

Heights

BIER GARTEN

94 Taps

Sour & Funky

*DuClaw Palomania Fruited Gose 5.5% MD	7 9
*Prairie Rainbow Sherbet Orange/Raspberry Sour 5.4% OK	7 11
Holler Beach Vibes Fruited Sour 5% HTX	7 11
Great Heights Lily Saison Saison 6% HTX	7 9

Hoppy & Bitter

Ingenious Come and Drink It Black IPA 6.7% TX	8 10
Stone Enjoy By 4.20.23 NEIPA 9% CA	8 13
*Back Pew Bronc Stomper Imperial IPA 9.5% TX	7 11
*Devil and the Deep Pilotfish Pale Ale 5.9% TX	7 9
*Frost Town Cascadia Pale Ale 6% HTX	7 9
Strong Arm Andromeda IPA 6.9% TX	8 10
*Saint Arnold Banger IPA NEIPA 8.4% TX	7 11
3 Nations 1.21 Gigawatts NEIPA 6% HTX	7 9
Equal Parts Medina Sod Hazy Pale Ale 5.7% HTX	8 10
*B52 Hope You Like Lotus NEIPA 8.2% TX	7 9
Great Heights Blue Tile IPA 6.6% HTX	8 10
Sixpoint Resin Double IPA 9.1% NY	7 11
Lone Pint Yellow Rose IPA 6.8% HTX	8 10

Refreshing & Light

Back Pew Mutton Bustin' Strawberry Kolsch 5.5% TX	6 8
Black Page Zombie Woof Zappa Lager 5% TX	7 9
Great Heights My Maria Mexican Lager 5.3% HTX	7 9
Equal Parts MK II Helles Lager 5.1% TX	7 9
*Back Pew Hyper Light Light Lager 4.2% TX	7 9
*Independence Native Texan German Pilsner 5.2% ATX	7 9
*Fulbrook Blueberry Cream Ale Cream Ale 5.2% TX	7 9

Wheat

Firestone Walker Cali Squeeze Blood Orange Hefe 4.7% CA	7 9
*Fortress Big Hefe Hefeweizen 5% HTX	7 9
*11 Below Bee Someone American Pale Wheat 6.9% HTX	7 9
*Alaskan White Witbier 5.3% HTX	7 9

Refreshing & Malty

*Belhaven Brewery (Nitro) Scottish Ale 5.2% Scotland	7 11
Kilkenny (Nitro) Irish Cream Ale 4.3% Ireland	7 9
No Label Perpetual Peace Wee Heavy 12.3% TX	8 13
Firestone Walker XXVI Anniversary Strong Ale 11% CA	8 13
*Klaus Adambier Adambier 7% HTX	7 11
*Klaus Balaton Kirschbock Sour Cherry Dunkle 6.8% TX	7 11
Elderson Middie Back Amber Ale 5.7% HTX	7 9
Voodoo Brewing Voodoo Love Child Fruited Triple 9.5% PA	7 11
*Klaus 80 Schilling Scottish Export Ale 5.3% HTX	7 11
DECA Ronan Red Ale Red Ale 5.5% TX	8 10

Dark & Bold

*Lakewood The Temptress (Nitro) Milk Stout 9.1% TX	7 11
Maine Beer Mean Old Tom (Nitro) Stout 6.5% ME	7 11
*Back Pew Aybara Oatmeal Stout 8.7% TX	7 11
Texas Ale Project BBA Caucasian Imperial Stout 9.2% TX	8 13
Lagunitas Willetized BBA Imperial Coffee Stout 13.1% CA	7 11
*Klaus Hans und Franz Oatmeal Stout 6.5% TX	7 11
Saloon Door Ridiculissimo Tiramisu RIS 11.8% TX	8 13
B52 Molinillo Mexican Hot Chocolate Stout 10% TX	8 13
Klaus Midnight Leprechaun Irish Dry Stout 4.3% HTX	7 9
*11 Below We Be Pubin Oatmeal Stout 5.58% HTX	7 9

