw
- Lime, Mango

Non-Alcoholic

- Blue Moon
- Guinness 0
- Brooklyn Brewing
- Special Effect, IPA
- Sam Adams
- Just the Haze, Hazy
- Rhinegeist Ghost Pils

American Pale Ales

- Dogfish Head Grateful Dead Juicy Pale
- Oskar Blues Dale's Pale Ale
- Toppling Goliath Pseudo Sue

India Pale Ales

- Bell's Two Hearted - Tall Boy
- Revolution Brewing Anti-Hero
- Rhinegeist Juicy Truth - Stovepipe

Sour Ales

- Seventh Son Pineapple Express
- with Cannabis Terpenes
- Urban Artifact Gadget

Wheat/Pilsner

- Lost Coast Tangerine Wheat
- North Coast Scrimshaw

Ciders

- Ace Cider - Rotating
- Down East Unfiltered

THE HI-BALLS

Blackberry Bourbon Smash \$12

Buffalo Trace Bourbon, Blackberry Syrup, Orange Juice, Lemon Juice, Ginger Ale

Spiced Apple Gin Fiz \$12

Four Peel Gin, Apple Cider, Lemon Juice, Cinnamon

Ranch Water \$7

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

Cocktails

Espresso Martini \$14

Lang Thang Coffee Co. "Black Cold Brew", Haku Vodka, Kahlua

Lychee Martini \$12

Haku Vodka, Lychee Syrup and Juice, Elderflower liquor and Lime Juice. A Lang Thang Group Classic.

Burnt Citrus Spritz \$12

Amaro Nonino, Grand Marnier, Lemon Juice, Prosecco, Burnt Orange

Pick Your Spritz \$8

Aperol, Averna, or Campari; draft prosecco, soda, orange. Have a Hugo Spritz for \$2 more!

Fresca And...+ \$2

Add Fresca to any liquor of your choice.

Mocktails & Coffee

Zero Proof Mule \$5

Cranberry and Lime Juices, Ginger Beer.

Fresca Fizz \$5

Grapefruit, Orange, and Lemon Juices with Fresca.

Lang Thang Coffee \$6

Vietnamese Iced Milk Coffee.

WINE

glass/bottle

Red

Pinot Noir \$12/35

Paquet Montagnac
Charnay-Lès-Mâcon, France

Red Blend \$14/40

Trentadue Old Patch Red Zin-Sirah-Carignane
Sonoma County, California

Cabernet Sauvignon \$14/40

Highway 12
Sonoma, California

Everyday Rosé

Agenais

Vigneron A Laplume

\$11/32

White

Chardonnay \$10/30

Aves del Sur
Maule Valley, Chile

Pinot Grigio \$11/32

Clic
Cormons, Italy

Sauvignon Blanc \$12/35

Ant Moore
Marlborough, New Zealand

Prosecco (on draft) \$8

Boca Barrel
Veneto, Italy

Non-Alcoholic

Sparkling Riesling or Rosé \$10

Leitz Eins Zwei Zero
Germany

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!



SHAREABLES

Crinkle Fries Basket \$6 half / \$10 full
with fry sauce

Saratoga Chips \$6
with Eli's BBQ sauce

Fried Pickles \$7
Battered + fry sauce

Fried Cauliflower Bites \$8
Battered + Korean BBQ sauce

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

Mac & Cheese Balls \$10
Panko crusted deep-fried white cheddar and chihuahua mac and cheese with diced jalapeños and hatch chilies served with ranch

LOADED FRIES

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

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

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

Loaded Fries can be made with Saratoga Chips

EXTRAS

Tangy Cole Slaw \$4
Shredded white and green cabbage, carrots, tangy cole slaw dressing

Celery + Ranch/Bleu Cheese \$3

Cucumbers + Ranch/Bleu Cheese \$3

Beer Cheese \$3

WINGS

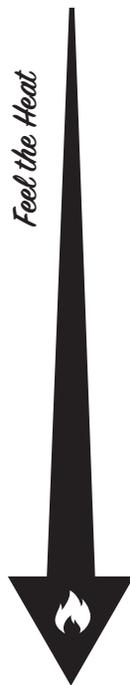
6/\$11
12/\$21
24/\$40
36/\$55

TENDERS

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

CLASSIC SAUCES

Wings and Tenders are available with house-made sauces tossed or on the side



Eli's BBQ - Dry Rub

Lemon Pepper - Dry Rub

Garlic Parmesan

Eli's BBQ

Korean BBQ

Classic Buffalo

Spicy BBQ

Spicy Buffalo

Caribbean Jerk

Chili Buffalo

Thai Chili Buffalo

Nashville Hot

DIPS

Ranch / Bleu Cheese / Fry Sauce
Honey Mustard / Beer Mustard

2oz/\$1

4oz/\$2

SANDWICHES

Comes with a choice of Fries, Chips or Coleslaw + SUB Fried Pickles, Fried Cauliflower, or Side Salad \$2
+ Make Fries Loaded or SUB Chili Cup \$3

The 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

Burger \$15

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

Classic Club \$15

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

Grilled Cheese \$12

Cheddar, provolone, parmesan-crusteD grilled Allez Bakery sourdough + add bacon \$3

SALADS

+ add grilled or fried chicken \$4
+ add cheese, egg, or bacon bits \$1

East Ender Salad \$12

Mixed greens, bacon, green apple, red onion, spicy sunflower seeds, parmesan cheese, dijon vinaigrette

Cobb Salad \$14

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

Side Salad \$6

Mixed greens, red onions, tomato, cucumbers, spicy sunflower seeds, choice of dressing

CHOICE OF HOUSEMADE DRESSING

Bleu Cheese/Ranch/Honey Mustard
Dijon Vinaigrette/Italian Vinaigrette

SEASONAL SPECIAL

Meatball Hoagie \$18

Housemade meatballs with a blend of Avril Bleh beef and pork on a hoagie roll with red sauce, provolone, parmesan and dried oregano.
+ add jalapeños or banana peppers \$1

Fried Chicken Sandwich \$15

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

Buffalo Chicken Sandwich \$15

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

Nashville Hot Chicken Sandwich \$15

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

Chicken Torta \$15

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

Veggie Philly \$15

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

LANG THANG CHILI

Chili Bowl \$7/\$12

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

Chili Mac \$12

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

Looking for brunch?

Menu on last page →



BRUNCH

Available Every Weekend 10am-3pm
Industry Brunch Monday 11am-3pm

Food

Chicken & Waffle Sandwich \$15

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

Pirate Melt* \$12

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

Waffle, Egg & Cheese* \$10

Fried egg with American cheese on a Marty's waffle bun

+add bacon \$3

+add sausage \$4

Hi-Mess* \$14

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

CinnaSticks \$10

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

Brunch Drinks

Bloody Mary \$9

Mimosa \$8

*Consuming raw or undercooked egg may increase risk of foodborne illness

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.

The following major food allergens are used as ingredients in this facility: **milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.** Please notify our staff if you would like more information about these ingredients or the dishes that contain them.