

HOUR

HAPPY

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

RICE VILLAGE

benjy's



WINE BY THE BOTTLE

TAITTINGER CHAMPAGNE \$50

EMMELO SAUVIGNON BLANC \$30

SOKOL BLOSSER PINOT NOIR \$50

CRAFT BEER \$3

LOCAL TEXAS BEER

WINES BY THE GLASS \$5

MAN CHARDONNAY
south africa

COASTAL VINES PINOT NOIR
california

BELLE PROVENÇALE ROSÉ
france

DOMAINE ST. MICHELLE SPARKLING
Columbia Valley, WA

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

COCKTAILS \$6

SEASONAL SANGRIA

RUM WITH A VIEW rum • pineapple • luxardo liquor

FALL FASHION bourbon • oak aged vanilla • cranberry

CITRUS BLOSSOM
vodka • elderflower • grapefruit • citrus sugar rim

BLOOD ORANGE MARGARITA
tequila • blood orange • lemon & lime • salt rim

ELDERFLOWER ELIXIR
pineapple • elderflower • sparkling wine

SOUTHSIDE gin • mint • fresh lime

\$9 BURGER & BEER

ALL-AMERICAN BURGER
bacon • lettuce • tomato • cheddar • secret sauce
BEER
seasonal

\$8 APPETIZERS

MARGHERITA PIZZA
san marzano tomato
• texas mozzarella • basil

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

CHARCUTERIE PIZZA
pastrami • mortadela • longanisa
• marinara • parmigiano-reggiano

SALMON POKE (GF)
avocado salad • spicy carrot vinaigrette
• chile arbol

\$6 APPETIZERS

PISTACHIO CRUSTED GOAT CHEESE
seasonal jam

ROASTED CAULIFLOWER (GF)
tahini • nori

CRISPY BRUSSELS SPROUTS
soy vinaigrette • peanuts • bonito

FRIED DEVILED EGGS
nduja salami • grana padano • aleppo • dill

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.