

benjy's

EXECUTIVE CHEF Maria Gonzalez
SOUS CHEF Israel Valerio

Menu

DINNER

WE BEGIN SERVING AT 5PM DAILY

SMALL PLATES

GITA'S ARUGULA SALAD 11

goat cheese dressing
• autumn grapes • pecans

ASIAN SALAD 10

chicken • cashews
• ginger-soy vinaigrette

SALMON POKÉ 12

asian pears • sesame seeds
• umeboshi plum

CRISPY BRUSSELS SPROUTS 9

parmesan • banyul's vinegar

PORTUGUESE OCTOPUS 13

almonds • saffron gastrique

GOAT CHEESE CAKES 11

seasonal jam

DELICATA SQUASH-POTATO SOUP 7

pine nuts • chili oil

COUNTRY HAM & DEVILED EGGS 7

sweet soy

ROCK SHRIMP SCAMPI 14

ciabatta • capers

LARGE PLATES

14 oz. TEXAS NY STRIP 32

fingerling potatoes • steak butter

BUDDHA BOWL 18

tofu • brown rice-quinoa
• avocado • sunflower seeds

SCOTTISH SALMON 24

coconut lime • cashew butter

PASTA ALLA BOLOGNESE 19

fennel sausage
• grana padano

CRUNCHY CHICKEN 20

nut crusted • potato gratin
• greens • corn reduction

CRAB "BLT" 19

honey mustard • french fries

LOW AND SLOW SHORT RIBS 24

sweet potato • au jus

BISTRO BURGER 17

bacon • cheddar cheese • onion aoli

TOMAHAWK PORK CHOP 28

cheddar grits • orange quince preserve

HEMP SEED CRUSTED FLOUNDER 24

carnival squash • dashi • pesto



WOOD OVEN

MARGHERITA 14

san marzano tomatoes
• texas mozzarella • basil

BROCCOLI & 15

FOUR CHEESE
pine nuts • truffle oil

CARNE TRIO 16

bacon • salumi • italian sausage
• fontina

PISTACCHIO FUNGHI 15

brie • goat cheese • satsuma gastrique

Libations

BOTTOMS UP

ST. ARNOLD'S BREWING

BISHOP'S BARREL #19 14
xmas ale aged in chardonnay barrels

GRAPEFRUIT EXPECTATIONS 10

el jimador blanco • grapefruit • aperol
• housemade sweet & sour

"FIFTY SIPS OF GREY" 10

earl grey-infused simple syrup
• dripping springs gin • lemon

LOCAL DRAFT BEER

3 NATIONS BREWING

OKTOBERFEST 8
marzen-style lager

TOWN IN CITY BREWING

CHIPPED TOOTH 8
American IPA • two malt base

BUFFALO BAYOU BREWING

WAKE N' BAKE 8
blonde ale • espresso & vanilla beans

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.

HAPPY HOUR

Menu



benjy's

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

WINE BY THE BOTTLE

JULES TAYLOR SAUV BLANC \$30
marlborough, nz

LIBERATED CABERNET \$33
sonoma, ca

CAYMUS CABERNET \$80
napa, ca

CRAFT BEER \$3

OASIS - METAMODERN IPA

KARBACH - LOVE STREET

WINES BY THE GLASS \$5

McWILLIAMS CHARDONNAY
australia

COASTAL VINES PINOT NOIR
california

BELLE PROVENÇALE ROSÉ
france

DOMAINE ST. VINCENT SPARKLING
new mexico

COCKTAILS \$6

LYCHEE FIZZ
new amsterdam gin · lychee · lemon

CITRUS BLOSSOM
nue vodka · elderflower
· grapefruit · citrus sugar rim

BLOOD ORANGE MARGARITA
el jimador tequila · blood orange
· sweet & sour

ELDERFLOWER ELIXIR
pineapple · elderflower · sparkling

ORANGE SMASH
old forester bourbon · orange

BENJY'S MOJITO \$7
naked turtle rum · lime · mint · soda

MIXED DRINKS \$6

NUE VODKA
CYTRON VODKA
VANILLA VODKA

EL JIMADOR TEQUILA

NAKED TURTLE RUM

DEWARS SCOTCH

NEW AMSTERDAM GIN

OLD FORESTER
BOURBON

\$8 APPETIZERS

FOUR CHEESE & BROCCOLI PIZZA
pine nuts · truffle oil

MARGHERITA PIZZA
san marzano tomatoes · texas mozzarella · basil

WARM MESQUITE CHICKEN SALAD
harissa · peppers · mushroom

SALMON POKÉ
avocado · sesame seeds · umeboshi plum

\$6 APPETIZERS

**PISTACHIO CRUSTED
GOAT CHEESE CAKES**
seasonal jam

CRISPY BRUSSELS SPROUTS
parmesan cheese · banyuls vinegar

COUNTRY HAM & DEVILED EGGS
sweet soy

BISTRO BURGER
bacon · lettuce · tomato
· cheddar cheese · onion aioli

44 FARMS HOT DOG
chef's accoutrements

NO CIGARS ALLOWED.
UNFORTUNATELY, WE CANNOT MAKE
RESERVATIONS FOR HAPPY HOUR.
IT IS STRICTLY A FIRST COME, FIRST
SERVE BASIS

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