

04/24 F-0034

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-WEDNESDAY
4-Midnite

THURSDAY-SUNDAY
11am-Midnite

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

MENU



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-crusting 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

MENU



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, lemondade

Pick Your Spritz \$8

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

Fresca And... \$6.50/8.50

Bourbon, rum, gin, vodka or tequila

Ranch Water

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

\$7

Giddyup!

Try a Toxic Turtle Shot!

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

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!

MENU



WINE

glass/bottle

Red

Pinot Noir \$12/35

Paquet Montagnac, Charnay-Lès-Mâcon, France
Notes of red fruits, cherry, raspberries, black currants subtly spiced with cinnamon and pepper.

'CMS' Red Blend \$9.50/32

Hedges Cab-Merlot-Syrah, Washington State
Dark ruby color. A hint of sweetness, medium-plus body with well-integrated tannins that linger on the long finish. A nicely balanced wine.

Cabernet Sauvignon \$10/35

Grayson, California
Dark ruby color with a rich nose of blackberry, raspberries and hints of black pepper. This intense Cabernet is full of artful fruit, provides a round mouth feel and a soft lingering finish with hints of toasted French oak.

ROSÉ EVERYDAY

Borsao Tocado Rosé

\$8.50/29

Garnacha

HI-MARK MERCH

Koozies \$5

T-Shirts \$20

Crewneck Sweatshirts \$35

Hoodies \$45

White

Vinho Verde \$7.50/25

Broadbent, Portugal
Fresh and spritzy shows zesty aromas of blood orange and peach with flavors of green apple, citrus and minerals. Light and spicy finish.

Sauvignon Blanc \$7.50/25

Le Hameau, Charentais, France
Light lemon color, aromas of white fruits (pear, Granny Smith apples) and a hint of minerality and herbaceousness. Crisp and fresh on the palate, it is well-balanced between fruitiness and acidity.

Chardonnay \$9.50/32

Grayson Cellars, California
Notes of pineapple, papaya and nectarine are ripe and bordering on candied, with a nice twist of acidity that keeps this from being cloying. Making this wine soft, tasty and easy to drink.

Prosecco (on draft) \$8

La Vite, Veneto, Italy
A little bit of the bubbly.

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.