

Sir Henri Summer 2017 Cocktails

All In The Honey (for 2)

lime, honeydew, dill aquavit, tequila, fresh dill and sparkling wine

“Classic” Martini (for 2)

vodka/gin, bianco vermouth, salt, side of crudite

Smoked Basil Fix

lemon, smoked demerara, basil, mint, bourbon, nutmeg

Island Manhattan

bitters, carpano antica, rye whiskey, aged caribbean rum, dehydrated lemon

Troublemaker #2

strawberry, cucumber, lemon, gin, bianco vermouth topped with seltzer

Regal Caipirinha (Aged)

lime, grapefruit, honey and aged cachaca

Coastal Bee’s Knees

lemon, rosemary, demerara, gin, honey pollen

Cherry Infante

cherries, peychaud’s bitters, lime, orgeat and tequila

Roca Fuerte

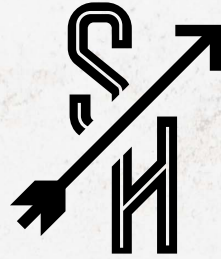
saline, chocolate bitters, px sherry, aged tequila, dehydrated orange

Smokey Mountain

bitters, honey liqueur, bourbon, lemon and sage

Seasoned Daiquiri

lime, pineapple, banana liqueur, white rum and bitters



SIR HENRI
PENTHOUSE & LOUNGE

Executive Chef Bradley Warner

GUACAMOLE 14 v
Hand-cut Tortilla Chips

SELECTION OF CHEESE 18 v
3 Assorted Cheeses, Fig Jam, Candied Pecans, Dried Cherries

SELECTION OF CURED MEAT 21 v
3 Assorted Meats, Cornichons, Bourbon Mustard

WHIPPED RICOTTA 16 v
Pickled Plums, Meyer Lemon, Apricot Honey,
Grilled Rosemary Focaccia

HUMMUS 15 gf, v
Crispy Chickpeas, Extra Virgin Olive Oil,
Lavash Crackers

MUSHROOM & WALNUT PÂTÉ 15 v
Lavash Crackers, Cornichon, Whole Grain Mustard

TUNA TARTARE 18 gf
Avocado, Tobiko, Hand-Cut Potato Crisps