

WORCESTER'S ANNEX

FOOD

OPEN TO 10PM DAILY

APPETIZERS

***Housemade Pretzel | 9**

Creole Mustard, Salted Butter, Queso

***Fries | Large 7 | Small 5**

Battered, served with Chipotle Ketchup

***Sweet Potato Tots | Large 9 | Small 7^{GF}**

Rosemary Parmesan Salt, Orange Zest, with Chipotle Mayo

***Beer Queso & Chips | 11**

Cheddar IPA Queso, Pico de Gallo, Tortilla Chips

Veggie Flatbread | 13

Smoked Hummus, Roasted Tomato, Feta, Toasted Pine Nuts

Crispy Pork | 10

Cracklins, Spice Blend, Jalapeno Buttermilk

Crispy Falafel | 12^{GF}

Honey Tahini, Feta Cheese, Lemon Zest, Arugula, Pomegrante

SHARABLES

Serves 4-6

Pumpkin Fondue | 45

Pumpkin Queso, Crostinis, Naan, Prosciutto, Salami, Cornichons, Choice of Sausage, Served in a Pumpkin Shell

Meat & Cheese Plate | 20 | 40^{GF}

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

**GF Option Excludes Crostinis*

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

***Grilled Chicken Sandwich | 15**

Sesame Bun, Bacon, Provolone, Lettuce, Tomato, Avocado, Jalapeno Buttermilk

Caprese Grilled Chesse | 16

Fresh Mozzarella, Tomato, Basil, Chimichuri, Crispy Baguette

Grilled Chicken Banh Mi | 13

Miso Mayo, Cucumber, Cilantro, Pickled Carrot, Jalapeno

BLTA | 12

Pretzel Bun, House Made Bacon, Lettuce,

Tomato, Avocado, Jalapeno Buttermilk Dressing

Add Egg +\$1

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

SALADS

***Arugula Salad | 12^{GF}**

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

Veggie Quinoa Bowl | 15^{GF}

Portobello Mushroom, Crispy Chickpeas, Pickled Carrots, Tomato, Cilantro, Jalapeño Ranch, Served Hot

Tomato Basil Bisque & Grilled Cheese | 15

Cream Tomato Soup, Fresh Basil, Chili Pepper Blend, Sharp Cheddar, Provolone, Goat Cheese, Texas Toast

SAUSAGES

Bratwurst | 11

Texas Red Hot | 11

Garlic Kielbasa | 11

Jalapeño 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

Cheese Omelet | 11

3 Egg Omelet, Parmesan, Provolone, and Cheddar Cheese. Served with Breakfast Potatoes

Garden Omelet | 14

3 Egg Omelet, Roasted Tomatoes, Portobello Mushrooms, Sautéed Onions, Pico de Gallo, served with breakfast potatoes

Falafel Benedict | 12

Poached Eggs, Hollandaise, Served with 2 Falafel, Pickled Red Onions and Tzatziki

Reuben Benedict | 17

2 Poached Eggs, House Pretzel, Topped with Swiss Cheese, Sauerkraut, Pastrami, Texas Dressing, and Hollandaise, Served with Breakfast Potatoes

The Works | 13

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

HBG Breakfast Sandwich | 9

Texas Toast, Fried Bologna, Cheesy Scrambled Eggs, Pickled Red Onion, Jalapeño Buttermilk

Sausage Breakfast Sandwich | 10

Choice of House-made Sausage, Fried Egg, American Cheese, Jalapeño, Sesame Bun

HBG Griddled Sandwich | 10

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WORCESTER'S ANNEX

FALL FLAVORS

Grimace and Friends | 12 - Bri G.

Aguasol Blanco, Cachaca, Becherovka, Coco Lopez, Ube, Lemon

The Fig Lebowski | 13 - Ollie T.

Flor De Cana, Monkey Shoulder, PX Sherry, Fig, Tellicherry, Rosemary Foam

Midsommar Martini | 14 - Katie W.

