

# The Henry

120 N Robertson Blvd 90048-3108 · +14242041595 · Updated: Jan 14, 2026

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## ESPRESSO 9

<b>Espresso</b>	<b>\$4.50</b>
<b>Cortado</b>	<b>\$4.75</b>
<b>Gibraltar</b>	<b>\$4.25</b>
<b>Flat White</b>	<b>\$4.75</b>
<b>Macchiato</b>	<b>\$4.50</b>
<b>Americano</b>	<b>AVAILABLE OPTIONS</b> R: \$4.75 L: \$5.75
<b>Latte</b>	<b>AVAILABLE OPTIONS</b> R: \$5.75 L: \$6.75
<b>Cappuccino</b>	<b>AVAILABLE OPTIONS</b> R: \$5.75 L: \$6.75
<b>Mocha</b>	<b>AVAILABLE OPTIONS</b> R: \$5.75 L: \$6.75

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## ON TAP 4

<b>Cold Brew Coffee</b>	<b>AVAILABLE OPTIONS</b> R: \$5.75 L: \$6.75
<b>Drip Coffee</b>	<b>AVAILABLE OPTIONS</b> R: \$4.25 L: \$4.75
<b>Iced Green Tea</b>	<b>AVAILABLE OPTIONS</b> R: \$3.75 L: \$4.75

## Iced Black Tea

### AVAILABLE OPTIONS

R: \$3.75

L: \$4.75

## PROUDLY SERVING - FORSTER & BURNETT 1

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### Coffee & Espresso

## XV COFFEE 5

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### The Cleo

espresso, almond milk, hazelnut

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### The Butcher

two shots espresso, colombian drip, splash sweet cream

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### Wildflower

espresso, vanilla, splash of chai, steamed milk

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### The Dropout

espresso, colombian drip, chocolate, caramel, au lait

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### Go North

espresso, cocoa, cream - served neat & cold

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## JUICE & PASTRIES 2

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### Orange Juice

**\$5.00**

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### Fresh Baked Pastries

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## RAW BAR 3

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### Caribbean Spiny Lobster Tail

### AVAILABLE OPTIONS

\$39.00

Add Drawn Butter:

\$4.00

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### Oysters on the Shell\*

### AVAILABLE OPTIONS

Half Dozen: \$26.00

Dozen: \$48.00

Add Drawn Butter:

\$4.00

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### Chilled Seafood Platter\*

**\$52.00**

served on ice with grilled lemon, remoulade, jalapeño mignonette; grilled and chilled shrimp, oysters on the shell, spicy tuna & avocado tartare, cocktail sauce

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## BREAKFAST 4

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<b>Flower Child Scramble</b>	<b>\$20.00</b>
eggs, brussels sprout, romanesco, roasted mushroom, kale, parmesan	
<b>Smoked Salmon Bagel*</b>	<b>\$22.75</b>
everything bagel, whipped cream cheese, vine ripe tomato, caper, red onion	
<b>2 Egg Breakfast*</b>	<b>\$19.00</b>
bacon, potatoes & toast	
<b>California Burrito or Bowl</b>	<b>\$21.75</b>
eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa	

## APPETIZERS 12

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<b>Chicken Tortilla Soup</b>	<b>\$14.00</b>
pico de gallo, avocado, crema, queso blanco	
<b>Warm Burrata</b>	<b>\$21.00</b>
butternut squash, cranberry preserve, pumpkin seed granola, arugula, grilled bread	
<b>Cauliflower Hummus</b>	<b>\$15.00</b>
crispy cauliflower, pomegranate, garden herbs, za'atar, handmade pita	
<b>Crispy Coconut Shrimp</b>	<b>\$22.00</b>
mojo verde aioli, polynesian sauce	
<b>Short Rib Potstickers</b>	<b>\$18.75</b>
toasted sesame, cilantro, ponzu	
<b>Umami Brussels Sprouts</b>	<b>\$15.00</b>
parmesan, sweet soy	
<b>Grilled &amp; Chilled Shrimp</b>	<b>\$21.00</b>
horseradish cocktail, henry sauce, charred lemon	
<b>Spicy Tuna &amp; Crispy Rice*</b>	<b>\$19.00</b>
fresno chile, avocado, cilantro, sweet soy	
<b>Parmesan Truffle Fries</b>	<b>\$14.75</b>
truffle aioli	
<b>Salmon Crudo*</b>	<b>\$24.00</b>
avocado, gooseberry, crispy shallot, white truffle ponzu	
<b>Black Truffle Cheese Fondue</b>	<b>\$17.00</b>
warm soft pretzels	
<b>Crusty Bread &amp; Pesto</b>	<b>\$8.00</b>

