



# HENDEL'S

food. drink. history.

est. 1994

## • SHARE •

### CHICKEN BACON FLATBREAD

grilled chicken, bacon, mozzarella,  
buttermilk parmesan sauce - 9

### vg MUSHROOM FLATBREAD

mozzarella, mushrooms,  
caramelized onions,  
mixed greens, balsamic glaze - 9

### vg SPINACH ARTICHOKE DIP

house made tortilla chips - 7

### v VEGGIE FLATBREAD

seasonal veggies, garlic, olive oil,  
balsamic glaze - 9  
add cheese - 1



### vg BRUSCHETTA

tomatoes, scallions, garlic, parmesan,  
balsamic reduction - 8

### TOASTED RAVIOLI

Italian sausage, cheese,  
marinara - 7

### CRAB CAKES

Louisiana style, tobacco onions,  
remoulade - 9

### CALAMARI

lightly breaded,  
roasted garlic lime aioli - 8

### STUFFED MUSHROOMS

crab meat, fennel, herb cheese,  
garlic cream sauce - 8

## Noodles

includes: side salad  
gf noodles available - 1

### v GARDEN PASTA

seasonal vegetables, garlic,  
white wine and olive oil sauce - 15

### vg CHEESE TORTELLINI

tortellini, basil, tomatoes, garlic,  
parmesan, pesto alfredo sauce - 16

### CAJUN CARBONARA

shrimp, andouille, tomatoes,  
scallion spicy cajun cream,  
vermicelli - 19



### PEAS AND BACON

peas, bacon, mushrooms, parmesan,  
cream sauce, vermicelli - 17

### CREAMY SPINACH PASTA

spinach, sundried tomatoes,  
mushrooms, chicken, coral sauce,  
bowtie pasta - 17

## DINNER

### GRILL

includes: side salad, starch, veggies

### gf NEW YORK STRIP 10OZ

house steak butter - 23

### gf BEEF TENDERLOIN FILET 8OZ

worcestershire compound butter - 26

### HENDEL'S PORK CHOP

12oz pork chop, blue cheese crumbles,  
tobacco onion - 22

### gf vg STUFFED PORTOBELLO

grilled portobello, roasted vegetables,  
mozzarella, balsamic glaze - 15

### PARMESAN ENCRUSTED CHICKEN

ABF, pan seared, mozzarella, bacon - 19

### gf BACON WRAPPED BERKSHIRE LOIN

smoked Applewood bacon,  
pork loin, mustard herb glaze - 20

## GREENS



dressings: house-lemon poppy seed  
vinaigrette, buttermilk ranch, caesar,  
warm honey bacon

blue cheese crumbles - .75

side salad or cup of soup - 3

### gf SHRIMP COBB SALAD

shrimp, eggs, peas, bacon, feta, tomatoes,  
carrots, lemon poppy seed vinaigrette - 11

### gf v VEGGIE SALAD

tomatoes, mushrooms, red peppers,  
carrots, onions, romaine, italian dressing - 9

### SOUTHWEST SALAD

grilled chicken, fire roasted corn, peppers,  
onions, tortilla straw, jack & cheddar,  
buttermilk chipotle - 11

### SALMON SALAD

red onions, parmesan, mixed greens, tomatoes,  
lemon poppy seed vinaigrette - 11

### gf LOADED KALE SALAD

bacon, chicken, tomatoes, mushrooms,  
parmesan, red peppers, carrots, onions, lemon  
poppy seed vinaigrette - 11

### gf AVOCADO SPINACH SALAD

avocado, onions, bacon, eggs, mushrooms,  
spinach & warm honey bacon - 10

v denotes vegan items vg denotes vegetarian items gf denotes gluten free items  
gluten free noodles and bread available - add 1

Consuming raw or undercooked foods may increase your risk of foodborne illness.

## Catch

includes: side salad, starch, veggies

### BLACKENED TROUT

flash fried spinach,  
chipotle aioli - 19

### CHARBROILED SALMON

Asian marinated, grilled - 21

### KEY WEST GROUPER

baked, panko,  
citrus lime sauce - 20



### GARLIC LEMON SCALLOPS

seared, garlic, lemon,  
parmesan - 24

## BUN

includes: choice of french fries,  
pasta salad or coleslaw  
sub 1.50 for side salad or cup of soup

### FISH TACOS

pan seared, cilantro slaw,  
chipotle aioli on a flour tortilla - 10

### JAMESON WHISKEY BURGER

Certified Angus Beef®,  
whiskey glaze, blue cheese crumbles,  
crispy onion, brioche bun - 11

### HENDEL BURGER

Certified Angus Beef®, bacon,  
cheddar, Swiss, honey mustard,  
pretzel bun - 11

### PULLED PORK SANDWICH

smoked pork, cole slaw,  
bourbon sauce, pretzel bun - 11

### ALL AMERICAN BURGER

lettuce, tomato, onion, pickle,  
cheddar, Swiss, American, bacon  
on a hamburger bun - 11



