

The Stove

11261 S, Eastern Avenue, Suite 200,
Henderson Nevada 89052
702-540-5995
Thestovenv.com

PREGAMERS

SUGAR SAUSAGE PUPPIES | \$12

Battered Sausage, Topped with
Powdered Sugar and Maple Syrup

FIESTA EMPANADA TRIO | \$15

Three Empanadas, House Made Consommé,
Micro Cilantro, Jalapeño Cream

FRUITY BOOTY PLATTER | S \$20 L \$36

Seasonal Fruits Served with Whipped Cream,
Caramel and Nutella

SUNRISE CROISSANT | \$16

Croissant, Canadian Bacon, fresh Spinach,
Omelet with Chorizo

SMASH AVOCADO TOAST | \$15

Brioche, Avocado, Tomato, Pepper Dews,
Mozzarella, Balsamic Glaze, EVOO and
Torn Basil | ADD Poached Egg +6

HANGOVER TOTS | \$14

Tater Tots, Queso, Choice of Egg,
Chipotle Creme, Chives
Birria+ 5, Short Rib +6, Chicken + 4, Shrimp + 7,
Steak + 12, Bacon + 4, Sausage + 5, Chorizo + 4

SEAFOOD

ONLY AVAILABLE
Friday to Sunday

SURF & TURF LOVAHS | \$52

8 oz. Skirt Steak, 4 oz Main Lobster Tail or
Crab Cake, Choice of Eggs, Hollandaise,
Chipotle Creme

LOBSTAH ROLL ROYALE | \$32

Butter Poached Lobster, Celery, Cilantro Aioli,
Hawaiian Roll, Old Bay Fries

SEAFOOD TEMPTATION TOWER | \$62

Lobster Tail, Crab Cake, Shrimp, American
Caviar, Brioche Toast, Seafood Hollandaise,
Poached Egg

OYSTER-IZER (Seasonal availability)

Half a Dozen \$24 | Dozen \$45

BENEDICT'S

CLASSIC UP IN SMOKE | \$18
Canadian Bacon, Poached Egg, Classic
Hollandaise, Toasted English Muffin,
Served with Breakfast Potatoes

CRABBY BENNY | \$25
Crab cake, Toasted English Muffin,
Artichoke Cream, Fresh Spinach,
poached Egg, Seafood Hollandaise,
Japanese sauce

SINFUL SALMON BENNY | \$26
Smoked Salmon, Toasted English Muffin,
Fresh Spinach, poached Egg, Seafood
Hollandaise, American Caviar

LOBSTAH BENNY | \$42
Lobster Tail, Seafood Hollandaise,
Hawaiian Roll, Poached Egg

PANCAKE & WAFFLES

BELLINI BESO FRENCH TOAST | \$19

Brioche French Toast, Peach Compote,
Fresh Sliced Peaches, Crème Anglaise,
Chopped Pecans

FLAMBÉE BANANA FOSTER | \$30

Prepared Table- Side Flambéed
Bananas, Vanilla Bean Ice Cream,
Butter, Brown Sugar, Cinnamon,
Vanilla Bourbon
Choice of Pancake, Waffle or French
Toast. Served table- side!

BODACIOUS BERRY FRENCH TOAST | \$19

Brioche Slices, Mixed Berries,
Whipped Cream

EVERYDAY I'M WAFFLING | \$14

Belgian Waffle Mixed Berries,
Whipped Cream

SHE'S STACKED FLAPJACKS | \$14

Three Pancakes, Mixed Berries,
Whipped Cream

Lunch

CRISPY BUFFALO CRUNCH | \$18

Flash Fried Crispy Chicken, Romaine Lettuce, Tomatoes, Honey Mustard
and Jalapeño Glaze Served w/ House Fries

HANGOVER HEAVEN BURGER | \$19

Smashed Angus Burger infused with Spiced Cheddar, Sunnyside Egg, Lettuce, Tomato,
Pepper Dews, Special Sauce, Toasted Brioche Bun Served w/ French Fries
ADD BACON + 4

LOADED BREAKFAST FIESTA | \$19

Pinto beans, avocado, eggs, cilantro, breakfast sausage, Mexican blend cheese

BRULEE OATMEAL DREAM | \$19

Oatmeal, crème brulee sauce, spicy pecans, mixed berries

FLAMING TEQUILA FAJITAS

\$18 CHICKEN | \$22 SHRIMP | \$24 STEAK

Your Choice of Tequila Chile Lime Protein, Blistered Onions & Peppers served with
Sour Cream, Pico, Guacamole and Choice of Flour or Corn Tortillas. Served table-side!

