

# Higher GROUND

## LIGHT BITES

<b>FRESH SEASONAL FRUIT</b> vG	\$12
Honey Lemon Yogurt Dip	
<b>CRUDITES</b> vG GF	\$14
Black Olive & Walnut Tapenade, Garden Vegetables	
<b>SMOKED FISH DIP</b>	\$13
Local Swordfish, Deviled Egg Mousse, Saltines	
<b>YOU HAD ME AVOCADO!</b> v GF	\$18
Heirloom Tomato, Avocado, Honey Walnut Vinaigrette, Pickled Shallot, Watercress <i>Add Burrata +9</i>	
<b>IS IT A CAESAR?</b> v GF	\$16
Gem Lettuce, Green Goddess, Black Olive Crumb, Gruyere Chips	
<b>GARLIC PARMESAN WINGS</b>	\$17
Roasted Garlic, Parmesan, Herb Breadcrumbs	
<b>TUNA BRUSCHETTA</b>	\$19
Confit Ahi Tuna, Caper Olive Relish, Basil	

## Pizza *Freak* Co.

### DETROIT STYLE

	SLICE   PIE
<b>CHEESE</b> v	\$6   \$29
Pomodoro, Mozzarella	
<b>PEPPERONI</b>	\$7   \$32
Pomodoro, Mozzarella, Pepperoni	
<b>BURRATA</b> v	\$8   \$34
Pomodoro, Mozzarella, Burrata, Thai Basil Pesto, Walnuts	
<b>UMAMI MAMI</b>	\$7   \$35
Pomodoro, Mozzarella, Pepperoni, Hot Honey, Oregano	
<b>TRUFFLENATOR</b> v	\$9   \$39
Confit Leeks, Roasted Mushrooms, Truffle Leek Parmesan Crema	

@HIGHERGROUNDWYNWOOD

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## COCKTAILS

- ABOVE THE CANOPY** \$15  
Ketel Cucumber and Mint, Lustau Blanc Vermut, St Germain, Combined with Lime, Fresh Aloe, Eucalyptus Essence, and Topped with Cucumber Soda
- LUSH LIFE** \$15  
Palo Santo Infused Altos Blanco and Chinola Shaken with Li Hing Mui, Lime Juice, and Rimmed with Black Lava Salt
- SUNSET ON LA PLAYA** \$15  
Illegal Mezcal, Strega, Giffard Banane, Swizzled with OJ, Lime, Coriander Turmeric Elixir, and a Dash of Aji Amarillo
- DOOR TO THE JUNGLE** \$16  
Hendricks, Rhinehall Apple Brandy, Empirical Symphony Whipped with Lulo and Lime
- INCA ORCHID** \$15  
Patron Blanco, Pisco, Lime, Lemon, Shaken with Our House Made Chicha Morada
- GUAYABA MOJITO** \$16  
Havana Club Rum, Swizzled with Guava, Basil, Fresh Pressed Sugarcane Juice and Topped with Sparkling Wine
- PEACHY PRIDE** \$16  
Titos Vodka, Blue Curacao, Lime, Red Bull Yellow Edition (Tropical)