

COFFEES

- ESPRESSO / regular or decaf • 6
- CAPPUCCINO / regular or decaf, whole milk • 7
- DRIP COFFEE / regular or decaf • 5

TEAS

- ORGANIC EARL GREY WITH LAVENDER / black • 8
- ORGANIC ENGLISH BREAKFAST / black • 8
- FLORAL JASMINE / green • 8
- CALMING CHAMOMILE / herbal • 8
- ORGANIC PEPPERMINT / herbal • 8
- ORGANIC IMPERIAL OOLONG / oolong • 8

JUICES

- CRANBERRY • 5
- ORANGE • 9
- PINEAPPLE • 5
- POMEGRANATE • 5
- GRAPEFRUIT • 9
- LEMONADE • 6

SODAS

- ORANGINA • 7
- SAN PELLEGRINO SODAS • 7
- COKE • 5
- DIET COKE • 5
- SPRITE • 5
- GINGER ALE • 5
- FEVER TREE GINGER BEER • 6
- CLUB SODA • 5

WATER

- MINERAL WATER • 0
- SPARKLING WATER • 2.5

THANK YOU FOR DINING AT THE HENRI

THE DINNER MENU

- COCKTAILS 02
- BEER 03
- THE KITCHEN 04
- ROTISSERIE 05
- WINE 06
- SPIRITS 07
- ZERO-PROOF 08

COCKTAILS

THE HENRI • 18

woodford reserve, aperol, averna

OLD FRIEND • 16

mezcal, grapefruit, honey, aperol

LIBERTY • 17

cognac, red lillet, triple sec,

THE JENNY • 16

tito's, cranberry, grapefruit, ginger beer, rosemary

THE SAINT • 17

st germain, gin, dry vermouth

GM • 21

grand marnier, champagne, lemon

DC SUNSET • 16

tequila, aperol, pineapple, lime

HOUSE MANHATTAN • 15

rye, amaro blend, black walnut bitters

SPIRIT FREE

TRY FIRST /

lime, cranberry, honey • 10

CALIFORNIA GIRL /

seedlip citrus, lime, agave • 10

SUNNY SIDE UP /

orange juice, pineapple • 10

VODKA

TITO'S • 12

GREY GOOSE • 16

KETEL ONE • 13

BELVEDERE • 14

HAKU • 17

GIN

TANQUERAY • 10

HENDRICKS • 16

BOMBAY SAPPHIRE • 14

PLYMOUTH • 16

GUN POWDER • 14

MONKEY 47 • 20

ROKU • 17

RUM

BACARDI • 11

GOSLING • 11

CLEMENT • 16

ZACAPA 23 • 14

ANGOSTURA 5 • 14

SANTA TERESA • 11

FOURSQUARE 2009 • 21

R.L. SEALES • 16

LEBLON CACHACA • 14

HAMILTON POT STILL • 15

COTTON & REED WHITE • 14

APPLETOWN ESTATE JAMACAIN • 15

TEQUILA

MILAGRO • 12

CASAMIGO BLANCO • 14

CASAMIGO RESPOSADO • 16

CASAMIGO ANEJO • 20

DON JULIO BLANCO • 16

DON JULIO ANEJO • 22

DON JULIO REPOSADO • 17

CLASE AZUL • 42

PATRON ANEJO • 37

MEZCAL

ILÉGAL • 15

SOTOL POR SIEMPRE • 15

OJO DE TIGRE • 15

RYE

RITTENHOUSE • 10

ANGEL'S ENVY • 18

BULLEIT • 15

SAZARAC • 12

SAGAMORE • 14

BOURBON

FOUR ROSES • 10

OLD FORESTER 1920 • 15

MAKERS MARK • 13

JACK DANIELS • 12

BLANTON'S • 25

WOODFORD RESERVE • 18

WOODFORD DOUBLE OAK • 25

WELLER SPECIAL RESERVE • 22

BOWMAN • 16

E.H. TAYLOR • 19

HILL ROCK • 25

ANGEL'S ENVY • 16

BULLEIT • 12

OLD GRAND DAD • 13

SCOTCH

DEWAR'S • 10

JW BLUE • 35

MACALLAN 12 • 26

GLENFIDDICH 14 • 22

LAGAVULIN 8 • 18

LAPHROAIG 10 • 15

ARDBEG 10 • 16

TALISKER 12 • 20

GLENFARCLAS 12 • 16

IRISH

JAMESON • 12

GREEN SPOT • 20

REDBREAST 12 • 15

CANADIAN

CROWN ROYAL • 12

JAPANESE

SUNTORY TOKI • 13

MIYAGIKYO • 27

SPARKLING

1818 / billecart salmon, nv, champagne, france • 22

SKYE / sparkling sauvignon blanc, nz • 16

WHITE

DAWN CHORUS / sauvignon blanc, 2022, nz • 15

BODEGA LA CANA / albarino, 2022, rias baixas, galicia, spain • 18

WEINGUT INGRID GROISS / grüner veltliner, 2021, austria • 15

DOMAINE WENGIER / chardonnay, 2022, chablis, france • 21

ORNELLA MOLON / pinot grigio, 2022, italy • 14

DOMAINE DE CHEVILLY / quincy, 2022, france • 16

SEBASTIEN BRUNET / chenin blanc, vouvray, 2022, france • 19

ROSÉ

WILDSONG / pinot noir hawke's bay, 2021, nz • 15