## SALADS 4

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<b>Classic Caesar</b>	<b>\$16.00</b>
romaine, toasted torn bread, parmigiano reggiano	
<b>Rotisserie Chicken &amp; Avocado</b>	<b>\$20.50</b>
romaine, baby greens, glazed bacon, maytag bleu, campari tomato, toasted pine nuts, ranch	
<b>Seared Tuna Chop*</b>	<b>\$23.00</b>
avocado, snap pea, carrot, wonton, cashew, sesame ginger vinaigrette	
<b>Sprouts &amp; Squash</b>	<b>\$18.00</b>
roasted brussels, maple glazed butternut, kale, farro, roasted cauliflower, quinoa, golden raisin, pumpkin seed, candied pecan, pecorino, mustard vinaigrette	

## SANDWICHES <sup>4</sup>

<b>Hot Honey Crispy Chicken</b>	<b>\$20.00</b>
sriracha aioli, bread and butter pickle slaw	
<b>Wagyu Cheeseburger*</b>	<b>\$23.00</b>
lettuce, tomato, pickle, charred onion, white cheddar, american cheese, henry sauce	
<b>Beverly Hills Club</b>	<b>\$19.25</b>
roasted turkey, smoked bacon, aged swiss, lettuce, tomato, mayo	
<b>Roasted Turkey French Dip</b>	<b>\$19.00</b>
horseradish aioli, havarti, garlic parmesan roll, natural jus	

## ENTRÉES <sup>8</sup>

<b>Blackened Fish Tacos*</b>	<b>\$28.00</b>
avocado, red cabbage, lime crema, street corn, queso fresco	
<b>Scottish Salmon*</b>	<b>\$36.00</b>
cauliflower tahini, toasted grains, lemon sultana vinaigrette, watercress	
<b>Korean Prime Skirt Steak*</b>	<b>\$39.00</b>
double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger	
<b>Rigatoni alla Vodka</b>	<b>\$27.00</b>
burrata, calabrian chile, mint, lemon, bread crumb	
<b>Bolognese</b>	<b>\$28.00</b>
garganelli pasta, truffle mushroom butter, herbed ricotta, garlic toast	
<b>European Seabass*</b>	<b>\$35.00</b>
baby green bean, fregola, artichoke, castelvetrano olive, lemon caper butter	
<b>Seared Ahi Tuna*</b>	<b>\$37.00</b>
green curry rice, shiitake mushroom, snap pea, heirloom carrot, thai basil, spicy coconut lemongrass broth	

## Harvest Bowl

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke, brussels sprout, avocado, marcona almond pesto, cashew harissa

### AVAILABLE OPTIONS

\$26.00

Add Egg\*: \$3.00

## SIDES 4

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### Mac & Cheese

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### Broccolini with Lemon & Parmesan

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### Street Corn & Queso Fresco

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### Spicy Double Egg Fried Rice

## CHAMPAGNE 7

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### Veuve Clicquot "Yellow Label", Brut NV, Reims

### AVAILABLE OPTIONS

\$24.00

\$118.00

### l'Aubry Fils 1er Cru Brut NV, Montagne de Reims

**\$105.00**

### Larmandier-Bernier "Longitude", 1er Cru Blanc de Blanc Extra Brut, Côte des Blancs

**\$130.00**

### Dom Perignon Brut '10, Epernay

**\$450.00**

### Krug "Grand Cuvee 169th Edition", Brut, NV, Reims

**\$400.00**

### Krug Brut '04, Reims

**\$550.00**

### Salon "Le Mesnil", Blanc de Blanc Brut '06, Côte des Blancs

**\$1,300.00**

## PROSECCO 1

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### Bottega "Il Vino dei Poeti", Treviso, Italy

### AVAILABLE OPTIONS

\$13.00

\$65.00

## ROSÉ 4

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### Tinto Rey Rosé, Dunnigan Hills, CA (On Tap)

### AVAILABLE OPTIONS

\$12.00

\$18.00

### Domaine Carneros by Taittinger "Brut Rosé", Carneros, CA

### AVAILABLE OPTIONS

\$22.00

\$110.00

**Les Sarrins, Côtes de Provence, France**

**AVAILABLE OPTIONS**

6oz: \$16.00  
9oz: \$24.00  
Bottle: \$62.00

**Rumor Rosé, Côtes de Provence, France**

**AVAILABLE OPTIONS**

6oz: \$18.00  
9oz: \$27.00  
Bottle: \$70.00

**CHARDONNAY 9**

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**Chalk Hill, Russian River Valley, CA**

