

HENRY'S

PUB

Serving Loveland Since 2004

Contemporary and Classic American Cuisine



STARTERS

FRIED PICKLES

"Must Try" breaded pickle spears fried golden brown and served with ranch dressing. 12

P.E.I. MUSSELS

Fresh Prince Edward Island mussels steamed in Verboten Brewing TOSO with garlic and basil, served with focaccia bread. 17

Not available in summer months

IRISH NACHOS

Pub wedges topped with melted cheddar cheese, honey smoked bacon, jalapeños, scallions and drizzled with ranch dressing. 12

BRUSSELS SPROUTS

Flash fried Brussels sprouts tossed with crispy bacon, candied pecans, shishito peppers and fish sauce vinaigrette. 11

CALAMARI

Strips of buttermilk marinated calamari steak, lightly floured and fried golden, served with spicy Thai mayo dipping sauce. 12

MASALA SWEET FRIES

A large stack of sweet potato fries drizzled with masala sauce, basil mayonnaise, and scallions. Spicy upon request. 11

BRUSSELS BEER CHEESE

Brussels sprouts, bacon and Odell 90 Shilling cheese dip with cheddar, gorgonzola, and parmesan, served with crispy flatbread. 12

FRIED CHEESE CURDS

Fresh cheese curds dipped to order in Odell IPA beer batter, served with tomato basil dipping sauce. 11

FRIED CHICKEN TENDERS

All-natural chicken breast tenders breaded to order and fried crispy, served with ranch dressing. 13
Add side of pub chips 4.5

SOUPS & GREENS

DRESSING CHOICES

All of our dressings are house made using fresh ingredients.

Ranch • Bleu Cheese • Thousand Island • Balsamic Vinaigrette • Cilantro Lime Vinaigrette
Cucumber Yogurt • Sweet Chili Vinaigrette • Strawberry-Basil Vinaigrette

VERBOTEN KILLER BOOTS FRENCH ONION SOUP Bowl 6.5 Cup 5.5
SOUP DU JOUR Bowl 6 Cup 5

SIDE SALAD

Spring greens, garden vegetables, croutons and choice of dressing. 6

STRAWBERRY FETA SALAD

Balsamic glazed strawberries served over spring greens, tossed with feta, pickled shallots, candied pecans and strawberry basil vinaigrette. 13

THAI CHICKEN SALAD

A grilled chicken breast drizzled with sweet and spicy Thai chili sauce, roasted red peppers, mango salsa, scallions, candied pecans and cheddar cheese on a bed of spring greens, served with sweet chili vinaigrette. 17

CARIBBEAN STEAK SALAD*

Marinated six-ounce top sirloin steak grilled medium, mango salsa, pepper jack cheese, tortilla strips and baby heirloom tomatoes served on a bed of spring greens with cilantro lime vinaigrette. 20

PECAN GORGONZOLA SALAD

Spring greens tossed with candied pecans, gorgonzola, dried cranberries and pecan vinaigrette. 13

BUFFALO CHICKEN SALAD

Fried chicken tenders tossed in buffalo hot sauce, served over romaine, topped with honey smoked bacon, bleu cheese crumbles, croutons and baby heirloom tomatoes, served with your choice of dressing. 14

SALMON COBB SALAD*

Blackened salmon with hard cooked egg, bacon, gorgonzola, baby heirloom tomatoes, avocado, and croutons, served over romaine lettuce with your choice of dressing. 20

CAESAR SALAD*

Romaine lettuce tossed with caesar dressing, shaved parmesan & house croutons. 12

BALSAMIC TUNA SALAD

Albacore tuna salad with apples, celery and Calabrian peppers, served over balsamic vinaigrette dressed spring greens with sweet potatoes, roasted red peppers, and parmesan. 14

FRESH OFF THE GRILL*

ADD A PROTEIN TO ANY DINNER SALAD

4 oz. Blackened Salmon* 7

6 oz. Grilled Sirloin Steak* 10

Smoked Paprika Shrimp Skewer (6) 7

Marinated Chicken Breast 7

HENRY'S BURGERS

All of our burgers are half pound Gold Canyon all-natural Angus ground chuck patty, grilled to desired temperature, served with lettuce, tomato, red onion, sliced pickles on a toasted brioche bun, with choice of one side.

