



Welcome to High Water Brewing Taproom & Restaurant.

Opened in June of 2019 with the goal of providing the

Local craft beer community a place to gather and meet

new friends while enjoying traditional and

Unique Flavors for the Curious Palate.

APPETIZERS

- Chicken Wings** 16
Ten Large, Crispy Chicken Wings with sauce of choice: **NY Buffalo, Spicy Carolina Reaper-Mango, Korean BBQ** (with Sesame Seeds), **Caribbean** (with Shredded Coconut), **or Bourbon-Maple Glazed**. Served with Celery and Carrot. Choice of Ranch or Blue Cheese Dressing. **\$10 for 5 Wings**
- Roasted Carrot Hummus Dip** 10
House Made Roasted Carrot Hummus with a drizzle of Moroccan oil blend served with assorted Veggies and Toasted Garlic Pita Points.
- Lemon Artichoke Hummus Dip** 10
House made Lemon Artichoke Hummus with a drizzle of Lemon oil. Served with assorted Veggies and Toasted Garlic Pita Points.
- Blistered Shishito Peppers** 6
Oven Blistered Shishito Peppers with a Lime-Salt and Parmesan Cheese. Nine out of Ten Shishito Peppers are mild, but then you'll come across one with a bite. Bite it Back!
- Pretzel's w/ Dip Duo** 8
Two Baked Soft Pretzels, Rubbed with Garlic Oil. Served with our Warm House Beer-Cheese Fondue and Honey Beer Mustard.
- Cheesy Artichoke Spinach Dip** 10
Marinated Artichoke Hearts and Baby Spinach in a Creamy Warm Dip with Melted Cheese and Topped with Crispy Jalapeno. Served with Toasted Garlic Pita Points.
- South Western Mac and Cheese** 13
Elbow Macaroni, Extra Sharp Cheddar, Smoked Gouda and our House Beer-Cheese Fondue topped with Crispy Bacon and our 16-Hour House-Smoked Pulled Pork. Finished with Chile Verde Sauce, Lime Crema, and Cilantro.
- Traditional Macaroni and Cheese** 8
Elbow Macaroni with Extra Sharp Cheddar, Smoked Gouda, and our House Beer-Cheese Fondue.
- Nachos with Beer Cheese Fondue** 13
Shredded Jack and Cheddar Cheese, House Beer-Cheese Fondue, Black Olives, Fresh Tomatoes and Chile Verde Sauce. Topped with Fresh Cilantro, Green Onions and Cilantro-Lime Crema. Blistered Jalapeno on the Side.
Add Chicken, Steak or Pork \$4
- Baked Brie Wheel and Topping for Two** 13
A Baked Wheel of Brie with a Fig and Bacon Compote, Roasted Cloves of Garlic and Toasted Walnuts. Served with Sliced, Warm Demi-Loaf.
- Dried Fruit Goat Cheese Spread** 10
A Creamy Blend of Goat, Mascarpone and Cream Cheese Studded with Assorted Dried Fruit. Drizzled with Orange Infused Honey and Served with Fruit Preserves and Warm Sliced Demi-Loaf.
- Caramelized French Onion Dip** 10
Slow Roasted Onions in a Creamy warm dip with Swiss Cheese and Smoked Gouda. Topped with more cheese and Crispy Crumb Topping. Served with toasted Demi-Loaf.
- Extra Garlic Pita Points add \$2**

PIZZA

Prepared on Naan Bread
or Substitute Gluten-free Crust...add \$3



Super Cheese 12

Pizza Sauce, Monterey Jack, Mozzarella, Provolone, Romano, and Parmesan.

Add Pepperoni \$3

Margherita 12

Pizza Sauce, Fresh and Shredded Mozzarella Cheese Blend, Roasted and Fresh Tomatoes, with Fresh Basil.

Chicken Artichoke 14

Lemon Artichoke Pesto, Mozzarella Cheese Blend, Chicken, Fresh Tomatoes, Fire Roasted Artichokes with Purple and Green Onion.

ADD ONS:

Pepperoni	\$3
Sausage	\$3
Bacon	\$2
Steak	\$4
Lamb	\$4
Chicken	\$4
Mushrooms	\$2
Tomatoes	\$1
Onion	\$1
Sweet Pepper	\$1
Black Olives	\$1

**Prepared on Gluten-free Thin
Crispy Cauliflower Crust**



Garlic Pizza Squares 12

Garlic and Extra Virgin Olive Oil blend, Mozzarella Cheese Blend with Fresh Parsley.

Italian Meat Lover's Pizza 16

House Made Meatballs, Italian Sausage, Pepperoni and Genoa Salami with Pizza Sauce, Shredded Mozzarella Cheese Blend on a XL Crust.

Sausage, Mushroom and Black Olive 14

Pizza Sauce, Mozzarella Cheese Blend, Crumbled Mild Italian Sausage with Sautéed Mushrooms, Fresh Tomatoes and Black Olives.

Roasted Vegetable Pizza 14

Garlic and Extra Virgin Olive Oil Blend, Mozzarella Cheese Blend, Zucchini, Yellow Squash, Sweet Pepper, Purple Onion, Roasted & Fresh Tomatoes, Green Onions drizzled with a Balsamic Reduction Glaze.

Vegan Options Available Upon Request

SANDWICHES

Served with House Made Potato Salad and Pickle

**** Add a Side Salad for \$4 ****

El Cubano

16

House Smoked Pulled Pork, Ham, Swiss Cheese, Mayo, Mustard and Pickle Slices on a Butter Rubbed, Pressed and Grilled Panini-Style on an Italian Roll.

House Grilled Chicken Club with Bacon

15

House Grilled Chicken Breast with Crispy Applewood Smoked Bacon, Lettuce, Tomato and a Mildly Spiced Chipotle Mayo Sauce on Toasted Ciabatta Bread.