Beefeater Gin, Drambuie, Baby Bella Mushroom, Cocchi Torino

Tangled Up In Blue | 14 - Andrew B.

Roku Gin, Verjus Blanc, Italian Cherry, Danablu, Cremant

General Girón | 14 - Trace G.

Akul Joven, Horchata, Orgeat, Apple Spices, Angostura, Whole Egg

Fight Milk | 12 - Jonathan C.

Smith & Cross, Batavia Arrack, Plantation OFTD, Black Peppercorn, Fennel, Coriander, Green Cardemom, Cinnamon, Cloves, Aged 3+ Days

**Clarified Milk Punch
Contains Whey*

60 HOUSE COCKTAILS

REFRESHING & BALANCED

Bitter Bread | 12 Zucca, Dark Rum, Lemon, Mint, Tonic

Purple Rain | 12 Vodka, Lemon, Violette, Curacao, Absinthe

Mister Gray | 12 Gin, Creme de Violette, Peach, Lemon

Annex Sour | 14 Gin, Ramazzotti, Peach, Lemon, Egg White

***White Oak Mule | 12** Vodka, Lemon, Ginger Beer, Jamaica Bitters

The Small Sword | 13 Mezcal, Yellow Chartreuse, Lemon, Ginger, Celery

Shepherd's Way | 11 Fino Sherry, Brandy, Lime, Angostura

Fuzzy Reception | 12 Bourbon, Lime, Brandy, Sherry, Orange Flower

Silent Nod | 11 White Rum, Lime, Genepy, Lavender

French Manuscript | 12 Brandy, Yellow Chartreuse, Lemon

Ashes to Dust | 13 Mezcal, Lime, Watermelon, Peach, Decanter Bitters

BITTER-SWEET & BALANCED

Royal Fortune | 14 Bacardi 4, Yellow Chartreuse, Aperol, Lime

Gone Fishin' | 11 Gin, Campari, Lime, Orange Zest, Italian Black Cherry

Ground Control | 13 Knob Creek Rye, Suze, Pimm's, Apple Bitters

First Dance | 13 Fino Sherry, Salers Aperitif, St Germain Elderflower

Light Treason | 13 Dark Rum, Suze, Yellow Chartreuse, Grapefruit, Celery

REFRESHING & SPICY

Vaquero | 11 Gin, Lime, Grapefruit, Aromatic Bitters, Jalapeno

Desperado | 11 Tequila, Gin, Pineapple, Lime, Angostura, Jalapeno

Smoke and Sunset | 14 Mezcal, Creme de Violette, Lime, Jalapeno

Set In Stone | 13 Mezcal, Lime, Ramazzotti, Peach, Egg White, Jalapeno

El Humo Picante | 12 Mezcal, Sweet Vermouth, Lime, Jalapeno

SHOTS

***Lemon Drop | 8** Choice of: Classic, Raspberry, Cucumber, or Jalapeno

House Fireball | 8 Bourbon, Cinnamon, Molasses, Black Pepper

Vegas Bomb | 8 Knob Creek Rye, Peach, Coconut, Lemon, Red Bull

***Snaquiri | 8** Plantation 3 Star rum, Lime, Turbinado

Hadouken | 8 Suntory Toki, Aperol, Blueberry, Lemon, Lavender

Mexican Candy | 8 Tequila, Peche, Watermelon, Lime, Jalapeno

In Case of Emergencies:

