THE HENRY

NEW YEAR'S EVE 2026

$85 PER PERSON

Wine Pairing

ADD A HOUSE PAIRING + $35 OR SOMMELIER SELECTION + $50

House Champagne: veuve clicquot "yellow label," reims

Sommelier Champagne: ruinart blanc de blancs, reims

APPETIZERS

House Pairing: chardonnay – banshee, sonoma county, ca

Sommelier Selection: chardonnay – jordan, russian river valley, ca

CHOICE OF

Classic Caesar
parmesan crouton, black pepper

Spicy Tuna & Crispy Rice*
fresno chile, avocado, cilantro, scallion, sweet soy GF

Grilled & Chilled Shrimp
horseradish cocktail, henry sauce, charred lemon GF

Short Rib Potstickers
toasted sesame, cilantro, ponzu

Truffled Brie Toast
prosciutto di parma, candied pine nut, persimmon glaze, watercress, parmesan

Smoked Salmon & Caviar*
chive crème fraîche, truffled balsamic saba, everything bagel lavash DOUBLE CAVIAR +$10

ENTRÉES

House Pairing: pinot noir - fox block xv böen by belle glos, zabala vineyard, monterey, ca

Sommelier Selection: cabernet reserve blend - label story quilt + frc, napa valley, ca

CHOICE OF

Scottish Salmon*
toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze GF

Wagyu Bolognese
traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast

Korean Prime Skirt Steak*
double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger GF

Braised Short Rib
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF

Seared Ahi Tuna*
green curry rice, shiitake mushroom, snap pea, heirloom carrot, thai basil, spicy coconut lemongrass broth GF

Roasted Chicken Frites
lemon garlic pan sauce, french fries, truffle aioli GF

Chateau Filet "Oscar Style"*
sliced tenderloin with grilled asparagus, béarnaise & jumbo lump crab GF +$20

Harvest Bowl
melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke & roasted brussels sprout, avocado, marcona almond pesto, cashew harissa GF V

DESSERT

CHOICE OF

Chocolate Fudge Pie
peanut butter crunch, milk chocolate mousse, candied peanut caramel, chantilly cream

Molten Butter Cake
warm caramel, pretzel toffee, vanilla gelato

Lemon Olive Oil Cake
blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

VEG vegetarian V vegan GF gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

COCKTAILS

CLASSICS

THE OLD FASHIONED 18
buffalo trace bourbon, burnt demerara, angostura, orange oil

THE GREATEST NEIGHBORHOOD MARGARITA 19
cuervo tradicional reposado, today's lime juice, organic agave

NEGRONI 18
tanqueray, carpano botanic bitter, perfect vermouth

MOJITO 18
havana club añejo blanco, pressed lime, wild mint, bacardi ocho float

THE SPICY MARGARITA 19
tradicional blanco, cointreau, jalapeño spiced agave, tart lime

PALOMA 19
código 1530 blanco, pink grapefruit, himalayan salt, fancy citrus soda

CRAFT

CAFECITO MARTINI 19
tito's vodka, borghetti espresso liqueur, licor 43, spiced cold foam

SMOKED PINEAPPLE MARGARITA 19
corazón blanco tequila, banhez mezcal, charred habanero, jalapeño salt

HIDEAWAY MAI TAI 18
havana club añejo blanco, santa teresa 1796, orange curaçao, cinnamon spiced orgeat, fresh lime

EL CARAJILLO 19
don q gran reserva añejo rum, licor 43, brûléed banana, slow steeped espresso

UPTOWN COCKTAIL 18
tanqueray, ruby grapefruit, fresh pressed honeydew, yuzu marmalade, mint

AMALFI SPRITZ 19
belvedere organic, strawberry soaked amaro, fiorente elderflower, sparkling wine

