



EST. 1995

BAR MENU

THEHEIGHTSITHACA.COM

Please inform your server of any health,
allergy, or dietary restrictions.

Please Inquire About Off Premises Catering
&
Private Dining Rooms

FISH & CHIPS

Lemon Aioli 15

CAVATELLI PASTA

Smoked Salmon & Caper Cream Sauce 14

HALF N' HALF

Cauliflower, Brussels Sprouts & Pecorino 10

FRA DIAVLO SHORT RIB

Arugula 15

GREEN GODDESS KALE SALAD

Feta, Onion, Cucumber & Ricotta Cheese 12

HONEY FRIED CHICKEN THIGHS

Sriracha Aioli 14

CHICKEN LIVERS PIRI PIRI

Quinoa 12

CLASSIC CAESAR SALAD

*Romaine, Croutons, Grated Parmesan
Cheese & Caesar Dressing 12*

w/Grilled Chicken 14 • Grilled Salmon 15

Jumbo Shrimp 15 • Fried Calamari 15

POTATO & APPLE LATKE

*Chimichurri, BBQ Pulled Pork & Mint Gremolata
Sour Cream 14*

CRISPY BRUSSELS SPROUTS

Lemon Horseradish Mousse & Grated Pecorino 9

TRUFFLED FRITES 6

GARLICKY BROCCOLINI

E.V.O. & Cherry Peppers 11

BUFFALO CHICKEN FLATBREAD

Mozzarella & Gorgonzola Cheeses 11

GRILLED ASPARAGUS & BURRATA

Bacon & Caraway Aioli 14

DOZEN LITTLE NECK CLAMS

Sausage, White Wine & Butter 15

BANH MI 'TACO'

*Flour Tortilla, Pickled Cucumber, Carrot, & Cilantro
w/Beef 13 • Chicken 12 • Shrimp 14*

BACCALAU BRUSHETTA

Lemon, Olives & White Anchovy 9

STEAK FRITES

House Steak Sauce 14

GRILLED RACK OF LAMB

Raita & Shatta Sauce 15

TUSCAN BEEF "BURGER"

Polenta, Marinara, Provolone & Sun Dried Tomato 15

GRILLED OCTOPUS 15

Lemon & Olives

CHARCUTERIE BOARD

*Smoked Salmon, Bacon, Feta, Gorgonzola, Chevre,
Vegetable Crudo, Olives, Nuts & Cherries 14*

SICILIAN POLENTA

Olive Tapenade, Goat Cheese & Fried Egg 10

CHEDDAR CHEESE & POTATO RAVIOLI

Sweet Onion Cream 12

RAMEN NOODLES & SHRIMP

Mango Salsa, Mint Gremolata & Brandy Broth 15

THAI PEANUT CHICKEN WINGS 12

GRILLED CHICKEN "GYRO" 13

Tzatziki, Lettuce, Tomato & Onion

MOO SHU STEAK

Chevre, Turkish Onions & Hoisin 14

HEIGHTS CREAMED "CHIPPED BEEF"

Cream, Garlic, Herbs & Fried Egg 15

PETITE ROASTED COD

Barley Risotto, Kale & Tamarind Sauce 14