

# Bar Henry

<b>CHEESE &amp; CHARCUTERIE</b> <i>Cured Charcuterie, Fig Orange Preserve Local California Cheese</i>	<b>46</b>
<b>BIG EYE TUNA TARTARE</b> <i>Avocado Mousse, Focaccia Crisp Yuzu Emulsion, Micro Greens</i>	<b>36</b>
<b>STEAK SALAD</b>   <i>Hanger Steak, Endive, Haricot Vert Frisée, Pomegranate Vinaigrette</i>	<b>48</b>
<b>SEAFOOD PLATTER</b> <i>Lobster, Oysters, Crab Claws, Chilled Prawns House Cocktail Sauce, Meyer Lemon</i>	<b>140</b>
<b>TEMPURA FRIED SHRIMP</b>  <i>Aji Amarillo Dip</i>	<b>26</b>
<b>FISH &amp; CHIPS</b> <i>House-Made Fries, Tartar Sauce, Charred Lemon</i>	<b>42</b>
<b>CHARRED OCTOPUS</b>  <i>Confit Potatoes, Guajillo Aioli</i>	<b>45</b>
<b>CHICKEN WINGS</b>  <i>Sugar Shack Sauce Avocado Ranch Dressing</i>	<b>32</b>
<b>TACOS</b>  <b>CHILEAN SEA BASS OR CRISPY CAULIFLOWER</b> <i>Habanero Heirloom Tomato Salsa Grilled Avocado, Scallion Purée</i>	<b>45</b>
<b>RIBEYE BEEF TATAKI SKEWERS</b>   <i>Miso, Togarashi, Black Sesame Seeds, Microgreens</i>	<b>40</b>
<b>SHORT RIB BEEF SLIDERS</b> <i>Whiskey Bacon Onion Jam, Lettuce Heirloom Tomato, Boursin Cheese</i>	<b>36</b>
<b>TRIO OF FRIES</b> <i>Truffle Fries, Sweet Potato, Cajun Fries Aji Amarillo Dip, Avocado Ranch, Jalapeño Ketchup</i>	<b>36</b>



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Produce sourced from local Girl & Dug Farm. For parties of 6 or more, a 20% gratuity is added automatically.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# THE BIBLE

BEVERLY HILLS