

Award-Winning
UrbanWinery



Restaurant ♡ **Tasting Bar**

3077 Harrison Avenue / Cincinnati, Ohio 45211 / 513-662-WINE (9463)

henkewine.com



Wine Selections



TASTING

Tastings are a great way to decide which wine you would like to pair with one of our menu items or which wines you would like to take home with you. Try five selected wines for \$10.00 Individual tastes - \$2.00.

Tastings not available Friday and Saturday between 6 p.m. and 9 p.m.

DRY WHITE WINE

Chardonnay

This Vinifera grape was fermented with light and fruity flavors with a hint of apple.

Bottle - \$19 • Glass - \$7 • Bottle to go - \$16

Seyval

Barrel-fermented sur lie style for a fuller body and buttery finish.

Bottle - \$17 • Glass - \$7 • Bottle to go - \$14

SPARKLING WINE

Sparkling Chardonnay

This barrel-fermented chardonnay was sent through a secondary fermentation in each bottle. Creamy with a brut finish.

Bottle - \$34 • Bottle to go - \$30

SLIGHTLY SWEET WHITE WINE

Riesling

This Riesling is not as sweet as most produced in the United States, but has a wonderful balanced flavor of the grape.

Bottle - \$19 • Glass - \$7 • Bottle to go - \$16

Vidal

Produced like Riesling and is marvelous for sipping.

Bottle - \$17 • Glass - \$7 • Bottle to go - \$14

FRUIT WINE

Limited Fruit Cranberry-Apple

Made with fresh fruit and finished with a bit of sweetness.

Not your grandparents wine..

Bottle - \$25 • Glass - \$9 • Bottle to go - \$22

SWEET BLUSH WINE

Cellar Blush

This may look like white zinfandel, but is much better.

Bottle - \$17 • Glass - \$7 • Bottle to go - \$14



Items and prices subject to change.



Wine Selections



DRY RED WINE

Cabernet Franc or Ohio Cabernet Franc

Parent of Cabernet Sauvignon, a dry red wine with a black cherry finish.

Bottle - \$21 • Glass - \$7 • Bottle to go - \$18

Merlot

Soft, dry red, everything you would expect in a Merlot.

Bottle - \$21 • Glass - \$7 • Bottle to go - \$18

Cabernet Sauvignon

Full-bodied dry red.

Bottle - \$23 • Glass - \$8 • Bottle to go - \$20

Vendange A Trois

A blend of Cabernet Sauvignon, Merlot and Cabernet Franc.

Bottle - \$24 • Glass - \$8 • Bottle to go - \$21

Red Zinfandel

Spicy, with a plum finish.

Bottle - \$23 • Glass - \$8 • Bottle to go - \$20

Norton Limited Edition

Complex, earthy, berry and spice flavors.

Bottle - \$23 • Glass - \$8 • Bottle to go - \$20

Cabernet Sauvignon Reserve

An extraordinary dry red. A perfect balance of wood and fruit.

Bottle - \$31 • Glass - \$9 • Bottle to go - \$28

Rosé

Beautiful color and goes with everything.

Bottle - \$21 • Glass - \$7 • Bottle to go - \$18

SEMI-DRY / SWEET RED WINE

Vin de Rouge

Easy drinking, medium-bodied, semi-dry red.

Bottle - \$17 • Glass - \$7 • Bottle to go - \$14

Cin Lin

Our sweetest, medium-bodied red wine.

Bottle - \$23 • Glass - \$8 • Bottle to go - \$20



Items and prices subject to change.

Appetizers

Air-Fried Cheese

Extra sharp, Vermont White Cheddar, coated with paprika, herbs and panko. Served over a delicious berry compote with a cracker variety. - \$13

Maryland Style Crab Cakes

A mix of claw and lump crabmeat with herbs and spices. We pan-sear them to perfection and serve with a remoulade sauce. - \$14

Stuffed Mushrooms

Spinach, mozzarella provolone blend cooked with white wine. - \$12 Add sausage - \$2

Cheese and Charcuterie Slate

Gourmet cheeses and artisan meats with garnishes to match. Served with crackers. - \$12

Garlic Cheese Bread

House-made garlic bread, loaded with cheese and served with marinara. - \$6

Bread Basket

A generous portion of our fresh, warm, artisan, ciabatta bread. - \$4

Salads

All dressings are house made. Your choices include Red Wine Balsamic Vinaigrette, Creamy Ranch, Blue Cheese, Honey Mustard or The Classic Vinegar and Oil. Add Feta or Blue Cheese Crumbles for \$1 on a dinner salad, \$1.5 on a deluxe salad

Signature Dinner Salad

Our dinner salad is made with fresh leafy greens, tomatoes and red onions. This salad is included with any dinner selection or you can order a la carte. - \$4.5

Grilled Chicken Salad

This salad is larger than our dinner salad and is topped with your choice of grilled or blackened chicken, feta and fresh berries. - \$15

Salmon Salad:

Grilled or Blackened

A bed of fresh leafy greens topped with salmon, garnished with tomatoes, red onions, and croutons. - \$17

DELUXE SALADS

Greek Salad

Romaine lettuce with roma tomatoes, red onions, black olives, green olives, feta and croutons. - \$11

Caesar Salad

Fresh romaine lettuce finished with parmesan crisp, red onion, crispy croutons and house made dressing. - \$9

In The Bowl

Large serving - \$6 • Small serving - \$4

Traditional French Onion Soup

Topped with a seasoned crouton and a mozzarella provolone cheese blend.

