

# THE HENRY

## LATE NIGHT

### appetizers

SEASONAL FRESH FRUIT PLATE 14

SPINACH AND ARTICHOKE DIP corn tortilla chips 13

HOUSE MADE ONION RINGS house spice mix,  
green goddess ranch dip 12

TATER TOT NACHOS braised short rib,  
jalapeño, cheese sauce, pico de gallo, sour cream 16

BUFFALO STYLE CHICKEN WINGS blue cheese dressing,  
celery sticks 16

CRISPY CHICKEN TENDERS plain, bbq or buffalo style,  
celery sticks 15

### soup or salad

CREAMY TOMATO SOUP basil pesto, parmesan cheese 11

GRILLED CHEESE AND TOMATO SOUP cheddar, gouda  
and fontina cheeses, butter toasted sourdough bread 18

CLASSIC FRENCH ONION SOUP croutons, melted gruyere 13

HOMESTYLE CHICKEN NOODLE SOUP pulled chicken,  
ditalini pasta 11

THE HENRY COBB SALAD grilled chicken, romaine, bacon,  
blue cheese, diced tomato, hard-boiled egg, avocado 18

MIXED GREENS tomatoes, cucumbers, candied walnuts,  
citrus vinaigrette 12

Add:

Grilled Chicken 6 Grilled Shrimp 8 Pan Roasted Salmon\* 12

TRADITIONAL CAESAR SALAD\* romaine, parmesan cheese,  
croutons, caesar dressing 12

Add:

Grilled Chicken 6 Grilled Shrimp 8 Pan Roasted Salmon\* 12

### breakfast

THE HENRY BREAKFAST\* three eggs any style, served  
with choice of bacon, ham, country sausage or chicken sausage,  
hashbrowns and toasted country bread 19

HENRY'S BIG BRIOCHE FRENCH TOAST  
maple syrup, fresh berries, whipped butter 16

CALIFORNIA CLUB OMELET bacon, tomato,  
avocado, cheddar cheese, served with hashbrowns and  
toasted country bread 18

STEAK AND EGGS\* 12oz. ribeye steak, two eggs any style,  
served with hashbrowns and toasted country bread 38

SIGNATURE SHORT RIB BENEDICT\* braised  
short rib, soft poached eggs, hollandaise, hashbrowns 20

BREAKFAST BURRITO scrambled eggs, chorizo, pico de gallo,  
tater tots, jack cheese, salsa roja, sour cream 17

### sandwiches

Served with your choice of French fries, truffle tots or side salad

THE HENRY BURGER\* bacon jam, cheddar cheese, special  
sauce, sesame seed brioche bun 19

BUILD YOUR OWN BURGER\* choice of three: cheddar, swiss,  
provolone, blue cheese, avocado, mushrooms, caramelized onions,  
bacon, canadian bacon, sliced ham, fried egg 19

FRENCH DIP SANDWICH\* shaved prime rib,  
melted swiss, au jus, horseradish sauce 18

CORNED BEEF REUBEN sauerkraut, melted swiss, 1000 island  
dressing, marbled rye bread 17

BUFFALO CHICKEN WRAP crispy buffalo style chicken, lettuce,  
tomato, blue cheese dressing 17

Chef de Cuisine Lincoln Tomosarvy | General Manager Grace Lynch

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.  
For your safety, inform your server of any food allergies so they may advise you of the items that would best accommodate your needs. An 18% gratuity will be added to parties of 6 or more.

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### desserts

\$7 Each

**NEW YORK STYLE CHEESECAKE** graham cracker crust,  
macarated strawberries

**WARM SIGNATURE DONUTS** bananas fosters filling  
with salted caramel glaze

**CHOCOLATE FUDGE CAKE** chocolate cake, chocolate fudge,  
chocolate sauce

**HOUSE-MADE ICE CREAMS AND SORBETS**  
vanilla bean & chocolate ice cream, raspberry sorbet

### libations

**ROSÉ ALL DAY** a mimosa of Cantaloupe Vodka,  
Strawberry Rhubarb Rose Syrup, Elderflower Liqueur and  
Sparkling Rose Champagne 16

**CHAMPAGNE SUPERNOVA** a mimosa of Peach Vodka,  
Madagascar Vanilla Liqueur, Coconut Chai Syrup and Bubbles 16

**COMEDY OF ERRORS** an Old-Fashioned goodtime with  
Bourbon, Fig & Cinnamon Syrup and Aztec Chocolate Bitters 16

**PUNCH DRUNK LOVE** Paradise found with Five-Spiced Rum,  
Almond, Caramelized Pineapple and Lime 16

**SAFE WORD** A Margarita of Blanco Tequila, California Poppy  
Liqueur, Lime, Orange and Agave Nectar 16

### virgin territory

**VIOLET BEAUREGARD** BluPom, lavender honey,  
unsweetened iced tea 9

**GET LE'P'D** Kern's pink guava, passionfruit puree, pineapple,  
orange and pink grapefruit juices 9

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