

# THE HENRY WINE

## by the glass

- Gruet Blanc de Blancs, I.V.V. S.O.T., New Mexico **15/65**  
Veuve Clicquot, Reims **28/150**  
Matanzas Creek Sauvignon Blanc, Sonoma County **13/52**  
Maso Canali Pinot Grigio, Trentino **11/44**  
Selbach Riesling, Mosel **12/48**  
Chalk Hill Chardonnay, Sonoma Coast **14/56**  
Von Buhl "Bone Dry" Rosé, Pfalz **13/52**  
Talbot "Kali Hart" Pinot Noir, Monterey **14/56**  
Canoe Ridge Merlot, Columbia Valley **13/52**  
Catena Vista Flores Malbec **12/48**  
Browne Family Cabernet Sauvignon "Heritage", Columbia Valley **14/56**

## by the bottle

### bubbles

- Stellina di Notte Prosecco, Veneto **45**  
Roederer Estate Brut Rosé, **85**  
Dom Perignon Brut, Epernay **600**

### chardonnay

- Sonoma Cutrer Russian River Ranches, Sonoma **56**  
Rombauer, Carneros, Napa **75**  
ZD Wines, Napa **80**  
Far Niente, Napa Valley **145**

### other shades of white

- Cloudy Bay Sauvignon Blanc, Marlborough **80**  
Jermann Pinot Grigio, Friuli-Giulia **75**  
Chateau Ste. Michelle "Eroica" Riesling, Columbia Valley **61**

### pinot noir

- Erath, Willamette Valley **45**  
Belle Glos "Meiomi", California **56**  
Domaine Serene Yamhill Cuvée, Willamette Valley **99**

### merlot

- Chateau Ste. Michelle Indian Wells, Columbia Valley **45**  
Stags' Leap Winery, Napa **71**  
Duckhorn Vineyards, Napa **115**

### cabernet sauvignon and blends

- Joel Gott No 815, California **50**  
Justin Vineyards, Paso Robles **75**  
Jordan, Alexander Valley **120**  
Silver Oak, Alexander Valley **175**

### other shades of red

- Alexander Valley Vineyards Sin Zin Zinfandel,  
Alexander Valley **50**  
Brancaia Chianti Classico Riserva, Tuscany **75**  
Orin Swift The Prisoner, Napa **100**

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.

# THE HENRY

## — COCKTAILS —

### specialties

**Champagne Supernova** Peach Vodka, Madagascar Vanilla Liqueur, coconut chai syrup and Bubbles. 16

**Rosé All Day** Cantaloupe Vodka, strawberry rhubarb rose syrup, Elderflower Liqueur and Sparkling Rosé Champagne. 16

**Hot Under the Collar** Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon. 16

**Strange Brew** Modelo Especial, lime, Mary Mix. 16

**Et Tu, Brut-Eh?** Vodka, cucumber, dill, Clamato and spice. 16

**The Wind-Up Bird** Pink Grapefruit Vodka, Thyme Liqueur, ginger beer, cardamom peppercorn honey. 16

**Safe Word** Blanco Tequila, California Poppy Liqueur, lime, orange and Agave Nectar. 16

### virgin

**Violet Beauregard** BluPom, lavender honey, unsweetened iced tea. 9

**Get Lei'd** Kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices. 9

## — beer —

### domestic/craft

Sierra Nevada Pale Ale 9

Elysian Space Dust IPA 9

Firestone 805 Blonde Ale 9

Goose Island IPA 9

Shock Top 8

Budweiser or Bud Light 8

Michelob Ultra 8

### imported

St. Paulie Girl Lager, non-alcoholic, GERMANY 8

Fat Tire White Ale, BELGIUM 9

Stella Artois, BELGIUM 9

Stella Cidre, BELGIUM 9

Guinness Stout, IRELAND 9

Corona, MEXICO 9

Modelo, MEXICO 9

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