

HENDRIX



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At Hendrix we focus on rotisserie meats, available individually or in a mixed platter for two or more persons. These items are complimented by many other small plates, soups, salads as well as seafood and steak. We strive to be comfortable and approachable in a casual environment. We want to be an extension of your home. Each night at Hendrix you are among friends and neighbors enjoying good food along with fresh crafted cocktails, martinis, draft beer and a recognizable wine selection at reasonable prices. Come in, relax, enjoy the ocean breezes and wonderful views.

ADDRESS

32431 Golden Lantern St.
Laguna Niguel, CA
949-248-1912
hendrixoc.com

HOURS

SUN-THU: 4:00 pm -10:30 pm
FRI-SAT: 4:00 pm -11:30 pm
HAPPY HOUR:
MON-THU: 4:00 pm -7:00 pm
BRUNCH:
SAT-SUN: 10:30 am-2:00 pm
LUNCH:
TUE-FRI: 11:30 am -2:30 pm

RESERVATIONS

Yelp

Hendrix Restaurant
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WEEKEND BRUNCH

FRIED BRUSSELS SPROUTS
marcona almonds, dried cranberries, mint yogurt

VEGAN PUMPKIN SOUP
non-dairy lemon creme fraiche

HENDRIX SALAD
mixed greens, goat cheese, sweet tomatoes, avocado, cornbread croutons, dates. add a protein choice of:
pulled roti chicken +5 | salmon +8 | skirt steak +12

LEMON RICOTTA PANCAKES
maple butter, maple syrup

GRANOLA CRUSTED FRENCH TOAST
maple butter, maple syrup

EGG WHITE OMELET
creamy spinach, avocado, blistered tomatoes, manchego cheese, salsa

BERKSHIRE BENEDICT
berkshire ham, poached eggs, hollandaise, skillet potatoes

AVOCADO ON TOAST
organic fried egg, heirloom tomatoes, baby arugula

LUNCH

ROTI CHARCUTERIE BOARD
shaved cured pork loin, grilled country bread, whole grain mustard, fresh horseradish

BIG EYE HAWAIIAN TUNA
avocado, soy-yuzu sauce, pine nuts, miso sesame crisp

CARAMELIZED FRENCH ONION SOUP
gruyere cheese raft

CRUNCHY ICEBERG WEDGE
buttermilk-chive dressing, dolcelatte gorgonzola, asian pears, shaved radish

QUINOA BOWL*
roasted corn & squash, toasted garbanzo, cashews, avocado, herb vinaigrette

ROSEMARY LEMON GARLIC ROTI CHICKEN
weiser farms "drip" potatoes, chicken jus

ROTISSERIE PRIME BEEF RIB DIP
rustic french roll, fresh horseradish lebni, au jus

GNOCCHI 16
pesto, pomodoro sauce, mozzarella cheese, cherry tomatoes

THAI STEAK SALAD 18
noodles, napa cabbage, cucumbers, fresh mint, sweet chili-lime dressing

DINNER

GRILLED SPANISH OCTOPUS 13
gigantic butter beans, harissa, lemon-coriander vinaigrette

BBQ CRISPY PORK BELLY 12
mandarin & napa cabbage salad, cilantro vinaigrette

HENDRIX MEAT PLATTER 26
rosemary lemon chicken, porchetta natural pork roll, leg of colorado lamb. price per person. 2 person minimum.
add prime rib: +8 per person

ROTISSERIE PRIME RIB 39
heirloom carrots, fresh horseradish lebni ...until we are out

CEDAR PLANKED ICELANDIC SALMON 25
warm quinoa salad with lemon basil dressing, feta

BLACKENED MAHI MAHI 25
fingerling potatoes, pickled plums, butternut squash sauce

DOUBLE R RANCH HAND FORMED BURGER 17
8oz burger, vermont cheddar, chipotle aioli, kennebec fries

ZINFANDEL BRAISED SHORT RIBS 28
sweet potato & goat cheese puree, country vegetables

PESTO CHICKEN PIZZA 13
mozzarella cheese, roasted garlic, asian pears, onion

HENDRIX PIZZA 14
mozzarella, tomato sauce, berkshire ham, grilled pineapple, fresno chili

FUNGI PIZZA 13
grilled mushrooms, caramelized onions, roasted peppers, dolcelatte blue cheese, white sauce

SPAGHETTI CARBONARA 18
pancetta, parmigiano reggiano cheese, farm egg