HENRY'S

Starters

JUMBO CINNAMON ROLL $16
cream cheese glaze (sharable for two)

SEASONAL FARMER'S FRUIT PLATTER $19
farmer's market fresh

WAGYU BEEF SURF & TURF MAKI ROLL $26
crispy shrimp tempura | cucumber | unagi sauce
avocado | thin sliced wagyu beef | spicy mayo

Salads + Rice

SUNRISE BOWL $22
heirloom quinoa grains | fried plantains
black beans | avocado | + organic eggs any style

AHI POKE SALAD $25
line caught ahi poke | pickled carrots
avocado | asian greens | edamame
sesame ginger dressing | sweet soy drizzle
crispy nori rice paper cracker

CRAB LOUIE SALAD $29
dungeness crab | asparagus | cucumber
baby iceburg lettuce | heirloom tomatoes
hard boiled egg | avocado | louie dressing

Stonefire Oven

CARBONARA FLATBREAD $23
rigatoni pasta | poached egg | bacon lardons
shaved parmesan cheese | arugula

HAM & MUSHROOMS CROSTATA $25
rosemary ham | field mushroom | sautéed spinach
gruyère cheese | parmesan crumble | herb salad

Entrees

CRISPY JIDORI CHICKEN WAFFLE SANDWICH $23
waffle croissant | crispy napa cabbage slaw | maple syrup
nashville hot drizzle

SMASHED WAGYU BURGER $28
house formed wagyu patties | house made pickles
new school american cheese | shaved onion & jalapeño
henry's secret sauce | shredded lettuce | brioche bun

SKILLET SCRAMBLE POPOVER $28
thick cut bacon | caramelized onions | cheddar cheese
sage sausage bites | roasted tomato

Hash + Cracked

HENRY'S BENEDICT $25
roasted tomato pesto | slow poached eggs
spicy tasso ham | high hydration bread I hollandaise

CORNED BEEF HASH CAKE $26
panko breaded corned beef hash cake | crispy
onions | mango mojo sauce | two eggs any style

LOBSTER CORN FRITTER $32
poached eggs | candied bacon | cilantro aioli
pickled red onions | tarragon chimichurri sauce

The grill

CINNAMONROLL PANCAKE $20
buttermilk pancake | cinnamon swirl
lemon maple cream cheese glaze

TIRAMISU FRENCH TOAST $21
mascarpone cheese | coffee crème anglaise
cocoa nib

Desserts

NEW YORK CHEESECAKE 15
lemon curd | strawberry chantilly | macerated strawberries

RASPBERRY NAPOLEON 15
puff pastry | raspberry jam | fresh raspberries

OpenTable Diners' Choice 2024

Please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Sparkling Wines

TRADTIONAL MIMOSA $16
la marca sparkling wine | choice of juice

DOUBLE MIMOSA $28
la marca sparkling wine | choice of juice

BELLINI $18
la marca sparkling wine | fresh peach juice
peach schnapps | lemon juice

MIMOSA FLIGHT $34
la marca sparkling wine | choice of juice

BOTTOMLESS MIMOSA $49
la marca sparkling wine | fresh orange juice

JUICE CHOICES: orange | orange pineapple
orange mango tangerine | watermelon

HENRY'S BUBBLE FOUNTAIN $98
tableside wine fountain serving choice of
de stefani rosé or de stefani prosecco
*serves groups of 4 or more

Wines

SPARKLING WINE	5OZ	BTL
campo viejo cava	14	56
de stefani prosecco	15	60
prosper maufoux	16	62
domain chandon	16	62
de stefani rosé	15	58

CHARDONNAY	6OZ	9OZ	BTL
daou bodyguard	16	24	62
ferrari carano	18	27	68
grgich hills estate	30	45	110

SAUVIGNON BLANC	6OZ	9OZ	BTL
mantanza creek	15	22	58
robert mondavi	18	27	68
la raimbaudière	21	32	78

PINOT GRIS	6OZ	9OZ	BTL
j. vineyards	16	24	62

PINOT GRIGIO	6OZ	9OZ	BTL
il masso	14	21	52

RIESLING	6OZ	9OZ	BTL
	15	22	59

Bloody Marys

TRADITIONAL BLOODY
CREATE YOUR OWN $19
titos vodka | tomato juice | fresh lemon juice
tabasco | olive juice | salt & pepper | lime | bitters
celery | olives

add bacon $2
add shrimp $3

Bloody Marias

TRADITIONAL BLOODY
CREATE YOUR OWN $19
arette tequila | tomato juice | fresh lemon juice
tabasco | olive juice | salt & pepper | lime | bitters
celery | olives

add bacon $2
add shrimp $3

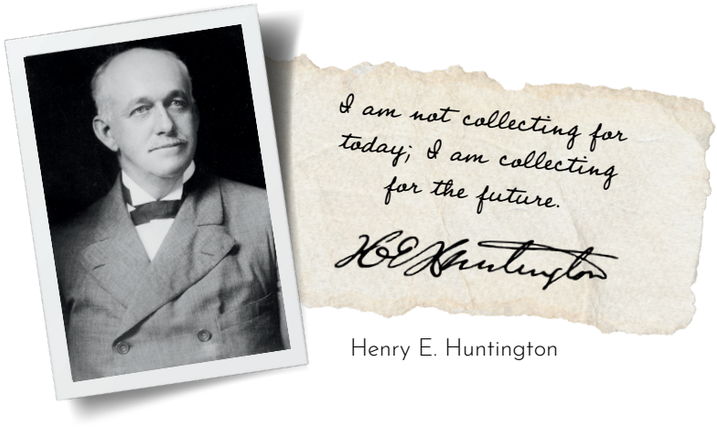
Paloma

PALOMA $17
arette tequila | grapefruit soda | grapefruit
fresh lime juice

Beer

BREWERY X
x-lite american lager $10
slap & tickle tropical west coast ipa $10
battlesnakes bohemian pilsner $10
dictionary roulette hazy ipa $10
duck beer blonde $10
beach blonde ale $10

FLASHPOINT BREWERY
cabo wabo mexican lager $10
seasonal hard seltzer $8



Henry E. Huntington