

HENNI'S

KITCHEN & BAR

SNACKS

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| Fresh Baked Focaccia <i>whole or half - goat cheese, grape chutney, Saba & pistachios nuts.</i> | 10/16 |
| Blistered Shisito Peppers ^{Ⓢ*} <i>with Maldon Salt.</i> | 14 |
| House Fermented Veggies ^{Ⓢ*} <i>house fermented in a sweet & salty brine, a medley of seasonal veggies.</i> | 8 |
| Hand Cut Fries <i>plain</i> ^{Ⓢ*} OR <i>with truffle, parsley & grana padano.</i> | 5/9 |

SMALL PLATES

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| Beef Skewers ^{Ⓢ*} <i>with Berbere rub & house made kimchi.</i> | 16 |
| Fried Calamari ^{Ⓢ*} <i>with a fermented red chili aioli.</i> | 16 |
| Peri Peri Chicken Wings ^{Ⓢ*} <i>grilled with birdseye chili.</i> | 17 |
| Potato Gnocchi <i>with asparagus, lemon, cream & grana padano.</i> | 18 |
| Grilled Cauliflower ^{Ⓢ*} <i>green tahine, radish & toasted cashew nuts.</i> | 18 |
| Fresh Black Mussels ^{Ⓢ*} <i>in coconut saffron broth, grilled focaccia, cilantro, Fresno chilli.</i> | 20 |

SALADS

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| Green Salad ^{Ⓢ*} <i>leaf lettuce, sweet onion, radish, herbs, seeds, preserve lemon vinaigrette.</i> | 12 |
| Marinated Beets <i>labneh, microgreens, pistachios & pickled mustard seed.</i> | 12 |
| Caesar <i>anchovy dressing, Grana Padano, lemon & croutons.</i> | 15 |

ENTREES

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| Teres Major Steak ^{*Ⓢ} <i>with green salad, house dressing, crispy potatoes, red chilli aioli.</i> | 42 |
| Cedar Plank Salmon [Ⓢ] <i>with tarragon salsa verde, zucchini squash, watercress, petite sorrel & preserved lemon.</i> | 42 |
| Catch of the Day ^{*Ⓢ} <i>pan seared catch of the day, saute spinach with green olive tapenade & fermented tomato coulis.</i> | M/P |
| Grilled 14 oz Porterhouse Pork Chop <i>over potato gnocchi with asparagus, lemon, cream & grana padano.</i> | 40 |
| The Henni Burger <i>our 8 oz burger is house ground 100% beef shoulder & is cooked to order on our cast iron griddle. Served with lettuce, white cheddar, house made pickles, & our secret sauce placed on our fresh baked seeded brioche bun & served with house cut fries.</i> | 23 |

SAUCES

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| Side Sauces <i>Peri Peri Sauce / Lemon, Dill Aioli / Fresno Chili Garlic Aioli</i> ^{Ⓢ*} | 4 |
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* gluten free [Ⓢ] dairy free

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COCKTAILS

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| Gilda <i>tequila blanco, pineapple, lime, cinnamon syrup, large rock. (like spicy? add habanero bitters)</i> | 12 |
| Sakura <i>timberline vodka, dolin blanc, maraschino liqueur, japanese sakura bitters, lemon peel, served up, large rock</i> | 12 |
| Blueberry Hill Spritz <i>aperol, blueberry liqueur, st. germaine, lemon, prosecco & splash of soda.</i> | 15 |
| Henni's Howler <i>banana whiskey, jameson, dry curacao, cream sherry, falernum, lime, bitters, on the rocks.</i> | 16 |
| Sainted Devil <i>mezcal, cherry morlacco, fernet, orange juice, served up.</i> | 13 |
| Marianito <i>lo-fi sweet vermouth, adrift gin, campari, bitters, orange peel & green olive, served up.</i> | 15 |
| Bahama Mama <i>smith & cross extra proof jamaican rum, coconut rum, coffee liqueur, pineapple, lemon, on the rocks.</i> | 13 |
| Whiskey Smash <i>fresh lemon and mint, muddled with whiskey and rich demerara sugar.</i> | 16 |
| Greenhouse G&T <i>uncle val's gin, dolin blanc vermouth, shiso bitters, tonic water, fresh cucumber & lemon.</i> | 14 |

N/A COCKTAILS

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| Protea <i>non-alcoholic wilderton aperitivo, lemon grenadine, orange peel, bitters, rocks.</i> | 11 |
| Cin Cin <i>non-alcoholic wilderton earthen, pomegranate, orange, lime, cherry bitters, soda, served up.</i> | 13 |
| All Day Margarita <i>ghia non-alcoholic aperitif, lime juice, agave, oj and habanero bitters with a tajin rim.</i> | 16 |

WINE BY THE GLASS


Sparkling

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| Corte San Pietro Sei Bolissima Spumante Brut Italia | 12 |
| Domaine Ligier Crémant du Jura Blanc de Blanc Brut NV Arbois, France | 16 |

White Wine

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| Domaine Ricard Sauvignon Blanc 2021 France | 15 |
| Altre Vie Roero Arneis 2022 DOCG Italy | 13 |
| Paysan Chardonnay 2022 Monterey County, Ca | 16 |

Red Wine

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| Cerminara Cirò Rosato Gaglioppo Calabria, Italy | 16 |
| Domaine Collette Gamay Noir Beaujolais-Villages 2022 France | 15 |
| Savage Grace CÔT Malbec 2018 Boushey Vineyard Yakima Valley  | 12 |
| Germàn Blanco La Bicicleta Tempranillo D.O.C Rioja 2022 Spain | 11 |
| Nieuwe Haarlem Pinotage 2021 South Africa | 13 |

SODA & SUCH

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| Bottled Sodas | 4 |
| <i>Coca Cola, Grapefruit, Lime, Ginger Beer</i> | |
| Lemonade | 4 |
| Ginger-Turmeric Kombucha by One Breathe (9oz) | 8 |
| Hood River Coffee | 5 |
| Good Medicine Hot Tea | 5 |

DRAFT BEER & CIDER 16oz

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| Everybody's Country Boy IPA | 7 |
| Everybody's Pilsner | 7 |
| Cider (12oz) | 9 |
| Athletic Wild Run N/A IPA 12oz can | 5 |