Seasonal Sangria 15
cherry, yuzu, blackberry, pomegranate, e&j brandy, red wine

Tiny Tinis $12
ESPRESSO ◦ DIRTY ◦ COSMO

ZERO PROOF 10

DESERT HIBISCUS FIZZ
tart pomegranate, fresh lime, bubbly water

PINEAPPLE & THAI BASIL SODA
pressed lime, agave, seltzer

HONEYDEW HIGHBALL
pink grapefruit, lime, clover honey, soda

WINE

Bubbles

	6oz	9oz	BTL
veuve clicquot "yellow label," *reims, france*			25 / 37 /100
domaine carneros by taittinger "brut rosé," *carneros, ca*			22 / 33 / 88
fiori d'acacia, *veneto, italy*			14 / 21 / 56

White

SAUVIGNON BLANC

angeline, *russian river valley, ca* on tap			13 / 19 / –
vavasour, *marlborough, new zealand*			14 / 21 / 52
silverado "miller ranch," *yountville, napa valley, ca*			16 / 23 / 60
hubert brochard, sancerre aoc, *loire valley, france*			20 / 30 / 76

ALBARIÑO

abadia de san campio "estate," *rías baixas, spain*			16 / 23 / 60

PINOT GRIGIO

bottega vinaia, *trentino doc, italy*			13 / 19 / 48

RIESLING

schloss vollrads "estate," *rheingau, germany*			15 / 22 / 56

VERMENTINO

campo al mare, *bolgheri doc, italy*			17 / 25 / 64

CHARDONNAY

cave de lugny, macon-lugny les charmes, *burgundy, france*			13 / 19 / 48
banshee, *sonoma county, ca*			16 / 23 / 60
talbott "sleepy hollow estate," *santa lucia highlands, ca*			20 / 30 / 76

Rosé

	6ozz	9oz	BTL
rainstorm, *willamette valley, or* on tap			13 / 19 / –
chateau minuty "M," *côtes de provence, france*			16 / 23 / 60
rumor, *côtes de provence, france*			18 / 26 / 68

Red

PINOT NOIR

fox block xv böen by belle glos, zabala vineyard, *monterey, ca*			16 / 24 / 60
the four graces, *willamette valley, or*			19 / 28 / 72
rickshaw, *ca* on tap			13 / 19 / –

PRIORAT

alvaro palacios "camins del priorat" doq, *catalunya, spain*			17 / 25 / 64

CHIANTI CLASSICO

banfi, riserva docg, *tuscany, italy*			14 / 21 / 52

SUPER TUSCAN

ornellaia "le volte," *tuscany, italy*			18 / 27 / 68

BAROLO

fontanafredda "silver label," *piedmont, italy*			21 / 31 / 80

MALBEC

terrazas reserva, *mendoza, argentina*			14 / 21 / 52

RED BLEND

label story, quilt + frc, *napa valley, ca*			19 / 28 / 72
daou "pessimist," *paso robles, ca*			16 / 23 / 60
threadcount, *ca* on tap			13 / 19 / –

CABERNET SAUVIGNON

bonanza "lot 7" by chuck wagner, *ca*			13 / 19 / 48
the critic, *napa valley, ca*			19 / 28 / 72
greenwing, *columbia valley, wa*			16 / 24 / 60
austin hope, *paso robles, ca*			22 / 33 / 84

BEER
CANS / BOTTLES

DOS XX
mexican lager 6.5

COORS LIGHT 6.5

MICHELOB ULTRA 6.5

MODELO ESPECIAL 7.5

STELLA ARTOIS 7

HEINEKEN SILVER 5.5

CERVEZA PALMA
pilsner 6.5

CIGAR CITY BREWING
jai alai ipa 7 ★

HIGH NOON TEQUILA SELTZER 9

BEST DAY BREWING NON-ALC
kölsch | hazy ipa 6

Draught $9

PERONI lager

MONOPOLIO lager clara

WYNWOOD BREWING la rubia blonde ale ★

LA TROPICAL suave ipa ★

LOCAL ★