

# Henry's

## • CHIPS & DIP •

## • STARTERS •

<b>Tostada Trio</b> (GF) (V)	\$15
House tortilla chips, green chile salsa, guacamole & queso blanco	
<b>Green Chili Artichoke Dip</b> (GF) (V)	\$15
Served in a skillet with Fritos	
<b>Mexican Shrimp Cocktail</b> (GF)	\$20
Served with house made tostadas	
<b>Chicken Campechanas</b> (GF)	\$16
Tostadas baked with shredded cheese and chicken, topped with chives, tomatoes, black olives, salsa & guacamole	
<b>Beef Taquitos</b> (GF)	\$12
Served with lettuce, tomato, sour cream, cotija cheese and salsa	
<b>Corn in a Cup</b> (GF) (V)	\$12
Topped with butter, mayo, chamoy, cotija cheese and served with tostadas	

<b>Balsamic Brussels</b> (GF) (V)	\$10
Fried brussel sprouts with a balsamic glaze	
<b>Southwest Egg Rolls</b>	\$8
Chicken, black beans and corn	
<b>Edamame</b> (GF) (V)	\$10
Served with salt and pepper	
<b>Red Chili Chimis</b>	\$12
Two beef, bean and red chili burritos smothered in queso blanco	
<b>Jalapeño Poppers</b> (GF)	2 / \$6 4 / \$12
Stuffed with cream cheese and wrapped in bacon	
<b>Jumbo Bone-in Chicken Wings</b>	6 / \$14 8 / \$18
Asian Sesame   Buffalo Hot Mango Habenero   BBQ (GF)	

## • ENSALADAS •

<b>El Capitan Salad</b> (GF) (V)	\$9
Greens, pecans, cranberries, oranges, carrots, feta, cumin-lime & honey vinaigrette	
<b>Henry's Salad</b> (GF)	\$9
Chopped romaine, shredded carrots, tomato, red onion, boiled egg, cheddar cheese topped with Lays potato chips, served with house ranch dressing	
<b>Southwest Wedge</b> (GF)	\$9
Wedge iceberg, chopped tomatoes, bacon bits, red onion, cotija cheese, roasted corn and tortilla chips served with house ranch dressing	
<b>Caesar Salad</b>	\$9
Chopped romaine, croutons, parmesan cheese, caesar dressing	

## • ENTREES •

<b>Pecan Salmon</b> (GF)	\$26	<b>Hand Cut Ribeye</b> (GF)	14oz / \$45 10oz / \$40
Oven baked with pecan crust served with white rice and green beans		Served with herb butter and mashed potatoes	
<b>Bone-in Pork Chop</b> (GF)	\$24	<b>Cut of the Day</b> (GF)	MP
Chipotle Raspberry sauce, mashed potatoes and green beans		Served with herb butter and mashed potatoes	
<b>Famous Pistachio Fried Steak</b>	\$22	ADD Shrimp +10 Mushrooms +4	
Jalapeno gravy, mashed potatoes and asparagus		<b>Burgundy Braised Pot Roast</b> (GF)	\$22
<b>Smoked Half Chicken</b> (GF)	\$22	Served with mashed potatoes and heirloom carrots	
House white sauce, mashed potatoes and heirloom carrots		<b>Cajun Meatloaf</b> (GF)	\$20
<b>Ground Prime Rib Cheeseburger</b>	\$16	Served with mashed potatoes and green beans	
Served with sidewinder fries		<b>Penne Florentine</b> (V)	\$16
ADD bacon +2		Made with house alfredo, spinach, tomatoes and parmesan cheese	
SUB Impossible Patty +2 (V)		ADD Chicken+7 Shrimp +10	
<b>Chicken Bacon Avocado Handheld</b>	\$16	<b>Pistachio-Pesto Cheese Tortellini</b>	\$17
Topped with a house sauce and served with a green salad		With house pesto, cream and grape tomatoes	
		(V) Vegan Optional	

Split plate \$5 Auto gratuity for 6 or more

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## • COCKTAILS •

<b>West Texas Jalapeño Margarita</b>	\$12
<b>Limoncello Coconut Margarita</b>	\$12
<b>Mango Tajin Margarita</b>	\$12
<b>Strawberry Basil Margarita</b>	\$12
<b>Prickly Pear Paloma</b>	\$10
<b>Cantarito</b> with tequila, citrus juices, and Fresca	\$10
<b>Cherry Smash</b> with black cherries, burbon, coke, and lime	\$10
<b>El Cap Fashion</b>	\$12
<b>Trostini</b> with gin, lime juice, St. Germain, Sauv blanc	\$10

## • BEERS •

<b>Draft</b>	\$5
<b>Guinness Draught</b>	\$7
<b>Coors Light</b>	\$4
<b>Corona Premier</b>	
<b>Dos Equis</b>	
<b>High Noon</b>	
<b>Miller Light</b>	
<b>Modelo Especial</b>	
<b>Shiner</b>	
<b>Ultra</b>	
<b>Voodoo IPA</b>	

## • WINES •

### Reds

Tannat   Bending Branch   TX	\$14 / 48
BBQ Red Blend   Duchman   TX	\$15 / 50
Jo Momma   Noisy Water   NM	\$10 / 38
Syrah   Pinamora   Mexico	\$16 / 55
Tempranillo   Castillay Leon   Spain	\$12 / 45 L
Montepulciano   Lunaria   Italy	\$12 / 40
Malbec   Guachezco   Argentina	\$10 / 38
Ball Buster   Tait   Australia	\$15 / 50
Cabernet   Meadowcroft   CA	\$16 / 55
Cabernet   Scotto   CA	\$12 / 40
Pinot Noir   Thomas Henry   CA	\$16 / 55
Pinot Noir   Meadowcroft   CA	\$15 / 50
The Other   Peirano Estate   CA	\$15 / 50
Merlot   Ramsay   CA	\$15 / 50

### Whites

Texas Viognier   Pedernales   TX	\$15 / 50
Sauvignon Blanc   Ranga Ranga   CA	\$10 / 38
Chardonnay   Thomas Henry   CA	\$10 / 38
Chardonnay   Meadowcroft   CA	\$15 / 50
Alsace Blanc   Kuentz - Bas   France	\$12 / 40
Rose   Terra Madi   Mexico	\$12 / 40
Gavi   La Zerba   Italy	\$12 / 40
Grillo   Cantine Volpi   Italy	\$12 / 40
Pinot Grigio   Italo   Italy	\$12 / 40

### Sparkling

Moscato   Pizzolato   Italy	\$10 / 38
Prosecco   Pizzolato   Italy	\$10 / 38
Cremant de Limoux Brut   Cuvee Francoise   France	\$15 / 50

## • HISTORY •

**Hotel El Capitan** was built in 1930 by the Gateway Hotel chain, led by Charles Basset. The hotel was designed by architect Henry Trost and constructed by McKee Construction Company, both of El Paso. The 26,000 sq. ft hotel has a lobby with unique tiling by Mercer Tile Company of Doylestown, PA and stairwells with finely crafted wrought banisters and exposed Spanish vigas lining the 14 ft ceilings.

The building operated as a hotel until the late 1960s. In 1973 Hotel El Capitan was sold & converted into Van Horn State Bank. In 2007, Lanna & Joe Duncan purchased the building from the bank in hopes of ushering Hotel El Capitan back to the splendor of its heyday. During renovations they found over 50 yds of underground tunnels which were covered up during the bank conversion. In the tunnels they found vintage monogrammed dishes & beer cans from circa 1930. In September of 2009 Hotel El Capitan opened and has since been a beloved destination for travelers both near and far.

