

# benjy's

## Menu

**DINNER**

WE BEGIN SERVING AT 5PM DAILY



### SMALL PLATES

#### LITTLE GEM SALAD 10

brocolini • cherry tomatoes • lime  
• russian dressing • button mushrooms  
• anchovie parmesan crumble

#### PISTACHIO CRUSTED GOAT CHEESE CAKES 11

cardamom - tangerine jam

#### STRAWBERRY FIELDS GAZPACHO 7 (GF) (V)

spring onions • dill • mint • cucumber

#### GRILLED JUMBO SHRIMP 11

corn chow chow • saffron nage  
• toasted baguette

#### BENJYS CHOPPED SALAD 15

egg • bacon • chicken • avocado  
• tomato • beets • prairie breeze cheddar  
• basalmic vinaigrette

#### GRILLED CALIFORNIA ARTICHOKE 8

jalapeno aioli • peppered parmesan gremolata

#### SALMON POKE 12 (GF)

avocado salad • spicy carrot vinaigrette  
• spanish chile

#### ROASTED CAULIFLOWER 9 (GF)

herb tahini • pistachios • nori

#### JUMBO LUMP CRAB SALAD 13 (GF)

early spring vegetables • anchovy  
• local beans • herbs

#### SUMMER SQUASH SPREAD 11

cucumber relish • rhubarb tapenade  
• crudite

### LARGE PLATES

#### AKAUSHI BURGER 15

cheddar • bacon • caramelized onions  
• lettuce • tomato • mushroom • secret sauce

#### GRILLED SCOTTISH SALMON 23 (GF)

rainbow quinoa • ginger citrus  
• market vegetables

#### CARAMELIZED SCALLOPS 28 (GF)

wild rice • golden beet yogurt  
• rainbow chard • figs

#### CRUNCHY CHICKEN 20

snow peas • roasted sweet potato • corn  
reduction • honey balsamic

#### 10oz GRILLED BAVETTE 28

potato au gratin • garlic confit  
• asparagus

#### PAN SEARED SNAPPER 26

cucumber salsa • red lentils  
• roasted rainbow carrots • pepper gastrique

#### RED WINE BRAISED SHORT RIBS 26

pearl onions • heirloom tomatoes  
• zucchini • shishito

#### BUDDHA BOWL 14 (V)

charred cabbage • tahini  
• golden beets • nuts and seeds  
• ground tofu • briami

#### “RED BIRD” CHICKEN 26

white wine cream ju • sundried tomatoes  
• broccollini • crispy capers



### WOOD OVEN

#### MARGHERITA PIZZA 14

san marzano tomato  
• texas mozzarella • basil

#### PIZZA BIANCA 16

aged provolone • fontina  
• pecorino • mozzarella  
• spiced honey

#### ROMESCO PIZZA 15

crecenza • bacon  
• spinach • almonds • red pepper

## Libations

#### REAL ALE “FIREMAN’S 4” 7

Blonde ale • smooth malt  
• zesty hops • 5.1% abv

#### KARBACH “TASTY WAVES” 7

Summer ale • wheat malt • traditional hops  
• brewed with passionfruit, sea salt, & orange peel  
• 4.9% abv

**PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.** THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.



benjy's

HAPPY HOUR AT BENJY'S  
IS FROM 4PM-7PM  
MONDAY THRU SATURDAY.

**WINE BY THE BOTTLE**

ROEDERER ESTATE BRUT \$30

LA VILLAUDIERE SANCERE \$30

MT. BEAUTIFUL PINOT NOIR \$30

TWENTY ROWS CABERNET \$30

**CRAFT BEER \$3**

LOCAL TEXAS DRAFT

**WINES BY THE GLASS \$5**

MAN CHARDONNAY  
south africa

COASTAL VINES PINOT NOIR  
california

BELLE PROVENÇALE ROSÉ  
france

DOMAINE ST. VINCENT SPARKLING  
new mexico

**SPECIAL WINE \$9**

INNOCENT BYSTANDER PINK MOSCATO  
375mL sparkling wine bottle

**COCKTAILS \$6**

PRICKLY PEAR SANGRIA  
white wine • yuzu vodka • vanilla bean • lemon liqueur

BLUEBERRY HIBISCUS MOJITO  
infused rum • fresh lime • mint sprigs

TWO WAY STREET  
bourbon • lavender simple • zest

CITRUS BLOSSOM  
vodka • elderflower • grapefruit • citrus sugar rim

BLOOD ORANGE MARGARITA  
tequila • blood oranges • lemon & lime

ELDERFLOWER ELIXIR  
pineapple • elderflower • sparkling wine

**MIXED DRINKS \$6**

SOBIESKI VODKA  
CYTRON VODKA  
VANILLA VODKA

EL JIMADOR TEQUILA

NAKED TURTLE RUM

DEWARS SCOTCH

NEW AMSTERDAM GIN

EVAN WILLIAMS  
BLACK LABEL BOURBON

**\$9 BURGER & BEER**

**ALL-AMERICAN BURGER**

bacon • lettuce • tomato • cheddar • secret sauce

**CHOICE OF BEER**

seasonal draft or Luchesa Lager

**\$8 APPETIZERS**

**MARGHERITA PIZZA**

san marzano tomato  
• texas mozzarella • basil

**PIZZA BIANCA**

provolone • fontina • mozzarella  
• pecorino • spiced honey

**ROMESCO PIZZA**

crescenza • gueyere • bacon  
spinach • almonds

**SALMON POKE (GF)**

avocado salad • spicy carrot vinaigrette  
• chile arbol

**\$6 APPETIZERS**

**PISTACHIO CRUSTED  
GOAT CHEESE CAKES**

tangerine-cardamom jam

**SUMMER SQUASH SPREAD (V)**

cucumber relish • rhubarb tapenade  
• avocado & mint

**ROASTED CAULIFLOWER (GF)**

tahini • nori

**CRISPY BRUSSELS SPROUTS**

soy vinaigrette • peanuts • bonito

**CRISPY MAC n CHEESE FRITTERS**

braised beef • scallions • jalapeno ranch

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NO CIGARS ALLOWED.