CHEESE CHOICES

White Cheddar • Provolone • Pepper Jack
Swiss • American

PREMIUM ADD-ONS

Honey Smoked Bacon	2.5	Sautéed Mushrooms	1
Sunny Side Up Egg*	2	Avocado	1.5
Caramelized Onions	1	Roasted Poblanos	1
Beer Battered Jalapeños	1	Henry's Steak Sauce	1
Substitute Gluten Free Rice Flour Bun			2.5

BLACK ANGUS CHEESEBURGER*

Served with choice of cheese. 16.5

BLEU CHEESE BACON BURGER*

Topped with honey smoked bacon and melted bleu cheese crumbles. 19

SOURDOUGH BURGER*

Topped with honey smoked bacon, avocado, poblano peppers & pepper jack cheese, served on grilled sourdough bread. 19

PATTY MELT*

Topped with caramelized onions, Swiss, and thousand island, served on grilled marble rye. 17

POUTINE BURGER*

Topped with melted cheese curds, pub chips, beer mustard, and Maxline Irish Red Ale gravy. 18

SANDWICHES

Served with choice of one side.

FRENCH DIP

Shaved roast beef and melted Swiss cheese piled high on French bread, served with au jus. 16

CBR SANDWICH

Sweet chili marinated grilled chicken breast topped with honey smoked bacon, white cheddar, caramelized onions and ranch, served on a toasted brioche bun. 18

OPEN-FACED SIRLOIN SANDWICH*

Marinated six-ounce sirloin grilled to desired temperature, topped with caramelized onions and horseradish mayo. Served on grilled white bread. 18

TURKEY CLUB

House roasted turkey breast topped with honey smoked bacon, tomato, Swiss and mayonnaise. Served on grilled sourdough. 15 Add Avocado 1.5

BLACK BEAN MUSHROOM BURGER

House made veggie patty with black beans, mushrooms, and poblanos, topped with tortilla strips, spring greens, and basil mayo, served on a toasted bun. 13
Vegan upon request

GERMAN CUBAN*

Pork schnitzel, shaved ham, sauerkraut, white cheddar, pickles, and beer mustard served on a pressed roll. 15

BLACKENED SALMON SANDWICH

Blackened salmon, served medium, topped with blue crab mayonnaise and spring greens, served on toasted brioche bun. 17

REUBEN

Thinly sliced corned beef, sauerkraut, thousand island dressing and melted Swiss cheese piled high between two slices of grilled marbled rye bread. 17

GRILLED CHEESE CURD SANDWICH

Melted cheese curds with white and yellow cheddar, sautéed spinach, and roasted heirloom tomato, served on grilled thick cut white bread. 12

TUNA MELT

Albacore tuna salad with apples, celery and Calabrian peppers topped with melted provolone, cheddar, and tomatoes, served on a grilled sourdough bread. 14

FRIED CHICKEN SANDWICH

All-natural chicken breast tenders breaded to order and fried crispy, topped with cayenne honey, lettuce, tomato, sliced pickles and mayonnaise, served on a brioche bun. 13

HAM & CHEESE

Shaved ham with garlic-chive cream cheese and melted cheddar on grilled white bread, served with a side of strawberry-jalapeno jam. 14

BURGER & SANDWICH SIDE CHOICES

Pub Chips • Tater Tots • Cottage Cheese • Soup • Coleslaw

Substitute sweet potato fries, French onion soup, side caesar or a side salad add 2.4

Substitute premium side salad- pecan gorgonzola or strawberry feta salad add 5.5

PUB FAVORITES

FISH & CHIPS

North Atlantic cod dipped to order in 90 Shilling beer batter and deep fried, served with pub chips, lemon wedge and tartar sauce. **20**
Pairs well with 90 Shilling Amber Ale