WHAT'S POPPIN

EL JEFE SUPREME BURRITO | \$19

Spinach Tortilla, Scrambled Eggs, Breakfast Potatoes,
Cotija Cheese, Oaxaca Cheese, Pico de Gallo,
Jalapeño Cream, Sour Cream, Tri- Color Tortilla Chips
Birria +3, Short Rib +6, Chicken +4, Shrimp +5
Steak +12, Bacon +2, Sausage +2, Chorizo +2

MAKING STEAK & EGGS GREAT AGAIN | \$29

8 oz. Skirt Steak, Chimichurri, Two Eggs Any Style,
Breakfast Potatoes, Choice of Toast

CHICKEN & WAFFLE FUSION | \$29

Fried Chicken Sliced, Belgian Waffle, Mixed Berries,
Powdered Sugar, Maple Syrup

BUILD YOUR OWN OMELET ADVENTURE | \$18

Eggs, House Cheese Blend, Breakfast Potatoes, Mornay on
Side Birria +3, Short Rib +3, Canadian Bacon +3 Egg Whites +3

CHILAQUILES FIESTA | \$20

Tortilla Chips, Pinto Beans, Oaxaca Cheese,
Roasted Jalapeño Cream, Two Eggs Any Style,
Red and Green Salsa, Pickled Onions, Avocado,
ADD- Birria + 3, Short Rib +3, Chicken +4, Shrimp
+5, Steak +12, Bacon +4, Sausage +5, Chorizo +2

TACO-ABOUT IT BRUNCH TACOS | \$16

Corn Tortillas, Scrambled Eggs, Chorizo
Potatoes, Poblano Sauce, Pickled Red Onions,
Cotija Cheese

BREAKFAST SAMPLER DELIGHT | \$17

Eggs Any Style, Bacon or Sausage, Choice of
Toast, Breakfast Potatoes | Steak +12

SALADS & HEALTHY CHOICES

STRAWBERRY FIELDS FOREVER SALAD | \$14

Farmers Mixed Green, Strawberries,
Red Wine Drunken Onions, Italian dressing
ADD- Grilled or Fried Chicken + 4 , Steak +12

POMEGRANATE PARADISE SALAD | \$14

Farmers Mixed Green, pomegranate, Apple and Honey
ADD- Grilled or Fried Chicken + 4, Steak +12

ACAI KISS BLISS BOWL | \$21

Oatmeal, Berries, strawberry yogurt,
shredded coconut, apples

Dessert

BIRTHDAY SPRINKLE CELEBRATION CAKE

SLICE w/ CANDLES | \$14

WHOLE CAKE + BIRTHDAY PRESENTATION | \$135

BREADY OR NOT BLISS PUDDING | \$12

Bread cubes, milk, eggs, sugar, spices like cinnamon

OH CREPE! SWEET SYMPHONY | \$14

Add Steak Nutella +4, Banana +4

ICE CREAM | \$6

Vanilla Ice Cream, Chocolate Syrup & Whipped Cream

SIDES & ADD-ONS

SAUSAGE | \$5

BACON | \$4

CANADIAN BACON | \$4

JALAPENO BACON | \$5

TOAST | \$4

AVOCADO | \$5

SHORT RIBS | \$6

BREAKFAST POTATOES | \$5

SKIRT STEAK | \$12

RED OR GREEN SALSA | \$3

HOUSE FRIES | \$5

PANCAKE | \$6

2 EGGS | \$6

HOUSE TOTS | \$5

21% Gratuity added for parties 6 or more and to ALL PARTIES after 12 PM. Credit card handling fee of 4% added to all credit card transactions from Shift 4 Processing company - Pay cash to void this fee.
\$25 minimum Toxic Waste fee for having way too much fun! The Stove has limited parking, please be sure you are NOT parked in a towaway area, thank you.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAIL MENU

Show me the Mix-ology | \$20
Add Ultra Premium | \$7

I'M TRYNNA GET LAID

Rum, Pineapple, Disaronno,
Creme de Banana
BATH WATER
Vodka, Blue Curacao, Peach Schnapps,
Lemon, Plum Wine Foam

EARLY BIRD

Gin, Lemon, Peach Schnapps,
St. Germaine, Rosé Champagne, Syrup
BBL
Rum, House Made Brazilian Lemonade

