

MENU

FAMILY

"People want to find value and quality in every dollar they spend. The butcher shop of late was one where the butcher knew your name and you knew his. Butchering is a lost craft and skill, and one that was highly respected. The butcher was highly regarded because these were items you were feeding to your family and you were able to trust the person selling it to you. Unfortunately, none of that is relevant in today's markets. We will change that at the Hendon's Barrel House - it will be a place to stop by on your way out and bring home tomorrow night's dinner or pop in and have us help you create a great dinner as you head home from work. Either way, we have no doubt that people will be eating the best meats possible and know a bit more about it before they prepare and cook it."

HENDON'S BARREL HOUSE

BOOK AN EVENT

FOR ALL INQUIRIES

GIVE US A CALL OR EMAIL

INFO@HENDONBH.COM



Hendon's Barrel House invites you to experience exquisite hand-cut steaks paired with clever libations imbued with that indomitable fighting spirit.

20 SPIRIT AND ALES

CARE OF
SEVEN BELLS BREWING
SEVEN BELLS SPIRITS

19

HENDON

EVENTS + MUSIC + BUTCHER
STEAK HOUSE + BAR

HENDONBH.COM

PH. 000 000 000

27901 JEFFERSON AVE, #100
TEMECULA, CA 92590

HENDON'S

RANCH

PORK CHOP 'KUROBUTA'
12 oz | neuske bacon marmalade
\$30

HERB ROASTED RACK OF LAMB
shallot-mint demi
\$47

PAN SEARED ORGANIC CHICKEN
oyster mushrooms | corn | fingerling potatoes
\$32

BRAISED BONE-IN PORK RIBS
black truffle | black trumpet mushrooms | gremolata
\$48

JUMPING BEEF
filet mignon tips | roasted tomatoes | peruvian demi-glace
\$42

PORTERHOUSE CHOPS
colorado lamb | dried apricots | violet mustard
\$41

S&P PORK CHOPS
fuji apple | slow-cooked beet greens | calvados demi-glace
\$45

BUTCHER'S BEEF POT PIE
grass fed | filet mignon | butcher's cuts | vegetables
\$38

SMOKED WAGYU BEEF RIB
jicama | green pear | mango | spicy bbq
\$44

STEAK

DRY-AGED BONE-IN RIBEYE
22 oz | 42 day dry-aged | béarnaise | steak salt
\$91

FILET MIGNON - PETITE DUCHESS
6 oz | roasted tomato | béarnaise | watercress | steak salt
\$49

TRADITIONAL FILET MIGNON
10 oz | béarnaise | steak salt
\$69

BONE-IN FILET MIGNON
16 oz | béarnaise | steak salt
\$84

CLASSIC RIBEYE - FIGHTER'S CUT
béarnaise | steak salt
\$68

DRY-AGED BONE-IN NEW YORK STRIP
16 oz | 42 day dry-aged | béarnaise | steak salt
\$82

JAPANESE A5 WAGYU STRIP LOIN
5 oz | hand cut | miyazaki | steak salt
\$100

RIBEYE
15 oz | 42 day dry-aged | american cedar | steak salt
\$49

CLASSIC STEAK FRITES
10 oz hanger | entrecôte sauce
\$49

APPETIZERS

LOBSTER TAIL MELEE \$25
garlic butter | havarti | crostinis | bacon

ROASTED FOIE GRAS \$29
shiitake mushroom | baby spinach

SWEET CORN \$12
chili | lime | cilantro | parmesan

ASPARAGUS \$12
orange | almond | mint

CRISP FINGERLINGS \$10
russet | european butter | chives

BUTTERY MASHED \$15
russet | garlic | chicken jus

TRUFFLED & SCALLOPED \$17
melted cheese | pancetta | swiss chard

SALADS

TOMATO & BURRATA \$14
heirloom tomatoes | white onion

MAPLE & ASH WEDGE \$14
bacon | blue cheese | cherry tomatoes

KING CRAB & BUTTER LETTUCE \$28
charred avocado | radish | mint & basil

LUMP CRAB CAESAR \$19
tuscan kale | romaine | garlic parmesan

SUMMER JAMBOREE \$13
cucumber emulsion | pickled radish | dijon

ARUGULA ARRANGEMENT \$13
button mushrooms | fennel | parmesan

BABY BLUE \$14
baby iceberg | pancetta | bleu cheese

MARKET CHOPPED \$14
asparagus | snap peas | fava | avocado

BREAKFAST/BRUNCH

HAYMAKER SHORT STACK

country style buttermilk pancakes | peaches | walnuts
\$29

TKO TOAST

cheesecake stuffed french toast | vanilla ice cream | bacon
\$31

BIG SHRIMP FRITTATA

oven-roasted roma tomato | spinach
\$35

QUESADILLA SCRAMBLER

free-range eggs | monterey jack | guacamole | pico de gallo
\$32

DAN'S BENEDICT

buttermilk pancake | canadian bacon | grilled asparagus
\$32

DAN'S FLORENTINE

sauteed spinach | applewood smoked bacon
\$31

LOX DOWN

plank smoked salmon | caspian caviar
\$32

O.J

valencia oranges | squeezed to order
\$9

COFFEE YOUR WAY

french press | cappuccino | espresso | ++
\$8

SEA

FAROE ISLAND SALMON

charred corn | pickled cauliflower | green pea gazpacho
\$49

ROASTED DOVER SOLE

capers | lemon | brown butter
\$45

WHOLE ROASTED BRANZINO

fennel | capers | preserved lemon
\$48

WILD ALASKAN HALIBUT

artichoke | fava beans | green spring onion
\$40

JUMBO MAINE LOBSTER

steamed / broiled
MP

SESAME AHI TUNA NIÇOISE

yellow wax bean | pea tendrils | fava bean | candied olives
\$43

SKUNA BAY SALMON

cucumber salad | lemon
36

CHILEAN SEA BASS

miso glaze | yuzu cream sauce
\$49

BLACKED OUT SEA SCALLOPS

SB vodka reduction | lightly blackened
\$49

RAW

OYSTERS KUMAMOTO \$21/42
cocktail sauce | champagne mignonnette

HAMACHI CRUDO \$16
ponzu | spring onion | breakfast radish

YELLOWFIN TUNA TARTARE \$22
avocado | crispy shallots | watermelon

ALASKAN KING CRAB LEGS \$68
1 lb | cocktail sauce | drawn butter | aioli

LOBSTER COCKTAIL \$15 / \$30
cocktail sauce | drawn butter | aioli

JUMBO SHRIMP COCKTAIL \$25
cocktail sauce | drawn butter

TENDERLOIN TARTARE \$16
smoked egg yolk | white soy | sourdough

DRINKS

DIRTY MULE | GG VODKA \$16

GMOAT | SB TEQUILA \$16

PRIDE PUNCH | MG RUM \$17

MANHATTAN | SB WHISKY \$17

OLD FASHIONED | AB WHISKY \$17

SAZERAC | SB WHISKY \$18

TRIPEL NEGRONI | ST GIN \$18

DRAFT BEERS | SEASONAL \$8