Helles Lager | 6

Aval Dry Cider | 6

Cremant Sparkling Wine | 12

FRUITY & SWEET

Sweet Caroline | 12 Old Tom Gin, Galliano, Lemon, Peychaud's Bitters

Dos Diablos | 13 Dos Hombres, Rhubarb, Meletti, Raspberry, Lemon, Topo Chico

***Block Party | 12** Gin, Aperol, Watermelon, Lime, Orange Blossom

Pillow Talk | 12 Gin, Lemon, Galliano, Egg White, Raspberry, Rose

Fino Fresca | 11 Fino Sherry, Watermelon, Absinthe, Lemon, Cucumber

***Mornin' Noon & Night | 12** Vodka, Raspberry, Lemon, Cherry Bark Vanilla

***The HoneyBear | 13** Bourbon, Blueberry, Honey, Lemon, Lavender

TROPICAL & TIKI

Halley's Comet | 12 Dark Rum, Aperol, Apricot, Lavender, Pineapple

Far Beyond Tiki | 11 Dark Rum, Falernum, Cynar, Honey, Lime, Burlesque Bitter

MoonRabbit | 15 Green Chartreuse, Gin, Pineapple, Coconut, Lime

Island Pimm's | 12 Rum, Pineapple, Pimm's No 1, Lime, Cucumber

Road To Hana | 13 Rum, Curacao, Gin, Tequila, Fantasia Punch, Pineapple, Lime

Cacao Punch | 12 Dark Rum, Lemon, Pineapple, Cacao, Jamaica No.1

Trinidad Colada | 12 Bacardi 8yr, Pineapple, Coconut, Lime, Angostura

Heights Mai Tai | 11 Rum, Blackstrap Rum, Lime, Campari

***Skeleton Key | 14** Tequila, Watermelon, Pineapple, Lime, Chipotle Bitters

Mustang Island | 14 Maker's Mark, Pineapple, Falernum, Angostura, Lemon

Happy Mistake | 12 Tequila, Cachaca, Cassis, Lime, Orgeat

SPIRIT FORWARD

Out of Season | 13 Maker's Mark, Avena, Peach, Sweet Vermouth

Lock and Key | 13 Knob Creek Rye, Sweet Vermouth, Marigold, Mole Bitters

The Classic Trail Off | 13 Plantation Pineapple, Drambuie, Apple Bitters

Ten Cent Pistol | 13 Knob Creek Rye, Campari, Dry Vermouth, Peach, Decanter Bitters

Carter's Dream | 14 Bourbon, Fino Sherry, Dry Curacao, Benedictine, Celery Bitters

Prudent Poet | 13 Bourbon, Cranberry, Lavender, Cardamom, Cherry Bark Vanilla

Blind Panther | 14 Suntory Toki, Scotch, Angostura, Allspice, Honey, Orange Bitters

The Shelby | 12 Knob Creek Rye, Brandy, Lemon, Vanilla, Whole Egg

Bad Influence | 12 Tequila, Cynar, Galliano, Mole Bitters

La Rumorosa | 12 Tequila, Lo-Fi Apertif, Dolin Blanc

Industry Night | 12 Gin, Apricot, Aquavit, Dolin Blanc

SOUR & TART

Nosy Neighbor | 11 Vodka, Lime, Apricot, Peychaud's, Vanilla

Cosmic Stride | 12 Vodka, Lemon, Framboise, Peychauds

Heart Center | 10 Vodka, Lime, Campari, Orange Flower, Elderflower Tonic

Sophia's Button | 11 Vodka, Lemon, Apricot, Peychaud's, Egg White

Pistolero | 13 Knob Creek Rye, Pear, Ancho Reyes, Lemon, Chipotle Bitters

***Borrowed Time | 14** Maker's Mark, Lemon, Marigold, Ginger, Honey

Worms, Pears, and Twigs | 13 Mezcal, Yellow Chartreuse, Lemon, Pear

HEIGHTS BOOZY BRUNCH

Mexican Pancake | 12 Mezcal, Orange, Pineapple, Cherry Bark Vanilla, Cremant

Mimosa 75 | 12 Gin, Orange, Cremant, Lemon, Campari

***Smoked Bloody Mary | 12** Vodka, Olive Juice, Lime Juice, Mint, Mezcal, Jalapeno

Bellini Fizz | 13 Gin, Peach, Lemon, Jamaica Bitters, Egg White

HAPPY HOUR: Monday-Friday 4pm-6pm

Half off all 60 House Cocktails

(excluding holidays)

*** Available as a Mocktail**

20% gratuity for large groups