JUNGLE JUICE

Cognac, Tequila Blanco, Vodka, Lemon,
Pineapple, Watermelon, Grenadine
MAN-MOSA
Bourbon, Cointreau, OJ, Orange Bitters,
Champagne

MILK & COOKIES

Vanilla Whiskey, Butterscotch, Milk, Cream
SPICY LATINA
Reposado, Lemon, Mango, Triple Sec,
Jalapeño

LET'S PARTY

BOTTOMLESS MIMOSAS (1.5HR) | \$30

MIMOSA FLAVORS \$2 EACH
Orange, Strawberry, Pineapple,
Watermelon, Passion Fruit,
Cranberry, Peach, Mango

BOTTOMLESS DEVAUX CHAMPAGNE (1.5HR) | \$95

MIMOSA FLAVORS \$2 EACH | Orange,
Strawberry, Pineapple, Watermelon,
Passion Fruit, Cranberry, Peach, Mango

BOTTOMLESS BLOODY MARY (1.5HR) | \$30

CHAMBONG (EA) | \$8

CHAMBLAST (EA) | \$5

CHAMBULL | \$14

MONEY SHOT

\$6 | Bucket of 6 \$30
Jott Shot Single Serve Gel Shots
Berry | Cherry | Lemon Drop

PREMIUM CLASSICS

OLD FASHIONED | \$14

MANHATTAN | \$15

NEGRONI | \$14

COSMOPOLITAN | \$15

MOSCOW MULE | \$15

MARTINI | \$15

MOJITO | \$15

GIMLET | \$14

DARK N STORMY | \$15

FRENCH 75 | \$15

MAI TAI | \$15

MARGARITA | \$15

PALOMA | \$15

BOTTLES

TWENTY ACRES CHARDONNAY | \$42

PASQUA PINOT GRIGIO | \$42

SANTA CAROLINA SAUVIGNON BLANC | \$39

A TO Z BLEND | \$52

J VINEYARDS PINOT NOIR | \$49

DON JULIO BLANCO | \$185

CASAMIGOS BLANCO TEQUILA | \$200

CASAMIGOS REPO TEQUILA | \$245

SILVER PATRON | \$165

HENNESSY | \$175

JAMESON | \$125

TITO'S | \$175

BEER

CORONA | \$8

MODELO ESPECIAL | \$8

STELLA ARTOIS | \$8

BLUE MOON | \$8

Sparkling + Champagne Bottles

LUC BEL AIRE GOLD (SPARKLING) | \$75

LUC BEL AIRE BLEU (SPARKLING) | \$90

LUC BEL AIRE ROSÉ (SPARKLING) | \$85

CHAMPAGNE BRUT ROSE COLLET | \$135

CHAMPAGNE VEUVE CLICQUOT | \$225

CHAMPAGNE BRUT DEVAUX | \$130

WYCLIFF (SPARKLING) | \$45

IFAVS

BRUNCH

APEROL SPRITZ | \$15

ESPRESSO MARTINI | \$15

BLOODY MARY | \$15

PEACH BELLINI | \$14

ST GERMAIN SPRITZ | \$14

IRISH COFFEE | \$15

KAHLUA N COFFEE | \$14

MEXICAN COFFEE | \$15

MICHELADA | \$15

PINA COLADA | \$15

WHITE RUSSIAN | \$15

BLACK RUSSIAN | \$15

Unicorn HOT CHOCOLATE

UNDER 21 | \$10

OVER 21 WITH BAILEYS | \$17

BY THE GLASS

CHAMPAGNE BRUT DEVAUX | \$30

SPARKLING WINE | \$14

KINKY GIRL FROSE ROSE | \$14

TWENTY ACRES CHARDONNAY | \$15

PASQUA PINOT GRIGIO | \$16

SANTA CAROLINA SAUVIGNON BLANC | \$14

J VINEYARDS PINOT NOIR | \$16

COFFEE | \$5

DRIP

DECAF

ICED

ESPRESSO

ESPRESSO | \$4

CAFE LATTE | \$9

CAPPUCCINO | \$9

MACCHIATO | \$9

MOCHA | \$9

AMERICANO | \$9

MATCHA LATTE | \$9

ENERGY

RED BULL | \$10
Original, Sugar Free

CHAM BULL | 14

SODA | \$5

**PEPSI, DIET PEPSI,
DR PEPPER, STARRY**

TEA | \$5

ICED BLACK TEA
ORGANIC BREAKFAST
GREEN TEA

WATER

STILL (1L) | \$12

SPARKLING (1L) | 12