Regular Large

Cider, Mead and Radlers

Urban South Lightly Lifted: Coconut & Sprite Seltzer 5%	7 9
Mangers Original Dry Cider 5% Ireland	7 9
Dansk Viking Blod Nordic Honey Mead 19% Denmark	15 --
Shacksbury Yuzu Ginger Cider 6% GA	8 10
*Saint Arnold Strawberry Kiwi Cider 5.5% HTX	7 9
Aval Rose Cider Cider 6% France	7 9
*Bishop Ciderdaze Cider 6% TX	7 9
Stiegl Grapefruit Radler 2.5% Austria	8 10
Meridian Hive Peach Mead 5% ATX	8 10

Regular Large

White Wine

Wither Hills Rose Marlborough, New Zealand	Glass Liter	11 61
Cos de la Roque Cote de Gascogne France		11 61
Matua Sauvignon Blanc Marlborough, New Zealand		11 61
The "Finger" Reisling Finger Lakes, New York		11 61
Duchman Vermentino High Plains Texas		13 73
Anassa Moscofilero Peloponnesse, Greece		11 62
Tablas Creek Patelin De Tables Blanc Napa Valley, CA		15 84
True Myth '14 Chardonnay Edna Valley, CA		12 67
Gazerra Pinot Grigio Sicily, Italy		11 61
Hess '17 Chardonnay Napa Valley, CA		12 67
Katas Albarino Rias Baixas, Spain		10 56

Red Wine

Daou '18 Cabernet Sauv Paso Robles, CA	18 101
Vezi Barbera Piedmont, Italy	12 67
Katas Tempranillo Rioja, Spain	10 56
Ken Wright '16 Reserve Pinot Noir Willamette Valley, OR	19 107
Portillo Malbec Mendoza, Argentina	11 61
Tablas Creek Patelin De Tables Syrah Blend Napa Valley	14 73
Oberon Cabernet Sauvignon Sonoma County, CA	16 90
Troublemaker Red Blend Paso Robles, CA	14 78
Truth or Consequences Cabernet Blend	10 55
Fammile Perrin Reserve Cote du Rhone Southern Rhone, France	10 56
Empire Builder Cabernet Franc Finger Lakes, NY	11 61
Anassa Aghioghirtiko Peloponnesse, Greece	11 61

Sparkling Wine

Zardetto "Private Cuvee" Prosecco Brut Veneto, Italy	10 51
VinSpina Rosato Frizzante Semi Sparkling Rose Campania, Italy	10 57

Fortified Wine

Katas Manzanilla Sherry Sanlucar de Barrameda, Spain	10 N/A
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Featured Frozen Cocktails

Terminal Gravity Altos Blanco, Pineapple, Coconut, Cassis, Lemon	10
I Cran't Even Absolut, Cranberry, Lavender, Cardamom, Lime	10

Boilermakers

Shoot, Mix, or Savor	
A] Gin + Radler 16	
B] Irish Stout + Jameson 16	
C] Jack Daniels + Lager 16	
D] Arette Tequila + Cider 16	

Eureka Heights Bucklebunny 16oz Can 5
Fireball, Old Fashioned Shot 7
Mimosa 10 / 62
Michelada Any beer + \$1
Aperol Spritz 12

Nonalcoholic Beverages

Lagunitas Hoppy Refresher, Athletic Lite, Athletic Run Wild 5
Sparkling Water, Cheers-After Alcohol Aid 4
Ten Fold Nitro Cold Brew 5

Happy Hour 3pm - 6pm, Monday-Friday (Except Holidays)
Beer with * is \$4 for regular size