**AVAILABLE OPTIONS**

6oz: \$15.00  
9oz: \$22.00  
Bottle: \$58.00

**Banshee, Sonoma Coast, CA**

**AVAILABLE OPTIONS**

6oz: \$14.00  
9oz: \$21.00  
Bottle: \$54.00

**Vincent & Sophie Morey, Bourgogne AOC, Burgundy, France**

**AVAILABLE OPTIONS**

6oz: \$18.00  
9oz: \$27.00  
Bottle: \$70.00

**Rombauer, Carneros, CA**

**\$96.00**

**Domaine Laroche "St. Martin", Chablis, AOC, Burgundy France**

**\$84.00**

**Wonderland Project "White Queen", Sonoma County, CA**

**\$60.00**

**Mayacamas, Mt. Veeder, CA**

**\$125.00**

**Domaine Pinson Frères, Chablis 1er Cru, Burgundy, France**

**\$96.00**

**Racine's Wine "Sta. Rita Hills Cuvée", Santa Rita, CA**

**\$138.00**

**ECLECTIC WHITES 4**

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**Torre di Luna (Pinot Grigio), Delle Venezie DOC, Trentino, Italy**

**AVAILABLE OPTIONS**

6oz: \$11.00  
9oz: \$16.00  
Bottle: \$42.00

**Abadia de San Campio "Estate" (Albariño), Rías Baixas, Spain**

**AVAILABLE OPTIONS**

6oz: \$14.00  
9oz: \$21.00  
Bottle: \$54.00

**Selbach-Oster (Riesling Feinherb), Mosel, Germany**

**AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$18.00

Bottle: \$46.00

**Campo al Mare (Vermentino) Bolgheri DOC, Italy**

**AVAILABLE OPTIONS**

6oz: \$14.00

9oz: \$21.00

Bottle: \$54.00

**SAUVIGNON BLANC** 5

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**Angeline, Russian River Valley, CA (On Tap)**

**AVAILABLE OPTIONS**

\$12.00

\$18.00

**Les Fontenelles, Sancerre AOC, Loire Valley, France**

**AVAILABLE OPTIONS**

6oz: \$18.00

9oz: \$27.00

Bottle: \$68.00

**Vavasour, Awatere Valley, New Zealand**

**AVAILABLE OPTIONS**

6oz: \$13.00

9oz: \$19.00

Bottle: \$50.00

**Silverado "Miller Ranch", Yountville, Napa Valley, CA**

**AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$22.00

Btl: \$58.00

**Domaine Dominique Roger, Sancerre, Chêne Marchand, Loire Valley, France**

**\$110.00**

**PINOT NOIR** 9

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**Rickshaw, CA (On Tap)**

**AVAILABLE OPTIONS**

\$12.00

\$18.00

**Albert Bichot "Horizon de Bichot", Burgundy, France**

**AVAILABLE OPTIONS**

6oz: \$13.00

9oz: \$19.00

Bottle: \$50.00

**Valravn, Sonoma County, CA**

**AVAILABLE OPTIONS**

6oz: \$17.00

9oz: \$25.00

Bottle: \$66.00

**Etude "Grace Benoit Ranch", Carneros, CA**

**\$68.00**

Paul Hobbs "Crossbarn", Sonoma Coast, CA	<b>\$74.00</b>
The Four Graces, Willamette Valley, OR	<b>\$100.00</b>
Antica Terra "Ceras", Willamette, OR	<b>\$243.00</b>
Domaine Bernard Moreau, 1er Cru, Volnay, Burgundy, France	<b>\$240.00</b>
Louis Boillot, (Gevrey-Chambertin AC), Burgundy, France	<b>\$170.00</b>

## BORDEAUX BLEND <sup>3</sup>

Decoy "Limited", Napa Valley, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$19.00
	9oz: \$28.00
	Bottle: \$74.00
St. Supéry "Elu", Napa Valley, CA	<b>\$119.00</b>
Cain Five "Estate", Spring Mountain, CA	<b>\$290.00</b>

