

# The Highball

1142 S Lamar Blvd 78704-2300 · +15123838309 · Updated: Jan 14, 2026

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## SMALL PLATES 16

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### Jalapeño Cheese Cornbread

\$4.00

served with honey butter

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### Tamale Balls

\$9.00

masa balls filled with pulled pork served with ranchero sauce

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### Hand-cut Fries Or Onion Rings

\$6.50

fresh russets or beer-battered sweet yellow onions

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### Dr Pepper Ribs

\$10.00

slow smoked baby back ribs, glazed with a dr. pepper based bbq sauce, topped with peanuts and green onion

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### Slider Of The Day

ask your server about today's selection

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### Highball Hotwings

\$12.00

whole quail, quartered, flash fried, tossed in a bacon fat and sriracha wing sauce, and served with blue cheese aioli

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### Baller Cheese Plate

\$12.00

selection of local and imported cheese complemented by something fruity, something nutty, water crackers, sliced baguette, and house-made pickles

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### Scallop & Prosciutto Brochette

\$12.00

served with sweet corn fritter and red bell pepper coulis

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### Broiled Gulf Oysters

\$12.00

with cilantro lime butter, bread crumbs, and cotija cheese

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### Smoked Tomato Gazpacho

\$5.00

chilled soup of smoked tomato and cucumber, finished with texas olive oil and toasted bread crumbs

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### Roasted Pepper Dip

\$6.00

roasted red pepper, walnut, and pomegranate molasses, served with pita and olives

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### Watermelon, Cotija Cheese, And Scallion Salad

\$6.00

served with lime and olive oil

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### Caesar Or House Salad

\$7.00

### Caprese Panzanella

\$7.75

fresh mozzarella, cherry tomatoes, basil, rustic baguette croutons, garlic, and olive oil on mixed greens

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**The Salute****\$7.75**

roasted beets, seasonal citrus, toasted texas pecans, and chevre on arugula

**Heirloom Tomato And House Cheese****\$12.00**

house-made jalapeno queso fresco, boggy creek heirloom tomato, texas olive oil, cilantro

**ENTREES** 6**Dewberry Hills Fried Chicken****\$18.00**

fresh local yard bird fried with peanut oil in a cast-iron skillet, served with the vegetable of the day and your choice of fries or mashed potatoes this one takes extra time but is worth the wait

**Veggie Plate****\$15.00**

four local, farm-fresh, seasonal veggies ask your server for details

**New York Strip****\$20.00**

seared eight-ounce new york strip with a single fried egg, garlic butter, the vegetable of the day, and your choice of fries or mashed potatoes

**Catch Of The Day**

ask your server about todays preparation

**Highball Burger****\$15.00**

house-ground all beef burger with whiskey cheddar, caramelized onions, prosciutto, lettuce, tomato, and mayo on a bistro bun

**Portobello Burger****\$12.00**

whole portobello cap with whiskey cheddar, caramelized onions, lettuce, tomato, and mayo on a bistro bun

**DESSERTS** 3**The Split(serves Two)****\$12.00**

prepared table-side in the style of bananas foster, we take a trio of amys chocolate, vanilla, and strawberry ice cream and top it off with a dark buttered rum sauce and toasted peanuts

**Highball Jubilee(serves Two)****\$12.00**

a warm scoop of our bourbon bread pudding topped with a cherry &amp; orange liqueur sauce prepared table-side

**Chocolate Stout Cake****\$4.00**

with coffee liqueur mascarpone filling and chocolate ganache icing