

THE HENRY

FOOD & BEVERAGE CO.

NYACK EST. 2020

Weekly Specials

Popcorn Chicken 12

Lightly Battered Chicken Breast, Pineapple Ginger Sauce or Any Wing Sauce

Smoked Salmon Tartare 13

Smoked Salmon, Capers, Arugula, Quinoa, Citrus Dressing, Avocado

Frenched Lamb Lollipops 22

Rosemary Garlic Lamb, Teriyaki Reduction, Arugula Quinoa Salad, Orange-lime Dressing

Hawaiian BBQ Wings 13

Honey, Citrus, Ginger, BBQ Sauce

Quesadilla

Flour Tortilla, Bell Peppers, Onion, Pico de Gallio, Sour Cream, Guacamole

Choose Your Protein: Shrimp 17, Carne Asada (Mexican Cecina) 17, Chicken 16

Duck Pesto Risotto 26

Seared Duck Breast, Pesto Risotto, Asiago, Orange Rum Sauce

Dessert

Churros 10

Raspberry Sauce, Vanilla Ice Cream

Strawberry Tiramisu 8

Strawberry Cream, Whipped Cream, Strawberry Reduction

Drinks

Strawberry-Jalapeno Margarita - *We think it's pretty obvious.*

Beer

Ten Bends Northern Heights - *DIPA 8.0%*

Finback IPA - *American IPA 7.2%*

The Henry Cocktails

Hudson Bay Crisp

Crop Organic Cucumber Vodka, St. Germain Elderflower Liqueur topped w/ homemade lemonade. **\$12**

Passion Fruit Marg

X-Rated Passion Fusion Blend Liqueur, Tequila, Lime Juice. **\$12**

1609

Whistle Pig PiggyBack 6 Year Rye, Sweet Red Vermouth, Angostura Bitters & Maraschino Cherry. **\$14**

Katherine's Spritzer

Rose Vodka, Homemade Lemonade topped with Seltzer. **\$11**

The Black Pearl

A Kraken Dark Roast Coffee Rum based Espresso Martini. Trust me, Just trust us. **\$15**

Strawberry-Jalapeno Margarita

We think it's pretty obvious..... **\$12**

The Hank-A-Rita

Tequila, Triple Sec, Fresh Squeezed Orange, Lime & Lemon Juices. **\$10**

Bikini Bottom

RumHaven Coconut Rum, Blue Chair Bay Banana Cream Rum & Pineapple Juice. **\$13**

The Grapefruits of Wrath

Gin, Fresh Squeezed Grapefruit & Lime Juices topped with Ginger Beer. **\$11**

BEER & WINE LIST!

DRAFT

REISSDORF- *KÖLSCH* - 4.8%
FINBACK - *AMERICAN IPA* - 7.2%
INDUSTRIAL ARTS TOOLS OF THE TRADE - *PALE ALE*- 4.8%
TEN BENDS NORTHERN HEIGHTS - *DIPA* - 8.0%
GUINNESS - *DRY IRISH STOUT* - 4.2%
DELIRIUM TREMENS - *BELIGIAN GOLDEN* - 8.5%
NIGHT SHIFT NITE LITE - *LAGER* - 4.3%
GOOSE ISLAND SUMMERTIME - *KÖLSCH* - 5.0%
HOFBRÄU - *HEFEWEIZEN* - 5.1%
CITIZEN DIRTY MAYOR- *APPLE GINGER CIDER* - 5.2%
SLOOP JUICE BOMB - *NEIPA* - 6.5%
SWITCHBACK ALE - *AMBER ALE* - 5.0%
ALLAGASH WHITE - *BELGAIN WHITE* - 5.2%
ABITA PURPLE HAZE - *RASPBERRY WHEAT ALE* - 4.2%
TRULY BERRY - *HARD SELTZER* - 5.0%
PEEKSKILL SIMPLE MANGO - *SOUR W/ MANGOES* - 4.5%

BOTTLES/CANS

BUD
BUD LIGHT
COORS LIGHT
MILLER LITE
HEINEKEN
HEINEKEN LIGHT
CORONA
STELLA
MICHELOB ULTRA
TWISTED TEA
WHITE CLAW - BLACK CHERRY

-DISTRICT 96 ENJOY THE SNAKE - *NEIPA* - 6.8% -
-GREAT SOUTH BAY IRISH CAR BOMB - *IMPERIAL STOUT* - 14%-
-CITIZEN UNIFIED PRESS - *CIDER* - 5.2% -

WINE

BARONE FINI - *PINOT GRIGIO* - ITALY
THE CROSSING - *SAUVIGNON BLANC* - NEW ZEALAND
NOBLE VINES - *CHARDONNAY* - CALIFORNIA
KENWOOD - *PINOT NOIR* - CALIFORNIA
COLUMBIA CREST - *CABERNET* - WASHINGTON