DOMAINE PELLE / menetou salon, 2021, loire, france • 14

DOMAINE AURELIAN / grenache & cinsault, 2022, france • 18

RED

VINAS LAS PERDICES / reserva, malbec, 2021, argentina • 15

REQUIEM / cabernet sauvignon, 2021, columbia valley • 16

AVERAEN / pinot noir, 2022, willamette • 21

LE SERRE DES MOURRES / cdp, 2019, france • 25

CHATEAU LES ARROMANS / bordeaux, 2019, france • 18

ROSA DEL GOLFO / primitivo, 2021, italy • 17

MAS AMIEL / natural syrah, 2020, france • 16

ON TAP

STELLA ARTOIS / 4.6%, pilsner, belgium • 10

ALLAGASH WHITE / 5.2%, wheat, maine • 11

RED BEAR TALL DARK & NUTTY / 7%, milk stout, district of columbia • 12

CIGAR CITY 'JAI ALAI' / 7.5%, IPA, Florida • 12

CHIMAY BLUE / 9%, strong ale, belgium • 15

VICTORY 'SOUR MONKEY' / 9.5%, sour tripel, pennsylvania • 13

BOTTLES & CANS

DUVEL / 8.5%, tripel, belgium • 12

WESTMALLE / 7%, dubbel, belgium • 10

LEFFE / 6.6%, blonde, belgium • 7

THE HALVE MAAN / 11%, quadrupel, belgium • 18

LAGUNITAS LITTLE SUMPIN' / 7.5%, ipa, california • 8

YUENGLING / 4.2%, lager, pennsylvania • 7

GUINNESS / 4.2%, stout, ireland • 9

HITACHINO / 5.5%, nest, white belgian style ale, japan • 12

LA CHOUFFE / 8%, belgian blonde, belgium • 11

N/A BEER

BITBURGER / 0%, germany • 5

STARTERS

TUNA NICOISE • 21

olive, egg, preserved lemon, mustard, green beans

ESCARGOT BEIGNET • 18

garlic aioli, red sorrel, tarragon

BELL PEPPER – TOMATO VELOUTE • 17

crème fraiche, basil oil, parmesan tuile

PRAWN TOURNEDOS • 22

prosciutto di parma, broccoli cream, tomato dressing, thyme

ASPARAGUS – SCALLOPS • 23

smoked, pea custard, lemon dressing, pickled pearl onion

SPRING GREENS • 16

spicy mix, herb dressing, radish, carrot, apple, yoghurt grated

RABBIT RILLETTE • 22

grain mustard, cornichon, rustic loaf, pear mustarda

MAINS

GOLDEN TILE • 42

spring beans & peas, lemon thyme butter sauce

DUCK BURGER • 40

confit, grilled green tomato, orange- edel blue sauce, lettuce

KING OYSTER MUSHROOM • 32

carrot coulis, soy herb butter, fried egg, rustic

MUSSELS • 32

PEI, leeks, white wine, mustard, belgian frites

SPRING LAMB • MP

daily cut (limited availability)

SEAFOOD BOARD • 58

grilled prawns, squid, oyster, softshell crab,

white asparagus, cherry tomatoes confit, bearnaise sauce

HENRI'S HOUSE-MADE RED WINE VINEGAR
AGED IN WOODFORD RESERVED BARREL \$15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

TODAY'S
ROTISSERIE

STARTERS

LAMB MEATBALLS • 19

mango, lentil salad, soy dressing

CAULIFLOWER • 17

tahini dressing, mint, dill, raisins, almonds

BABY OCTOPUS • 21

romesco sauce, scallions tempura, olive crumble

MAINS

ROTISSERIE CHICKEN • 28

1/4 la belle patrimoine organic chicken,
lemon – dill butter sauce, belgian frite

SQUAB • 58

roasted/confit,
almond jus, black kale, edel blue

MAINE LOBSTER • MP

garlic butter

DORADE • 54

olive- bell pepper tapenade, crispy basil

LAMB SHANK • 58

corn - jalapeno jus

COWBOY STEAK • 95

cipollini onion, steak sauce 22oz



GARNITURE

POTATO CROQUETTES / creamy potatoes and leeks • 10

BELGIAN FRITES / idaho potatoes fries • 8

SPAGHETTI SQUASH / bone marrow, black garlic custard • 16

PEAS / sour cherry dressing, black lime, baby carrots • 9

TRUFFLE ASPARAGUS / grated truffle, crème fraiche, herb tuile • 14

SCALLIONS / grilled, romesco sauce, parmesan • 10