## CABERNET SAUVIGNON <sup>12</sup>

Bonanza "Lot 6" by Chuck Wagner, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$14.00
	9oz: \$21.00
	Bottle: \$54.00
Daou, Paso Robles, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$16.00
	9oz: \$24.00
	Bottle: \$62.00
Greenwing, Columbia Valley, WA	<b>AVAILABLE OPTIONS</b>
	6oz: \$18.00
	9oz: \$27.00
	Bottle: \$70.00
Buehler Vineyards, Napa Valley, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$19.00
	9oz: \$28.00
	Bottle: \$74.00
Faust, Napa Valley, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$26.00
	9oz: \$39.00
	Bottle: \$102.00
Joseph Phelps, Napa Valley, CA	<b>\$185.00</b>
Stags' Leap "Artemis", Napa Valley, CA	<b>\$175.00</b>

Pilcrow "Hillwalker", Mt. Veeder, CA	<b>\$170.00</b>
Caymus, Napa Valley, CA	<b>\$385.00</b>
'13 Corison "Kronos Vineyard", Napa Valley, CA	<b>\$330.00</b>
'05 Mayacamas "Mt. Veeder", Napa Valley, CA	<b>\$500.00</b>
'16 Dunn Vineyards "Howell Mountain", Napa Valley, CA	<b>\$550.00</b>

## ECLECTIC REDS 6

Quilt "Threadcount", CA (On Tap)	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$18.00
Troublemaker "Number 13", (Syrah Blend), Central Coast, CA	<b>AVAILABLE OPTIONS</b>
	6oz: \$13.00
	9oz: \$19.00
	Bottle: \$50.00
Lillian (Syrah), Central Coast, CA	<b>\$175.00</b>
Turley "Estate", (Zinfandel), Napa Valley, CA	<b>\$78.00</b>
Klinkerbrick "Old Ghost", (Zinfandel), Lodi, CA	<b>\$107.00</b>
Daou "The Bodyguard", (Petit Verdot/Petite Sirah), Paso Robles, CA	<b>\$84.00</b>

## ITALY 7

Michele Chiarlo "Il Principe", Langhe Nebbiolo DOC, Piedmont, Italy	<b>AVAILABLE OPTIONS</b>
	6oz: \$15.00
	9oz: \$22.00
	Bottle: \$58.00
Ciacci Piccolomini, Toscana Rosso IGT, Tuscany, Italy	<b>AVAILABLE OPTIONS</b>
	6oz: \$13.00
	9oz: \$19.00
	Bottle: \$50.00
Tignanello, Toscana Rosso IGT, Tuscany, Italy	<b>\$300.00</b>
Damilano "Lecinquevigne", Barolo DOCG, Piedmont, Italy	<b>\$98.00</b>
La Spinetta "Bordini", Barbaresco DOCG, Piedmont, Italy	<b>\$150.00</b>
Tenuta di Arceno "Arcanum", IGT, Tuscany, Italy	<b>\$145.00</b>
Tenuta dell'Ornellaia "Masseto", IGT, Bolgheri, Italy	<b>\$1,000.00</b>

## FORTIFIED 4

<b>Taylor Fladgate Tawny 10 Year</b>	<b>\$12.00</b>
<b>Taylor Fladgate Tawny 20 Year</b>	<b>\$18.00</b>
<b>Bodegas Yuste, Manzanilla Sanlúcar de Barrameda, Aurora Sherry</b>	<b>\$10.00</b>
<b>Bodegas Tradición, Fino Viejo Sherry</b>	<b>\$12.00</b>

## **BREAKFAST - SIDES** 5

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### **Fresh Baked Pastries**

<b>Breakfast Potatoes</b>	<b>\$6.00</b>
<b>Fresh Fruit</b>	<b>\$7.00</b>
<b>Crisp Bacon</b>	<b>\$7.00</b>
<b>Toasted Bagel &amp; Cream Cheese</b>	<b>\$7.00</b>

plain or everything

## **ENTREES** 5

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### **Little Hank's Cheeseburger**

### **Grilled Cheese**

### **Grilled Chicken Breast & Buttered Noodles**

### **Mac & Cheese**

### **Cheese Quesadilla**

## **BREAKFAST ENTREES** 3

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### **Scrambled Egg Breakfast, Bacon & Toast**

