

WIFI: himark-guest
PASSWORD: STROHSANDCROWS

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E A S T

E N D



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 SPECIAL

High Life \$10

Cincy Light \$20

Everything Else \$28

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

Long Drink
Regular & Sugar Free
High Noon
Grapefruit, Lemon,
Lime, Peach, Pineapple

High Noon Tequila
Lime

White Claw
Lime, Mango

Non-Alcoholic

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

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

Hazy India Pale Ales

New Holland Tangerine Space Machine
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 Pineapple
Down East Unfiltered

THE HI-BALLS

Calm River \$10

Averna, Bitters, Housemade Sour, and Fresca
Low-proof and crushable.

Blackberry Bourbon Smash \$12

Woodford Reserve, Blackberry Syrup, Orange Juice,
Lemon Juice, Ginger Ale

Ranch Water \$7

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

Cocktails

Paperweight \$15

Woodford Reserve, Nonino Amaro, Aperol, and
Lemon Juice. Our riff on the Paper Plane.

Lychee Martini \$12

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

Lavender Pear Mule \$10

Pear vodka, lavender simple syrup, lime juice,
ginger beer.

Pick Your Spritz \$8

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

Fresca And...+\$2

Add Fresca to any liquor of your choice.

Mocktails

Zero Proof Mule \$5

Cranberry and Lime Juices, Ginger Beer.

Fresca Fizz \$5

Grapefruit, Orange, and Lemon Juices with Fresca.

Coffee

LTG Vietnamese Style Iced Coffee \$5

WINE

glass/bottle

Red

Pinot Noir \$12/35

Paquet Montagnac
Charnay-Lès-Mâcon, France

Old Patch Red Blend \$12/35

Trentadue Zin-Sirah-Carignane
Sonoma County, California

Cabernet Sauvignon \$10/35

Grayson Cellars
California

Rosé Everyday

Borsao Tocado Rosé

\$9/30

Garnacha

White

Chardonnay \$8/25

Aves de Sur
Maule Valley, Chile

Vinho Verde \$8/25

Broadbent
Portugal

Sauvignon Blanc \$8/25

Le Hameau
Charentais, France

Prosecco (on draft) \$8

Boca Barrel
Veneto, Italy

Non-Alcoholic

Leitz Eins Zwei Zero \$10

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

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

Nacho Fries \$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

Beer Cheese \$3

WINGS

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

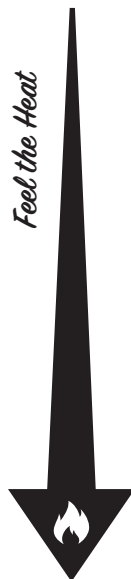
TENDERS

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

CLASSIC SAUCES

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

Feel the Heat



Eli's BBQ - *Dry Rub*
Lemon Pepper - *Dry Rub*
Garlic Parmesan
Eli's BBQ
Korean BBQ
Classic Buffalo
Spicy BBQ
Spicy Buffalo
Caribbean Jerk
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-crusting 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/Dijon Vinaigrette/Honey Mustard
Cranberry Blood Orange Vinaigrette

SEASONAL SPECIAL

Pulled Pork Bánh Mì \$18

Roasted pork shoulder, do chua, cucumber, mayo,
cilantro, toasted baguette.
+ Add jalapeños \$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

CHILI

Lang Thang Chili Bowl \$7/12

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

Lang 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

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 arugula

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

+ Natalie's Blood Orange + Grapefruit + OJ

*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.