

# 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  
• grapes • pecans

##### ASIAN SALAD 10

chicken • cashews  
• ginger-soy vinaigrette

##### SALMON POKÉ 12

asian pears • sesame seeds  
• umeboshi plum

##### PORTUGUESE OCTOPUS 13

almonds • saffron gastrique

##### GOAT CHEESE CAKES 11

seasonal jam

##### TORTILLA SOUP 7

cotija • cilantro • chicken

##### COUNTRY HAM & DEVILED EGGS 7

sweet soy

##### MASSACRE ISLAND OYSTERS (3) 14

mignonette • alabama

#### 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.

#### LARGE PLATES

##### ROASTED SNAPPER 28

shrimp • andouille gumbo

##### 14 oz. TEXAS NY STRIP 32

mashed potatoes • steak butter

##### BUDDHA BOWL 18

tofu • 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

##### PORTERHOUSE PORK STEAK 26

cheese grits • quince jam

##### COBB SALAD 16

shrimp • avocado • bacon • pistachios  
• jalapeno dressing

##### LOW & SLOW SHORT RIBS 24

sweet potato mash • au jus



## Libations

#### BOTTOMS UP

##### BARREL-CHERRY MANHATTAN 11

barrel-aged whiskey  
• "cherry vermouth" • bitters

##### SUGAR PLUM FAIRY 9

rosewater • berry liqueur • sake  
• bubbles

##### GRAPEFRUIT EXPECTATIONS 10

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

#### LOCAL DRAFT BEER

##### BUFFALO BAYOU BREWING CRANBERRY WIT 8

juniper • rosemary

HAPPY HOUR

# Menu



## benjy's

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

### CRAFT BEER \$3

KARBACH- LOVE STREET KOLSCH

### WINES BY THE GLASS \$5

McWILLIAMS CHARDONNAY  
australia

COASTAL VINES PINOT NOIR  
california

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

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

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