

benjy's

Menu

DINNER

WE BEGIN SERVING AT 5PM DAILY

SMALL PLATES

GARDEN VEGETABLES 9

goat cheese • herbs • white balsamic

FIRE ROASTED RAINBOW CARROTS 12

mozzarella • celery • dukkah
• sherry vinegar

SALMON POKE 12

edamame • crispy nori • 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

YELLOW “GAZPACHO” 7

pine nuts • avocado • red harissa • dill

ATKINSON FARMS TOMATO SALAD 8

pepita puree • acorn squash • white balsamic

JUMBO LUMP CRAB SALAD 12

champagne vinaigrette • naval oranges
• zataar • shaved egg

WATERCRESS SALAD 10

bleu cheese • asian pears
• candied walnuts • avocado

LARGE PLATES

AKAUSHI BURGER 18

caramelized onion • lettuce • tomato • cheddar • secret sauce

GRILLED SCOTTISH SALMON 26

rainbow quinoa • ginger citrus
• fall vegetables

HERB CRUSTED RED SNAPPER 27

mushroom • new potato
• chili lime dashi

CRUNCHY CHICKEN 20

potato gratin • green vegetables • creole honey mustard

CHICKEN IN MILK 19

sweet cream corn • roasted vegetables • preserved mushrooms

10oz BISTRO STEAK 26

loaded mash • garlic confit
• au jus • bacon

SEAFOOD RISOTTO 24

shrimp • octopus • smoked salmon
• albarino • lovage

CRISPY TOFU 17

forest mushrooms • ginger • hijiki
• caramelized onions • okra • banana peppers

CLASSIC STEAK SALAD 17

5 oz steak • horseradish caesar dressing
• black grapes • manchego

PORK “COPPA” STEAK 22

grits • aspiration • hazelnut pistou



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 • feta • aioli • oregano

BRESAOLA PIZZA 16

air dried salted beef • basil
• marinara • mozzarella



Libations

BAKFISH “ALL Y’ALL TEXAS ALE” 7

pilsner malt sweetness • pear • banana
• clove • golden ale • 6.5% abv

VIVE LIBRE 11

mezcal • elderflower • cilantro
• Ancho Chile Verde • fruit juices

SANTA FE “OKTOBERFEST” 7

hops • refreshing • festive
• classic german lager • 6.0% ab

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

JULES TAYLOR SAUVIGNON BLANC

LIBERATED CABERNET

CRAFT BEER \$3

LUCHESA lager OASIS, TX

BAKFISH "ALL Y'ALL TEXAS ALE" golden ale

SANTA FE "OKTOBERFEST" classic german lager

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 \$6

INNOCENT BYSTANDER PINK MOSCATO

275mL sparkling wine bottle

COCKTAILS \$6

TROPICAL SANGRIA

pinot gris · coconut · pineapple

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 · feta · 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

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