

benjy's

Menu

DINNER

WE BEGIN SERVING AT 5PM DAILY

SMALL PLATES

GARDEN VEGETABLES 9

goat cheese • herbs • white balsamic

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



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

BUFFALO BAYOU “1836” 7

malty • wood • toasty
• copper ale • 6% 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

BUFFALO BAYOU 1836 copper ale

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

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NO CIGARS ALLOWED.