

High Rail Raleigh

Ratings:

[Atmosphere: 5/5](#)

[Service: 4/5](#)

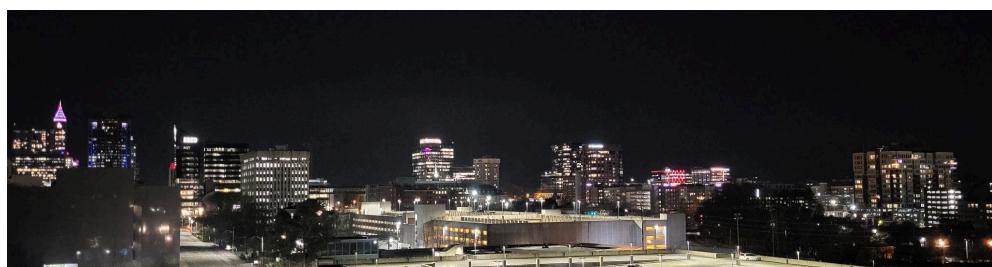
[Presentation: 5/5](#)

[Taste: 4/5](#)

[Price: 3/5](#)

[Special Note About Parking](#)

Atmosphere: 5/5



When you make a reservation at High Rail Raleigh, you know why you're going—the view. And it doesn't disappoint.

Located on the 7th floor of the Hyatt House Raleigh, the immediate thought might be, *hotel/restaurant? Overpriced mediocrity?* Thankfully, that's not the case. The dedicated elevator keeps you separated from hotel guests and whisks you up to the hostess stand with ease.





Inside, the wrap-around bar is an instant eye-catcher, reminiscent of a swanky '60s Madison Avenue lounge. Bartenders dressed in business casual with rolled up sleeves hustle behind the bar, crafting cocktails. The seating is well-thought-out—intimate tables by the windows, long tables for groups, mid-century modern chairs, and semi-circle booths facing the skyline. You'll want to jump from one seat to the next as you walk by.

And then there's the view. While Raleigh's skyline isn't NYC, the architecture here makes the most of its evolving cityscape. The patio deck, complete with varied seating and a fire pit, promises to shine in the summer months—I visited in February—when warm breezes and handcrafted cocktails will be the perfect pairing. I recommend going at night when the city lights shine, and the atmosphere inside High Rail truly comes to life.

Service: 4/5

Our waitress started strong—seating us quickly, making excellent recommendations, and keeping drinks filled. But after the food arrived, she disappeared, leaving us to flag down another server for refills. She eventually returned to handle the check, so while the service was good, that lapse kept them from receiving my 5/5.

Presentation: 5/5

If you're here for the view, you expect a feast for the eyes—and High Rail makes good on that expectation. The dishes arrived ready for their photo ops, bursting with vibrant colors. The drinks dazzled and winked as they made their way across the room. It's the kind of place where the phrase "the camera eats first" certainly applies and is even encouraged.

Taste: 4/5

Let's talk taste. Wow—that is the word I used 3 times in a row after sampling our tuna stacks appetizer. It was a great lead into a good meal, a nice surprise for a place that markets itself first and foremost as a “rooftop bar”.

What was ordered:

Seared Tuna Stacks



Chicken Ka Cobb Salad Wraps



Hanger Steak With Fries



The Spritz to drink



The Tuna Stacks were the star of the show. Rich, flavorful, and velvety, with an Asian fusion flair thanks to crispy sticky rice and a soy glaze. If you order one thing, you have to make it this.

The Chicken Ka Cobb Salad Wraps are an interesting take on a cobb salad. I will be honest, when we ordered, we completely overlooked the “wraps” part of the description and thought we were getting a traditional salad. Imagine the surprise when 3 lettuce tacos showed up! But after sampling, it was a good surprise. The butter lettuce was a great call for texture, though this dish lacked a wow factor. Perhaps something you can pair with an exciting drink, opposites attract right?

The Hanger Steak With Fries is a solid portion for its \$32 price tag. The chimichurri was great, having dipping options for the fries was a nice touch. The only *hang* up? The steak leaned more medium than the requested medium-rare.

The Spritz was a good drink, though probably better suited for a warm day. It wasn’t overpowering, just a light, easy sip. I’d probably go for a bourbon-based cocktail next time on a cold day.

A fun note: High Rail offers a make-your-own martini experience at the table—a unique option for a night out with friends.

Price: 3/5

High Rail isn’t the kind of place where you become a Wednesday night regular. It’s a celebration spot—birthdays, anniversaries, first days of summer. Because of this and the rooftop setting, prices are understandably inflated. Compared to similar downtown Raleigh spots, \$80 for two (without dessert or an extra cocktail) puts it in the slightly pricey range. You’re paying for the view and experience as much as the food. I feel confident in my 3/5 evaluation, perhaps in the years to come I will have a change of heart.

Special Note About Parking:

Downtown parking is always an adventure. Free street spots are scarce in the redeveloped Seaboard Station, so just park in a deck and eat the \$5. After all, you’re here for a fun experience—might as well enjoy the ride.