

Henry's

• CHIPS & DIP •

• STARTERS •

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

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

• ENSALADAS •

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

• ENTREES •

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

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

• BEERS •

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

• 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.



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• SWEETS •

Famous Homemade Pecan Pie	\$8
Served warm } a la mode +3	
Famous Homemade Pecan Bread Pudding	\$10
topped with a burbon glaze } a la mode +3	
Jumbo Hershey Chocolate Chunk Brownie	\$8
Served warm } a la mode +3	
Crème Brûlée 	\$10
Served with fresh berries	
Lemon Posset 	\$8
Lemon custard served with fresh berries	
Key Lime Pie	\$7
Mexican Vanilla Ice Cream	\$4



• NIGHTCAPS •

El Capitan Pecan Coffee	\$8
Served with pecan praline whiskey	
House Espresso Martini	\$10
Herencia coffee liqueur, silver tequila, fresh espresso	
Tequila Amaretto Old Fashioned	\$10
Herencia Amaretto, reposado tequila, black cherries, caramelized orange slice	
Chilled Lemoncello	\$6
Served neat	



• THANK YOU! •

We truly appreciate you dining with us! We value all our customers and look forward to the opportunity to serve you again.

Until next time,
The Hotel El Capitan Staff



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• VAULT SELECTIONS •

Whiskey & Bourbon

Buffalo Trace | Basil Hayden | Knob Creek | Makers Mark | Markers Mark 46 | Whistle Pig - Rye | Bullet Rye | Bullet | Woodford Reserve | TX Whiskey | Gentleman Jack | Rebecca Creek | Select Club Pecan Praline | Crown Royal | Crown Royal Black, Vanilla, Salted Carmel, Peach, and Regal Apple | Bushmills | Jameson | Seagram 7 | Seagram VO | Wild Turkey | Fireball | Jim Beam | Jack Daniels | Jack Daniels Honey | Southern Comfort | Screwball



Scotch, Brandy, & Cognac

Lagavulin 16 year, 8 year, 11 year | Glenlivet 12 year | Dewar's 12 year | Talisker 10 year | Chivas Regal | Drambuie | Johnnie Walker Black Label | Johnnie Walker Red Label | J&B Hennessy | El Presidente | VSOP Brandy | Courvoisier Cognac | Grand Marnier | Cointreau



Tequila

Don Julio Reposado | Don Julio Silver | Don Julio 1942 | Don Julio 70 | Casa Azul | Herradura Reposado | Herradura Silver | Patron Gold | Patron Silver | Patron Anejo | 1800 Anejo | 1800 Silver | Casa Amigos | Jimador Silver | MEzcal | Hornitos | Jose Cuervo Silver | Jose Cuervo Gold | Pantalones Silver & Reposado



Vodka & Gin

Grey Goose | Ketel One | Tito's | Absolut | Absolut Vanilla & Citron | Deep Eddy's | Deep Eddy's Grapefruit, Lemon, Lime, Cranberry, Sweet Tea | Ciroc Pineapple & Sour Apple | Effen Cucumber | Tanqueray | Bombay Sapphire | Hendricks | Beefeater



Rum & Liqueurs

Captain Morgan | Captain Morgan Private | Stock | Kraken | Kracken Coffee | Bacardi | Bacardi Gold & 151 | Myers | Malibu | Malibu Black & Mango | Rum Chata | Kahlua | Frangelico | Bailey's | Disaronno | Midori | Jägermeister | Limoncello | Chambord