A 20% gratuity will be added to all walked tabs and tabs of \$200 or more

Heights

BIER GARTEN

FOOD

Open to 10pm Daily

Appetizers

*Housemade Pretzel | 8

Creole Mustard, Salted Butter, Queso

*Fries | Large 7 | Small 5

Battered, served with Chipotle Ketchup

*Sweet Potato Tots | Large 9 | Small 7

Rosemary Parmesan Salt, Orange Zest, with Chipotle Mayo

Veggie Flatbread | 13

Smoked Hummus, Roasted Tomato, Toasted Pine Nuts

*Beer Queso & Chips | 11

Cheddar IPA Queso, Pico de Gallo, Tortilla Chips

Cauliflower Pastor | 10

Pineapple Habanero Glaze, Pickled Red Onion, Parsley

Crispy Pork | 9

Cracklins, Spice Blend, Jalapeno Buttermilk

Crispy Falafel | 12

Honey Tzatziki Sauce, Feta Cheese, Lemon Zest, Arugula, Pomegranate,

Meat & Cheese Plate | 40

Prosciutto, Dried Chorizo, Finocchiona Salami, Goat Cheese, Manchego, Redneck Cheddar, Brie, Fresno Chili Cheddar, Cornichon, Candied Pecans, Chocolate, Crostinis, Fig Jam

Sandwiches

Add Fries +3.50

Add Sweet Tots or Crispy Brussels +4.50

*Cheeseburger | 15

Sesame Bun, 6oz Grass Fed Texas Beef

Sharp Cheddar Cheese, Sautéed Onions, Lettuce, Tomato, Pickles, Texas Dressing

Pimento Cheese Patty Melt | 14

6oz Grass Fed Texas Beef, Sautéed Onions

Pickles, Creole Mustard, Texas Toast

*Grilled Chicken | 15

Sesame Bun, Bacon, Provolone, Lettuce, Tomato,

Avocado, Jalapeno Buttermilk

Grilled Chicken Banh Mi | 13

Miso Mayo, Cucumber, Cilantro, Pickled Carrot, Jalapeno

BLTA | 11

Pretzel Bun, House Made Bacon, Lettuce,

Tomato, Avocado, Jalapeno Buttermilk Dressing

Pork Schnitzel Sandwich | 15

Pretzel Bun, Pickled Cabbage, Lemon Aioli,

Creole Mustard, Pickles

ITEMS MARKED WITH AN * ARE ALSO AVAILABLE FROM 10PM TO 12AM FRIDAY AND SATURDAY

Salads and Soup

Veggie Quinoa Bowl 15

Portabello Mushroom, Crispy Chickpeas, Pickled Carrots Tomato, Cilantro, Jalapeno Ranch, Served Hot

*Arugula Salad | 11

Arugula, Shaved Fennel, Strawberries, Avocado, Candied Pecans, Citrus Vinaigrette, Goat Cheese

Tomato Basil Bisque & Grilled Cheese | 15

Cream Tomato Soup, Fresh Basil,

Goat Cheese, Cheddar Mix, Toasted Texas Toast

Sausages

Bratwurst | 11

Texas Red Hot | 11

Garlic Kielbasa | 11

Jalapeno Beef | 11

Venison Blueberry | 12

All sausages served with mustard, pickled cabbage, pickles

All sausages contain pork product

Heights Boozy Brunch Saturday and Sunday 11am to 3pm

BLEAT Sandwich | 12

Sesame Bun, House Made Bacon, Lettuce, Fried Egg, Avocado, Tomato, Jalapeno Buttermilk

The Works | 13

Bacon, Cheesy Scrambled Eggs, Fries, Texas Toast, Fig Jam

Breakfast Sandwich | 9

Texas Toast, Fried Bologna, Cheesy Scrambled Eggs,

Pickled Red Onion, Jalapeno Buttermilk

Biscuits and Gravy | 11

Buttermilk Biscuits, Seasoned Beef and Gravy, Chili Powder, Crispy Pastrami

Sausage Breakfast Sandwich | 10

Choice of Housemade Sausage, Fried Egg, American Cheese, Jalapeno, Sesame Bun

HBG Griddled Sandwich | 10

Two Griddled Pancakes, Beef Patty, Fried Egg, American Cheese, Maple Syrup

Ask us about our rotating dessert selection!

Cookies: 3.50

Cupcakes: 5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.