Grilled Vegetable Sandwich

15

A Bounty of Roasted Vegetables including: Zucchini, Squash, Mixed Bell Peppers, Onions and Roasted Tomatoes. Topped with Melted Provolone Cheese on a Toasted Ciabatta Roll with a Basil-Pesto Mayo.

Philly Cheese Steak

16

House Grilled Tri-Tip cooked with Onion, Mixed Bell Peppers and Melted Provolone Cheese Finished with House Steak Sauce. Served on a Toasted Genova Steak Roll or on Warm Naan, Gyro-style.

Smashed Italian Meatball Hoagie

15

House Made Beef/Pork Meatballs smothered with Marinara, Melted Mozzarella, Provolone, Romano, and Parmesan Cheese on Toasted Genova Steak Roll.

Warm Smoked Turkey Sandwich

16

House Smoked Turkey, Melted Provolone with a Cranberry-Raspberry Beer Mustard and Topped with a Green Hatch Chile Aioli dressed Slaw. Served on a Toasted Ciabatta Roll.

Pastrami Sandwich

15

Layers of Tender, Peppered Beef Brisket piled high on Marbled Rye Bread with Dijon Mustard and Swiss Cheese. Grilled to perfection on a Panini Press.

House Grilled Tri Tip Sandwich

15

Tender Slices of House Grilled Tri-Tip with a Green Chimichurri-Mayonnaise on a Toasted Genova Steak Roll. Side of Au jus Dipping Sauce.

Brewhouse Pulled Pork Sandwich

16

Brewer's 16-Hour House Smoked Pork Shoulder, Topped with Creamy Coleslaw and Drizzled with our House made Sweet and Smoky BBQ Sauce. Served on a Toasted Italian Roll.

Lamb Meatball Gyro

16

House-made Lamb-Beef Meatballs, Fresh Tomatoes, Cucumber, Shaved Purple Onion and Topped with Cucumber-Dill Tzatziki Slaw, Parsley and Mint. Served on warm Naan Bread.

SALADS

Salads are \$4 less without Protein

Seared Sushi Grade Ahi Tuna Salad 16

Blend of Romaine Lettuce & Spring Greens, Cucumbers, Tomatoes, Sweet Bell Peppers, Toasted Sesame Seeds, Green Onion and Crispy Wontons with a Creamy Toasted Sesame and Ginger Dressing. **\$12 Without Tuna.**

Greek Salad 15

Romaine Lettuce, Tomatoes, Artichoke Hearts, Feta Cheese, Cucumbers, Red Onion, Kalamata Olives and Banana Peppers Tossed with our Feta-Lemon Vinaigrette Dressing. Choice of Chicken or Tri-Tip.

Or, Add Lamb \$4

Lemongrass Thai Salad with Steak or Chicken 14 **Ahi Tuna add \$1**

A Bright Blend of Romaine Lettuce & Spring Mix, Cabbage, Carrots, Cilantro, Sweet Peppers, Red Onion, Crispy Shallots and Thai Seasoned Cashews with a Fragrant, Mildly Spicy and Citrusy Lemon Grass and Green Thai Curry Dressing.

Chicken, Apple and Candied Walnut Salad 15

Tender Chicken, Mixed Greens, Fresh Granny Smith Apple, Sweet Pepper, Red Onions, Crispy Bacon and Candied Walnuts with an Apple Juice Vinaigrette. Choice of Feta or Blue Cheese Crumbles.

Green Side Salad 6

Mixed Greens, Tomato, Cucumber and Red Onion. **Add Chicken or Tri-Tip \$4, Add Ahi Tuna \$5**

Choice of Dressing:

Italian, Ranch, Asian, Blue Cheese, Balsamic.

DESSERTS

Hot Fudge Brownie Sundae 11

Served in a Take Home Campfire Stout Mug. Our Campfire Stout Infused Brownie topped with Vanilla Bean Ice Cream, Campfire Stout Hot Chocolate Sauce, Whipped Cream, Peanuts and a Cherry. **Served in a bowl for \$8.**

Campfire Stout S'more 3

Fresh Baked Campfire Stout Dark Chocolate Ganache and Goopy Toasted Marshmallow on Graham Cracker Cookies.

Cheesecake 8

Rich Creamy Cheesecake with a Graham Cracker Crust and Seasonal Fruit Topping.

High Water Bread Pudding 11

Sugaree Maple and Bourbon Bread Pudding Topped with a Sugaree and Bourbon Caramel Sauce with Candied Bacon and Toasted Pecan. Topped with a scoop of Praline Pecan Ice Cream or Vanilla Bean Ice Cream. **\$9 Without Ice Cream.**

Campfire Stout Ice Cream Float 8

Campfire Stout with a scoop of Vanilla Ice Cream in a 16oz Glass. Served with a 4 oz Campfire Stout Sidecar. **21 Years or Older Only**

Root Beer Ice Cream Float 8

Locally Produced Burly Root Beer with a scoop of Vanilla Bean Ice Cream.

MORE STUFF

GIFT CARDS

T-SHIRTS, SWEATSHIRTS

HATS and BEANIES

BOTTLE OPENERS

GLASSWARE and MUGS

KEGS TO GO

BOOK YOUR MEETINGS AND GROUP EVENTS

BANQUET and PARTY RESERVATIONS

LOCAL DRAFT SODAS

32 oz CROWLERS TO GO

BOTTLES AND CANS TO GO

LIVE MUSIC THURSDAY/FRIDAY NIGHTS

TRIVIA WEDNESDAY NIGHTS



WWW.HIGHWATERBREWING.COM

HIGHWATERLODI@GMAIL.COM