Appetizers

Fried Pickles & Onion Petals 12

IPA Battered Spanish Onion Petals and Pickles, Remoulade

Sliders 12

(3) Special Blend Sliders, American Cheese, Jalapeno-Bacon Jam, Potato Roll, Fries

Italian Hero Eggrolls 11

Smoked Ham, Salami, Pepperoni, Provolone, Mozzarella, Italian Roasted Pepper Aioli

Crispy Brussel Sprouts 9

Fried Brussels, Shaved Parm

Wings 13

Locally Raised Farm Wings - Choose From

Tropical Heat (Passion Fruit, Orange, Pineapple, Rocoto), Buffalo, BBQ, Herb Butter

Mac N Cheeses'

Original 13

Rotini, Gruyere, Vermont
Cheddar, Parm, Panko

Buffalo 15

Rotini, Grilled Chicken, Buffalo
Sauce, Blue Cheese, Cheddar,
Panko

Pesto 14

Rotini, House Pesto, Asiago,
Parm, Panko

Soups and Salads

French Onion Soup 9

Caramelized Onions, Gruyere Au Gratin, Sourdough

Chicken Peppercorn Ranch Salad 14

Greenleaf Lettuce, Croutons, Cherry Tomatoes, Grilled Chicken, Shaved Onions. Asiago

Caesar 11

Green Leaf Lettuce, House Caesar, Sourdough Croutons, Shredded Parm

Seasonal 13

Lemon-Herb Vinaigrette, Arugula, Shaved Fennel, Shaved Red Onion, Goat Cheese

Add Any Salad Chicken, +4, Hanger +6, Salmon +7

Sammies

All Sammies Served With Fries

Eggplant Sandwich 13

Breaded Eggplant Slices, Roasted Red Peppers, Balsamic Reduction, Fresh Mozzarella, Ciabatta

Hanger 19

Black Angus Hanger, Melted Gruyere, Pickle Red Onions, Watercress,

Horseradish Crema, Toasted Sourdough

Rib 15

Boneless Pork Ribs, House BBQ Sauce, Potato Bun, Pickles, House Slaw

French Dip 18

Slow Roasted Ribeye, Roasted Garlic Bread, Vermont Cheddar, Au Jus

The Henry Melt 14

Double Stack Special Blend Burger, Whole Grain Mustard, Grilled Mushrooms and Onions, Pepper Jack,

Special Sauce, Potato Bun

Pimento Burger 15

Double Stack Special Blend Burger, Applewood Smoked Bacon, Pimento Cheese,

Lettuce, Tomato, Shaved Red Onion, Special Sauce, Potato Bun

The Wilson 15

Farm Raised Beer Battered Chicken Breast, Pickles, Spicy Sriracha Aioli, Pepper Jack Cheese, Potato Bun

Blackened Chicken Caesar BLT 16

Farm Raised Blackened Grilled Chicken, Caesar Dressing, Bacon, Green Leaf Lettuce, Tomato, Sourdough

Mains

Salmon 22

Pan Seared North Atlantic Salmon, Beurre Blanc Sauce, Moroccan Lentils, Roasted Zucchini

Hanger Frites 28

Black Angus Hanger, Herb Blue Cheese Compound Butter, Fries, Dressed Watercress

Pork Ribs 22

Slow Cooked Pork Ribs, House BBQ, House Slaw, Fries

Sides

French Fries 5

Mixed Green Salad 6

Roasted Zucchini 7

Lentils 6

Kids Menu

Under 10 Years Old

Little Henry Melt 7

Single Patty Burger, Pepperjack, Fries

Chicken Tenders 8

Beer Battered Chicken Breast, Fries

Pasta 6

Rotini, Butter

BRUNCH

AVAILABLE SATURDAY & SUNDAY TILL 3:30PM

Lemon Ricotta Pancakes 11

Shortstack, Blackberry Compote, Strawberries, Blueberries

Breakfast Willie 12

Beer Battered Chicken, Cheddar Hashbrown, Applewood Smoked Bacon, Sunnyside Up Egg

Steak And Eggs 16

Black Angus Hanger, Two Eggs, Cheddar Hashbrown

“FOLD IN THE CHEESE” Breakfast Tacos 11

Housemade Breakfast Sausage, Scrambled Eggs, Chipotle Aioli, Fried Cheese and Potato Shell

French Toast 11

Challah Bread, Vanilla Custard, Maple Syrup, Strawberries

“Everything But The Bagel” Avocado Toast 12

Cherry Tomatoes, Smashed Avocado, Red Pepper Flakes, Toasted Pumpkin Seeds, Everything Bagel Seasoning, Poached Egg, Mixed Greens