### **Cinnamon French Toast, Powdered Sugar & Maple Syrup**

### **Breakfast Burrito, Scrambled Eggs, Bacon & Cheese**

## **BREAKFAST SIDES** 3

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### **Breakfast Potatoes**

### **Fresh Fruit**

### **Strawberry Yogurt**

## **DESSERT** 4

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<b>Chocolate Fudge Torte</b>	<b>\$14.00</b>
peanut butter crunch, milk chocolate mousse, candied peanut caramel	
<b>Warm Croissant Bread Pudding</b>	<b>\$14.00</b>
toasted pecan, salted caramel gelato, whiskey raisin	
<b>Key Lime Tart Brûlée</b>	<b>\$14.00</b>
spiced rum blueberries, vanilla crema, honey tuile	
<b>Ice Cream</b>	<b>\$5.00</b>
vanilla bean or salted caramel	

## COFFEE 8

<b>The Cleo</b>	<b>\$6.00</b>
espresso, almond milk, hazelnut	
<b>The Butcher</b>	<b>\$6.00</b>
two shots espresso, colombian drip, splash sweet cream	
<b>Wildflower</b>	<b>\$6.00</b>
espresso, vanilla, splash of chai, steamed milk	
<b>The Dropout</b>	<b>\$6.00</b>
espresso, colombian drip, chocolate, caramel, au lait	
<b>Go North</b>	<b>\$6.00</b>
espresso, cocoa, cream - served neat & cold	
<b>Latte</b>	<b>\$5.75</b>
<b>Cappuccino</b>	<b>\$5.75</b>
<b>Mocha</b>	<b>\$5.75</b>

## BITES 9

<b>Oysters on the Shell*</b>	<b>\$3.00</b>
<b>Guacamole</b>	<b>\$12.00</b>
roasted poblano, toasted pumpkin seed, cotija	
<b>Cauliflower Hummus</b>	<b>\$13.00</b>
crispy cauliflower, pomegranate, garden herbs, za'atar, handmade pita	
<b>Umami Brussels Sprouts</b>	<b>\$15.00</b>
parmesan, sweet soy	
<b>Parmesan Truffle Fries</b>	<b>\$12.00</b>
<b>Black Truffle Cheese Fondue</b>	<b>\$12.00</b>
warm soft pretzels	

**Shortrib Potstickers****\$17.00**

toasted sesame, cilantro, ponzu

**Spicy Tuna & Crispy Rice\*****\$17.00**

fresno chile, avocado, cilantro, sweet soy

**Wagyu Cheeseburger\*****\$17.00**

lettuce, tomato, pickle, charred onion, white cheddar, american cheese, henry sauce

**SPECIALTY COCKTAILS** 10**Fig & Ginger Mule**

tito's vodka, figenza fig vodka, lime, pomegranate

**The Mojito**

don q cristal rum, pressed lime, wild mint, reserva 7 year float

**Thai Grapefruit Smash**

wheatley vodka, thai basil, grapefruit

**Spicy Mango Habanero Margarita**

blanco tequila, cointreau, tajin, fresno chile, lime

**Yuzu Gin & Tonic**

roku gin, mango green tea, szechuan peppercorn, fancy tonic

**Ginger Blackberry Margarita**

cuervo silver, cointreau, blackberry, tart lime

**Classic Old Fashioned**

savage &amp; cooke rye, angostura, luxy cherry

**Hank's Espresso Martini**

espresso infused vodka, cold brew, spanish vanilla, served up

**The Dirty**

grey goose vodka, dirty brine, umami, one fancy olive

**Winter Harvest Sangria**

fuji apple, blackberry, ginger spiced brandy, red wine

**WINE** 4**Rosé, Tinto Rey Rosé, Dunnigan Hills, CA****Sauvignon Blanc, Angeline, Russian River Valley, CA****Red Blend, Quilt "Threadcount", CA****Pinot Noir, Rickshaw, CA****DRAUGHT** 4

## Stella Artois "Belgian Pilsner"

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## Stone "Hazy IPA"

local

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## Coronado Brewing "Orange Ave Wit"

local

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## Pizza Porter "California Honey" Blonde Ale

local

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## SYRAH BLEND <sup>1</sup>

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### Troublemaker "Number 13", Central Coast, CA

\$50.00

## TOSCANA ROSSO <sup>1</sup>

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### Ciacci Piccolomini d'Aragona, Tuscany, Italy

\$50.00

## COCKTAILS <sup>11</sup>

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### Fig & Ginger Mule

\$18.00

tito's vodka, figenza fig vodka, lime, pomegranate

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### The Mojito

\$18.00

don q cristal rum, pressed lime, wild mint, reserva 7 year float

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### Thai Grapefruit Smash

\$18.00

wheatley vodka, thai basil, grapefruit

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### Spicy Mango Habanero Margarita

