

benjy's

Menu

DINNER

WE BEGIN SERVING AT 5PM DAILY



SMALL PLATES

SPRING SPINACH SALAD 10 (GF)
hickory smoked bacon • castelrosso cheese
• marcona almonds • radish mix
• red skin potato • cherry plum vinaigrette

**PISTACHIO CRUSTED
GOAT CHEESE CAKES 11**
cardamom - tangerine jam

LEMON CORRIANDER SOUP 8
tomato • artichoke

GRILLED JUMBO SHRIMP 11
corn chow chow • saffron nage
• toasted baguette

BENJYS CHOPPED SALAD 15
egg • bacon • chicken • avocado
• tomato • beets • prairie breeze cheddar
• balsamic vinaigrette

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

FIRE ROASTED PEPPER DIP 9
"muhammara" • pomegranate
• walnuts • zataar • flatbread

LARGE PLATES

AKAUSHI BURGER 15
bacon • caramelized onions • lettuce • tomato
• mushroom • secret sauce

GRILLED SCOTTISH SALMON 23 (GF)
rainbow quinoa • ginger citrus
• market vegetables

GULF SHRIMP RISOTTO 18
sundried tomato cream • mushrooms
• broccolini

CRUNCHY CHICKEN 20
snow peas • roasted sweet potato • corn
reduction • honey balsamic

10oz GRILLED BAVETTE 28
potato au gratin • garlic confit
• asparagus

LOCAL CATCH 28
cajun pontchartrain • local peppers
• brown butter • marjoram • greens

**RED WINE BRAISED SHORT RIBS 26
(GF)**
cheddar grits • blistered cherry tomatoes
• roasted potatoes

BUDDHA BOWL 14 (V)
caramelized yams • tahini dressing
• bancha • nuts and seeds
• ground tofu • briami

"RED BIRD" CHICKEN 26
white wine cream ju • sundried tomatoes
• broccolini • crispy capers



Libations

11 BELOW BREWERY
"DAISY CHAIN IPA" 6
india pale ale • 6.6% abv

512 BLACK IPA 6
organic • black malts
• coffee & chicory notes
• 7.5% abv



WOOD OVEN

MARGHERITA PIZZA 14
san marzano tomato
• texas mozzarella • basil

PIZZA BIANCA 16
aged provolone • fontina
• pecorino • mozzarella
• spiced honey

ROMESCO PIZZA 15
crescenza • bacon
• spinach • almonds

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

BAYLEN SAUVIGNON BLANC \$28

TWENTY ROWS CABERNET \$30

EMMOLO MERLOT (1 LITER) \$50

CRAFT BEER \$3

OASIS, TX luchesa lager

11 BELOW BREWING
daisy chain ipa

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

OLD FORESTER 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

RED PEPPER & WALNUT SPREAD (V)

“muhammara” • pomegranate molasses
• herbed flat bread

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.