### CAROLINA BURGER

cheddar, carolina barbecue  
bacon, cole slaw - 11

### SALMON BLT

salmon, bacon, tomato, lettuce,  
basil mayo, herb foccacia - 10

### v VEGAN BURGER

lettuce, tomato, onion, pickle, avocado,  
whole grain mustard, pretzel bun - 10

### LAMB BURGER

spinach, tomato, cucumber sauce,  
feta, brioche bun - 15



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## DRINKS

### LOCAL BEER



SCHLAFLY PALE ALE 4.4% - 4.5

PUBLIC HOUSE  
HIDE AND SEEK HEFEWEIZEN 4.9% - 5

URBAN CHESTNUT  
SCHNICKELFRITZ (IPT.) 5.3% - 6

O'FALLON ST. LOUIS RED 5.6% - 4.5

4HANDS CAST IRON OATMEAL BROWN 5.5% - 5

OLD BAKERY PORTER 5.8% - 6

### CRAFT BEERS

SEATTLE SEMI-SWEET HARD CIDER (PINT) 6.5% - 6

SHOCK TOP BELGIAN WHITE 5.2% - 4

HOEGAARDEN WHITE ALE 4.9% - 4.5

GOOSE ISLAND SOFIE FARMHAUS ALE 6.5% - 7.5

OMISSION LAGER - GF 4.6% - 4

STELLA ARTOIS LAGER 5.0% - 4.5

BLUE POINT TOASTED LAGER 5.5% - 4.5

GOOSE ISLAND IPA 5.9% - 5

NEW HOLLAND MAD HATTER IPA 5.25% - 5

BRECKENRIDGE VANILLA PORTER 5.4% - 5

LEFT HAND NITRO MILK STOUT 6% - 5

### DRAFT BEERS

ROTATING SEASONAL SELECTION OF  
LOCAL AND CRAFT BEERS

ask your server for details

### MARTINIS - 8.5

POMEGRANATE COSMO  
*Pinnacle Citrus Vodka, Royal Mountain  
Orange Cognac, pomegranate, lime*

PISTACHIO  
*Pinnacle Vanilla Vodka, Disaronno,  
Dumante Pistachio Liqueur, cream*

PINEAPPLE UPSIDE DOWN  
*Pinnacle Salted Caramel Vodka, Disaronno,  
pineapple juice, grenadine*

LEMON MERINGUE  
*Limoncello, Licor 43, cream*

VANILLA CHOCOLATE  
*Pinnacle Vanilla Vodka, Bailey's, Cartron Cacao, cream*

FLORISSANT'S HIDDEN GEM  
*Xicala Mezcal, Nonino Amaro, Pickney Bend Syrup,  
orange juice, mint, Fever Tree Tonic*



### HOUSE CLASSICS - 9

HENDEL PALOMA  
*Milagro, Q Grapefruit Soda, Lime Juice*

NOCO COLA  
*Drunken Sailor Spiced Rum, Q Kola, Cardamom Bitters*

GIN COLLINS  
*Bombay, Mercat Cava, lemon juice, club, mint*

BITTER FLIGHT  
*Union Horse Bourbon, Contratto Bitter, Nonino Amaro, lemon juice*

NORTH COUNTY SOUR  
*Union Horse Rye, Monte Redondo Port, egg white,  
lemon juice, simple syrup*

ST. LOUIS MULE  
*Peychauds Bitters, Hopskey, lime juice, ginger beer*

MAPLE MANHATTAN  
*Vermont Night, Contratto Rosso, Black Walnut Bitters,  
Luxardo Cherry*

THE BENNETT  
*Angostura Bitters, Pinckney Gin, lime juice, simple syrup*



Mike's

### SIGNATURE COCKTAILS - 9.5

GIN BLOODY MARY  
*Bombay Sapphire, Contratto Rosso, Monte Redondo Port,  
hot sauce, olive juice, Worcestershire, pepper, Zing Zang*

ORANGE GINGER  
*Royal Mountain Orange Cognac, Contratto Apertif, Domaine de  
Canton Ginger Liqueur, lemon juice, simple syrup, bitters*

A NIGHT OF RANSOM  
*Ransom Old Tom Gin, Contratto Bitter Liqueur,  
Luxardo cherry juice, lemon, Luxardo cherries*

A.K.A. BULLDOG  
*Bulldog Gin, Domaine de Canton Ginger Liqueur,  
St. George Pear Brandy,  
Peychauds Bitters, lemon juice, simple syrup*

### MARGARITAS

MIKE'S - 8.5  
*Milagro Reposado, lime,  
sour, Grand Marnier*

LIME - 7  
*Tequila, Juarez Triple Sec,  
lime*

### SANGRIAS - 8

PEACH  
*Deep Eddy Peach, St. Germain,  
moscato, club, Sprite, fruit*

RED  
*Blackberry Liqueur, brandy,  
red wine, club, Sprite, fruit*