MAHOGANY STEAK MEDALLIONS*

Nine-ounces of ranch cut tender medallions pounded and seared to pink center, finished with sweet and spicy Worcestershire reduction, served with a colcannon croquette. **25**
Available cooked to, red, pink or no pink center
Pairs well with Maxline Irish Red Ale

BEER BATTERED SHRIMP

A half dozen shrimp dipped to order in 90 Shilling beer batter and deep fried, served with pub chips and Bloody Mary cocktail sauce. **14**
Add 3 more beer shrimp 5
Pairs well with Thinking of Something Orange

BEEF STROGANOFF

Tender New York steak tips braised with mushrooms in 90 Shilling sour cream sauce, topped with a dollop of sour cream, served over pappardelle. **18**
Pairs well with Prost Vienna Lager

CAST IRONS

BISON BANGERS & MASH

Bison & huckleberry smoked sausage grilled and finished with Maxline Irish Red Ale gravy, served with a side of beer mustard and a colcannon croquette. **20**
Pairs well with Guinness Irish Stout

CHICKEN TIKKA MASALA

Grilled chicken breast marinated in yogurt and spices, topped with masala sauce, served over jasmine rice, finished with cucumber-yogurt sauce, with a side of shishito peppers and naan bread. **18**
♦ Extra spicy or vegetarian upon request.
Pairs well with Giesen Sauvignon Blanc

SHEPHERD'S PIE

Colorado raised ground lamb with bacon, peas, carrots, and mushrooms in Odell IPA sauce, topped with mashed potatoes and cheddar. **17**
Pairs well with Odell IPA

PASTAS

Served with focaccia bread
Add Side Salad 6

BLACKENED SALMON LINGUINE

Cajun rubbed salmon pan-seared with garlic and scallions, finished with roasted heirloom tomato and fresh basil in a spicy cream sauce, served over linguine. **23**
Pairs well with Prophecy Rosé

GORGONZOLA CARBONARA

Chicken breast sautéed with honey smoked bacon, garlic, onions, peas and finished with a cracked black pepper and gorgonzola cheese cream sauce, served over linguine. **20**
Pairs well with Matchbook Arsonist Charddonay

BUFFALO & CHEESE RAVIOLI

Ravioli stuffed with ground buffalo and cheese, tossed in spicy tomato cream sauce, topped with shaved parmesan cheese. **23**
Pairs well with Casillero del Diablo Carmenere

PUMPKIN RAVIOLI

Pumpkin and mascarpone ravioli tossed in parmesan cream sauce with sautéed baby spinach, roasted heirloom tomato, and sweet potatoes, topped with shaved parmesan. **19**
Pairs well with Giesen Sauvignon Blanc

*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SERVED AFTER 5PM

MAINS

All mains come with a choice of two sides:

Roasted Garlic Mashed Potatoes • Pub Chips • Coleslaw • Jasmine Rice
Sautéed Broccoli • Vegetable of the Day

Add Side Salad 6

SIGNATURE NEW YORK STRIP*

A twelve-ounce USDA prime all-natural New York strip steak grilled to desired temperature, finished with caramelized onions and melted bleu cheese. 37
Add cremini mushroom cream sauce 2
Pairs well with Bonterra Cabernet Sauvignon

CHICKEN FRIED CHICKEN

All-natural chicken tenders breaded to order and fried crispy, finished with cayenne honey and cream gravy. 19
Add extra gravy 2
Pairs well with 19 Crimes Red Blend

PAN ROASTED COD

North Atlantic cod with sautéed shallots, heirloom tomato and basil, finished in white wine lemon pan sauce. 19
Pairs well with Ruffino Pinot Grigio

GRILLED SALMON*

An eight-ounce salmon fillet with everything seasoning grilled medium-rare and finished with candied lemon-thyme butter. 24
Pairs well with Matchbook Arsonist Chardonnay

SCHNITZEL

Milk marinated pork loin coated in panko and fried, finished with cremini mushroom cream sauce and lemon. 20
Add extra cremini mushroom cream sauce. 2
Pairs well with Elouan Pinot Noir

STEAK & SHRIMP*

Marinated six-ounce top sirloin steak grilled to desired temperature, served with a smoked paprika shrimp skewer with grilled lemon and drawn butter. 25
Pairs well with Trivento Reserve Malbec

MEAT TEMPERATURES

RARE Cool Red Center
MEDIUM RARE..... Warm Red Center
MEDIUM..... Hot Pink Center
MEDIUM WELL Hot Slightly Pink Center
WELL Brown Throughout

Ask About Our

GLUTEN-FREE MENU

We proudly offer 30 gluten-free items to satisfy your dietary needs.