Soup of the Moment

The soup of the day changes daily to take advantage of the freshest seasonal ingredients.

Items and prices subject to change.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrees

All house entrees are served with one side, dinner salad and bread. Substitute soup for - \$1 Split plate fee - \$5

FROM THE GRILL

*New York Strip***

Hand-cut grilled to your specifications. Served with our house made garlic butter. - \$24

*Frenched Lamb Chops***

Gently grilled finished with rosemary and garlic. - \$23

Pork Tenderloin Medallions

Hand-cut served with a blueberry balsamic glaze. - \$21

HOUSE ENTREES

Lemon Garlic Shrimp

Lemon pepper seasoned, garlic shrimp served over house rice. - \$19

Grilled or Blackened Salmon

Salmon brushed with a balsamic glaze, grilled to perfection or blackened and served with our remoulade sauce. - \$22

Herb or Mediterranean Chicken

A juicy 8oz. chicken breast braised with herb sauce and pan drippings. Served over house rice. - \$17
Mediterranean with sautéed onions, tomatoes, green and black olives and Feta cheese. - Add \$2

Mahi-mahi

An 8oz. filet, natural or blackened, served with house rice. - \$17

PASTA

All pasta is served with salad and bread.

Chicken Linguini Carbonara

Linguini noodles tossed in a traditional white wine sauce with bacon, parmesan cheese, peas and fresh garlic. - \$18

Classic Ziti

Neapolitan style with sausage, red sauce and béchamel sauce topped with our mozzarella provolone blend. - \$18

Four Cheese Ravioli

Pasta filled with whole milk ricotta cheese and herbs from the garden topped with our signature marinara and finished with parmesan. - \$17

Vegan Spanish Paella

Vegan delight! Red and green bell peppers, tomatoes, artichoke hearts and peas served over arborio rice. - \$17 Add chicken or shrimp - \$4

SIDES

Additional sides - \$4

Henke's Rice Blend • Al Dente Green Beans (mild or spicy) • Seasonal Vegetable • Apple Sauce

2 FOR \$25 SPECIALS

Get out during the week for our 2 for \$25 specials! On Tuesday, enjoy a 2-item pizza, 2 salads and glass of selected wines for each. On Wednesday, order the spaghetti and meatballs for two with salad and a glass of selected wine each.

Both features are only \$25 per couple. No substitutions. **Additional toppings and premium wines are extra.**

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**House temperature is always medium-rare, unless told otherwise.

Gourmet Pizzas

Pistachio Pesto Pizza

Creamy olive oil, pistachio and herbs topped with mozzarella provolone blend. - \$15
Spread with toppings. - Extra

Sausage Florentine

A house favorite! Pizza crust shell topped with zesty sausage, fresh spinach, mushrooms, onion, roma tomatoes and our mozzarella provolone blend. - \$17

Seafood Pizza

Garlic-spread herbs, spices, shrimp and seafood baked in olive oil and topped with pizza cheese. - \$17

Henke Meats Pizza

A combination of salami, pepperoni, capicola ham, bacon and sausage and our mozzarella provolone blend. - \$17

BUILD YOUR OWN PIZZA

Pick your own sauce. Topped with a mozzarella provolone blend. - \$12 Add toppings - \$1

SAUCE CHOICES

Alfredo or Pizza Sauce

TOPPINGS

Pepperoni
Sausage
Bacon

Bell Peppers
Mushrooms
Onions

Black Olives
Green Olives
Banana Peppers

Spinach
Diced Tomato
Pineapple

Jalapeños
Extra Cheese
Chicken- \$5

Burger

Our half-pound burger grilled to your liking. Served on a gourmet bun with lettuce, tomato, onion, pickles, cheese and chips. - \$10
Add bacon - \$2

Childs Menu

Linguini with Alfredo - \$5
Spaghetti with Marinara - \$5
Spaghetti with Meatball - \$6
Pizza with two toppings - \$5
Chicken Tenders - \$5

Desserts

Belgian Cream Puff for One - \$5

Creme Brûlée - \$5

Cheesecake - \$5.5

Seasonal Cheesecake - \$6



Beverages

\$2.5

Henke Java - Regular or Decaf

Our special deep-roasted blend of coffee beans created especially for Henke Wine by Seven Hills Coffee.

Iced or Hot Tea

Coke, Diet Coke or Sprite

Sparkling Grape Juice (House Made)

Thank you from the heart and the vine!

We are glad you came to sit, sip and savor the Henke Wine flavors!

Our wines are available for purchase for you to take home. We offer a 10% discount for cases of wine.

A case consists of 12 bottles. You may mix different wines to create your case.

Visit us on Facebook! 

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