

Wine on High

789 N High St 43215-3452 · +16142948466 · Updated: Jan 14, 2026

[View online menu](#)



WHITES 6

Pewsey Vale Dry Riesling	\$12.00
Eden Valley, Australia - grapefruit, lime, and fresh rosemary with soft natural acidity	
Alverdi Pinot Grigio	\$10.00
Italy - apple, lime zest with white floral aromas and a crisp acidity	
Rimat Albariño ECO	\$11.00
Costers del Segre, Spain - stone fruit, fresh citrus, and melon with a minerality finish - organic	
Mt. Fishtail Sauvignon Blanc	\$12.00
New Zealand - peaches and tropical fruit along with whispers of florals, grass, and dried herbs	
Talbott Kali Hart Chardonnay	\$14.00
Monterey, California - pineapple, honeydew, minerality, and French oak	
Field Recordings "Skins" Orange	\$13.00
Paso Robles, California - apricot, oranges, persimmons, peach, and marzipan	

REDS & ROSÉS 10

789 Slushy	\$13.00
house slushy made with seasonal ingredients - ask what we are pouring today	
Whispering Angel "The Beach" Rosé	\$12.00
Provence, France - red berries with hints of lime and melon	
Redgate Pinot Noir	\$13.00
Willamette Valley, Oregon - tart red cherry with hints of Chinese five spice and truffles	
Avignonesi Cantoloro Toscana	\$12.00
Tuscany, Italy - ripe cherries, blueberries and spices	
Chateau German	\$13.00
Bordeaux, France - plum, berry notes, fruity aromas with a dry and round finish	
Los Noques Malbec	\$12.00
Mendoza, Argentina - black cherry, black raspberry with spice; jammy and complex	
Wolftrap Red Blend	\$12.00
South Africa - brambleberry, blackberry with velvety tannins and balanced acidity	

Dove & Stone & Red Blend	\$12.00
Sonoma, California - blueberry, blackberry, and chocolate with a silky finish	
Revelry Cabernet Sauvignon	\$13.00
Columbia Valley, Washington - black cherry and red currant with hints of cocoa	
Orin Swift "8 Years in the Desert"	\$19.00
California - ripe raspberry, blackberry, blueberry with hints of pepper and clove	

SPARKLING 4

Kir-Yianni Akakies Sparkling Rosé	\$14.00
Macedonia, Greece - tantalizing bubbles dance around with ripe strawberries and a whisper of anise	
Dibon Brut Selección Cava	\$12.00
Penedès, Spain - apples and pears with pleasant floral notes, crisp and light-bodied on the palate	
Decoy Brut Cuvée Sparkling	\$13.00
California - baked apple, white peach, and orange zest with hints of honeysuckle and vanilla	
Cleto Chiarli Figli Lambrusco	\$12.00
Italy - strawberry and brushwood, its taste is fresh and pervasive	

SWEET & DESSERT 3

Piquitos Moscato	\$10.00
Spain - orange blossom, mandarin peel, honeysuckle, and balanced bubbles	
Malgrà La Sera Dolce	\$10.00
Piedmont, Italy - light and effervescent with notes of blackberry and raspberry	
Bullyhill Sweetwalter Blackberry	\$10.00
Finger Lakes, New York - bursting with blackberry jam that lingers on and on	

FLIGHTS 6

Born to be Wild	\$17.00
Raimat Albariño ECO, Avignonesi Cantoloro Toscana, Wolftrap Red Blend	
On The Road Again	\$17.00
Field Recordings "Skins" Orange, Redgate Pinot Noir, Revelry Cabernet Sauvignon	
Diamonds	\$20.00
Kir-Yianni Akakies Sparkling Rosé, Dibon Brut Selección Cava, Decoy Brut Cuvée Sparkling, Cleto Chiarli Figli Lambrusco	
Sweet Dreams	\$17.00
New Age White, Malgra La Sera Dolce, Bullyhill Sweetwalter	
Magical Mystery	\$20.00
Monthly themed tasting of 4 wines hand picked by our sommelier.	

Create Your Own

\$20.00

Choose 4 labels from the Wine By the Glass list.

COCKTAILS 7

Wine on High Sangria

\$10.00

housemade seasonal sangria with fresh fruit

New York State of Mind

\$12.00

Maker's Mark Bourbon, Noilly Prat Vermouth, orange bitters

Roxanne

\$15.00

VOhio Vodka, Cantera Negra Tequila, cold brew coffee, Baileys Irish Cream

Cruel Summer

\$14.00

dark rum, light rum, Aperol, lime juice, pineapple juice

Despacito

\$12.00

Patrón Silver Tequila, Cointreau, lime juice, passion fruit syrup, Tajín rim

Frère Jacques 75

\$13.00

Empress Gin, lemon juice, simple syrup, sparkling wine

Classic Cocktails

available upon request - Cosmo, Martini, Old Fashioned, Negroni, Kviv Mule, Dark & Stormy

BAR SNACKS 5

Chex Mix

\$3.00

French Fries

\$5.00

Marinated Olives g

\$4.00

imported, house marinated

Hummus g

\$6.00

housemade chips, assorted veggies

Crispy Chickpeas

\$4.00

smoked paprika, parsley, garlic

APPETIZERS 5

Jalapeño Corn Bread

\$10.00

baked fresh daily; served with maple honey butter

Short Ribs & Shrimp g

\$16.00

pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus

Fresh Burrata g v

\$18.00

prosciutto, figs, arugula, e.v.o.o., balsamic, crostini

Sweet & Spicy Calamari **\$16.00**

fried calamari, jalapeño, lemon, daikon sprouts, sweet & sour aioli, sesame seeds

Mac & Cheese **\$8.00**

FLATBREADS & MORE 6

Pepperoni Flatbread **\$17.00**

local pepperoni, provolone, mozzarella, house marinara

Margherita Flatbread **\$16.00**

local heirloom tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle

Fried Chicken Sliders **\$16.00**

all natural chicken tenders, cider-honey glaze, garlic aioli, pickle, toasted bun

Cheese Board g **\$16.00**

rotating assortment of cheeses served with red wine figs, crispy chickpeas, and crackers

Charcuterie Board g **\$16.00**

braesola, speck, proscuitto, mortadella, & sopressata served with red wine figs, marinated olives, and crackers

Cheese & Charcuterie Board g **\$18.00**

a delicious combination of both boards

DESSERTS 3

Caramel Cheesecake **\$10.00**

New York style cheesecake topped with housemade whipped cream, caramel, & crushed amaretto cookies

Vanilla-Honey Creme Brulee g **\$10.00**

creamy custard & caramelized turbinado sugar with a touch of natural honey sweetness

Chocolate Mousse g **\$10.00**

with chocolate shavings & layers of strawberry preserves, topped with whipped cream

HAPPY HOUR 2

Wine Pours **\$6.00**

Select Cocktails **\$7.00**

SWEET SUNDAY MORNINGS 2

Mimosas **\$6.00**

Rosés by the Glass **\$6.00**