Ask About Our

LOYALTY PROGRAM

QUICK AND EASY TO JOIN.

Earn points toward discounts on food and drinks.
You also have the option to receive weekly email specials.
No catch, no gimmicks-just savings!

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SIDES

PUB CHIPS.....	4.5
TATER TOTS.....	4.5
SWEET POTATO FRIES.....	5.5
COLESLAW	3
BACON (2).....	2.5
SAUTÉED BROCCOLI	4
SHISHITO PEPPERS	3
COLCANNON CROQUETTE	4
FOCACCIA BREAD	2
CRISPY FLATBREAD	2
RANCH DRESSING (SMALL)	0.75
RANCH DRESSING (LARGE).....	1.5
BLEU CHEESE DRESSING	1
BLEU CHEESE CRUMBLES.....	1.5
CREAMY HORSERADISH	1
RAW HORSERADISH.....	0.50
HENRY'S STEAK SAUCE.....	1
BLOODY MARY COCKTAIL SAUCE.....	0.50
SIDE OF GRAVY	2

DRINKS

WATER

Water is one of our most precious resources here in Colorado and in doing our part to conserve it, we do not automatically bring water to every guest. If you would like water, please ask and we would be happy to bring you a glass.

KOMBUCHA	6
Pineapple Peach or Hazy Cactus 12oz can of fermented green and black teas, tart and lightly carbonated, handcrafted in Federal Heights, CO by Mor Kombucha.	

SAN PELLEGRINO.....	6
25 oz. Sparkling Natural Mineral Water	

IBC ROOTBEER	3.5
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FOUNTAIN DRINKS.....	3.2
Coke, Diet Coke, Dr. Pepper, Sprite, lemonade or raspberry iced tea.	

COFFEE AND TEA	3.7
We serve Dawn to Dusk coffee from Dark Heart Coffee in Loveland - A blend of single origin coffee that's rich with chocolate notes. Freshly brewed, organic black iced tea or hot tea- assorted selection.	

DESSERTS

BROWNIE SUNDAE	
Warm chocolate brownie topped with a scoop of vanilla bean ice cream, whipped cream and chocolate sauce. 9	

ROOT BEER FLOAT	
A scoop of vanilla bean ice cream served in a glass with a bottle of IBC Root Beer to pour over it. 7	

BOURBON PECAN PIE	
Old fashioned style pecan pie with a touch of bourbon. 8	
*A la mode vanilla bean ice cream Add 3	
*Guinness chocolate chip ice cream Add 4	

BREAD PUDDING	
Warm bread pudding with cranberries and ginger topped with sticky toffee sauce with Odell IPA. 8	

CHEESECAKE	
Freshly baked cheesecake served in a ramekin and topped with graham crumble. Please see server for current flavor. 7	

ICE CREAM	
Loveland's Own Paradise Cream	
Vanilla single cup.....	4
Guinness chocolate chip single cup.....	5

DESSERT LIBATIONS

ESPRESSO MARTINI	14
Spring 44 vodka, Vangogh vanilla vodka, Mr. Black coffee liqueur, Dark Heart espresso, espresso sprinkles.	

CHOCOLATE MARTINI.....	13
Vangogh vanilla vodka, dark and white crème de cacao, Mozart chocolate liqueur, cream, chocolate drizzled glass.	

PORTS

FONSECA BIN NO. 27	5.5
PRESIDENTIAL TAWNY	6.5

HENRY'S GOODIES

16oz LOGO PINT GLASS 6
HENRY'S T-SHIRT 20



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