\$18.00

blanco tequila, cointreau, tajin, fresno chile, lime

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### Yuzu Gin & Tonic

\$18.00

roku gin, mango green tea, szechuan peppercorn, fancy tonic

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### The Dirty

\$18.00

grey goose vodka, dirty brine, umami, one fancy olive

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### Ginger Blackberry Margarita

\$18.00

cuervo silver, cointreau, blackberry, tart lime

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### Classic Old Fashioned

\$18.00

savage & cooke rye, angostura, luxy cherry

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### Hank's Espresso Martini

\$18.00

espresso infused vodka, cold brew, spanish vanilla, served up

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### Green Tea Press

\$18.00

charbay green tea vodka, juiced cucumber, honey, lemon, club soda

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<b>Winter Harvest Sangria</b>	<b>\$15.00</b>
fuji apple, blackberry, ginger spiced brandy, red wine	

## **BOTTLES & CANS** 2

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<b>Duvel Tripel</b>	<b>\$9.50</b>
<b>Lighter Side</b>	<b>\$7.50</b>
coors light, high noon, estrella jalisco, heineken silver, dos xx lager	

## **BOURBON** 13

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<b>Angel's Envy</b>	<b>\$17.00</b>
<b>Basil Hayden's 8 Year</b>	<b>\$14.00</b>
<b>Blade &amp; Bow</b>	<b>\$18.00</b>
<b>Four Roses Single Barrel</b>	<b>\$17.00</b>
<b>Garrison Bros. Straight</b>	<b>\$24.00</b>
<b>High West "American Prairie"</b>	<b>\$15.00</b>
<b>I.W. Harper</b>	<b>\$24.00</b>
<b>Knob Creek</b>	<b>\$16.00</b>
<b>Orphan Barrel "Entrapment"</b>	<b>\$54.00</b>
<b>Parker's "Heritage" 24 Year</b>	<b>\$59.00</b>
<b>Redemption "Cognac Cask Batch 199"</b>	<b>\$16.00</b>
<b>Savage &amp; Cooke "Burning Chair"</b>	<b>\$15.00</b>
<b>Woodford Reserve</b>	<b>\$14.00</b>

## **RYE** 8

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<b>Angel's Envy Rye</b>	<b>\$24.00</b>
<b>Bulleit Rye</b>	<b>\$14.00</b>
<b>High West "Double Rye"</b>	<b>\$15.00</b>
<b>Knob Creek Rye</b>	<b>\$18.00</b>
<b>Savage &amp; Cooke "Lip Service"</b>	<b>\$15.00</b>
<b>Whistlepig 10 Year</b>	<b>\$17.00</b>
<b>Whistlepig 15 Year</b>	<b>\$40.00</b>

**Whistlepig 12 Year** **\$30.00**

**SCOTCH** 13

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**Balvenie 12 Year "Double Wood"** **\$19.00**

**Balvenie 15 Year "Single Barrel"** **\$39.00**

**Dalmore "Cigar Malt"** **\$38.00**

**Dalmore 12 Year** **\$19.00**

**Dalmore 15 Year** **\$29.00**

**Glendronach 15 Year "Revival"** **\$27.00**

**Glenfiddich 15 Year** **\$19.00**

**Glenlivet 12 Year** **\$16.00**

**Glenlivet 15 Year** **\$21.00**

**Highland Park 12 Year** **\$18.00**

**Highland Park 18 Year** **\$31.00**

**Johnnie Walker "Blue"** **\$51.00**

**Macallan 12** **\$19.00**

**AGAVE** 8

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**Clase Azul Reposado** **\$33.00**

**Codigo 1530 "Origen" Extra Añejo** **\$40.00**

**Don Julio "Rosado" Reposado** **\$22.00**

**El Tesoro "Paradiso" Añejo** **\$19.00**

**El Tequileno "Reposado Rare" 6 Year** **\$30.00**

**Komos Extra Añejo** **\$45.00**

**Patron "Sherry Cask" Añejo** **\$17.00**

**Reserva la Familia Extra Añejo** **\$28.00**

**ADD PROTEIN TO ANY SALAD** 5

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**Avocado** **\$4.00**

**Grilled Chicken** **\$9.00**

<b>Grilled Shrimp</b>	<b>\$11.00</b>
<b>Prime Skirt Steak*</b>	<b>\$12.00</b>
<b>Scottish Salmon*</b>	<b>\$14.00</b>