

# benjy's

## Menu

### DINNER

WE BEGIN SERVING AT 5PM DAILY

#### SMALL PLATES

##### DELICATA SQUASH SALAD 8

farro • ginger citrus vinaigrette  
• cranberries • fresh herbs

##### SALMON POKE 12

edamame • sesame rice crackers

##### RED PEPPER & WALNUT SPREAD 8

“muhammara” • pomegranate molasses  
• herbed flat bread

##### GRILLED PORTUGUESE OCTOPUS 13

adobo • roasted peppers

##### ROASTED CAULIFLOWER 9

herb tahini • pistachios

##### PISTACHIO CRUSTED GOAT CHEESE 11

seasonal jam

##### MINISTRONE SOUP 8

italian sausage • greens • field peas • squash

##### JUMBO LUMP CRAB SALAD 12

champagne vinaigrette • naval oranges  
• zataar • shaved egg

##### EARLY FALL SALAD 10

watercress • bleu cheese • asian pears  
• candied walnuts • avocado

##### CRISPY MAC n CHEESE FRITTERS 9

jalapeno ranch • braised beef • scallions

#### LARGE PLATES

##### AKAUSHI BURGER 15

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

##### GRILLED SCOTTISH SALMON 26

rainbow quinoa • ginger citrus  
• fall vegetables

##### BLACKENED SNAPPER 27

tomato risotto • aspiration  
• shiitake • parmesan

##### CRUNCHY CHICKEN 20

roasted squash & greens  
• honey balsamic reduction

##### 10oz BISTRO STEAK 26

loaded mash • garlic confit  
• au jus • bacon

##### STEAK CAESAR 16

classic caesar dressing • grapes  
• pecorino • breadcrumbs

##### SAN SAN TOFU 14

vadouvan sauce • roasted veggies • sumac

##### BRAISED SHORT RIBS 26

grits • rosemary • roasted carrots

##### “CHICKEN & DUMPLINGS” 15

black eyed peas • broccolini • mushrooms

##### NICOISE SALAD 18

hamachi • avocado • capers • farm egg



#### WOOD OVEN

##### MARGHERITA PIZZA 14

san marzano tomato  
• texas mozzarella • basil

##### CHICKEN TINGA PIZZA 15

feta • tomato • cilantro  
• smoked peppers

##### STREET CORN PIZZA 15

chili sauce • aioli • oregano



## Libations

##### SAINT ARNOLD'S “CHRISTMAS ALE” 7

rich • malty sweetness  
• refreshing • 7.5% abv

##### EUREKA HEIGHTS “SPACE TRAIN” 7

fruity • light hops • easy drinking  
• ipa • 5.5% abv

##### SAINT ARNOLD'S “BISHOP'S BARREL #19” 14

christmas ale aged in chardonnay barrels and cherries  
• light body • wine like finish • 8.9% 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 \$30**

McWILLIAMS "COOL CLIMATE" CABERNET

BAROSSA VALLEY SHIRAZ

THE RULE SAUVIGNON BLANC

**CRAFT BEER \$3**

OASIS, TX LUCHESA lager

SAINT ARNOLD'S christmas ale

EUREKA HEIGHTS space train ipa

**WINES BY THE GLASS \$5**

COOL CLIMATE CHARDONNAY

australia

COASTAL VINES PINOT NOIR

california

BELLE PROVENÇALE ROSÉ

france

DOMAINE ST. VINCENT SPARKLING

new mexico

**SPECIAL WINE \$6**

INNOCENT BYSTANDER PINK MOSCATO

275mL sparkling wine bottle

**COCKTAILS \$6**

FALL SANGRIA

red & white wine • brandy • lychee

YOU'RE A MULE

gin or vodka or whiskey • fresh lime • ginger beer

OHHH SNAP

bourbon • lemon • gingerale

CITRUS BLOSSOM

vodka • elderflower • grapefruit • citrus sugar rim

BLOOD ORANGE MARGARITA

tequila • blood oranges • lemon & lime

ELDERFLOWER ELIXIR

pineapple • elderflower • champagne

CUCUMBER "MOJITO"

(not your typical mojito)

cucumber rum • mint • lime

**MIXED DRINKS \$6**

NUE 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

STREET CORN PIZZA

chili sauce • aioli • oregano

CHICKEN TINGA PIZZA

feta • tomato • cilantro • smoked pepper

SALMON POKE

cucumber • onion • macadamia

CEVICHE

chili lime shrimp • corn

• sweet potato • banana peppers

**\$6 APPETIZERS**

PISTACHIO CRUSTED

GOAT CHEESE CAKES

crispy pita • seasonal jam

RED PEPPER & WALNUT SPREAD

"muhammara" • pomegranate molasses

• herbed flat bread

ROASTED CAULIFLOWER

herb tahini • nori

CRISPY BRUSSELS SPROUTS

soy vinaigrette • peanuts • bonito

CRISPY MAC n CHEESE FRITTERS

jalapeno ranch • braised beef • scallions

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.

NO CIGARS ALLOWED.