

benjy's

Menu

DINNER

WE BEGIN SERVING AT 5PM DAILY

SMALL PLATES

DELICATA SQUASH SALAD 8

farro • ginger citrus vinaigrette
• cranberries • fresh herbs

SALMON POKÉ 12

edamame • sesame rice crackers

RED PEPPER & WALNUT SPREAD 8

“muhammara” • pomegranate molasses
• herbed flat bread

ROASTED CAULIFLOWER 9

herb tahini • pistachios

PISTACHIO CRUSTED GOAT CHEESE CAKES 11

tangerine • cardamon jam

MINISTRONE SOUP 8

italian sausage • greens • field peas • squash

JUMBO LUMP CRAB SALAD 12

champagne vinaigrette • naval oranges
• zataar • shaved egg

WINTER SALAD 10

watercress • bleu cheese • asian pears
• candied walnuts • avocado

CRISPY MAC n CHEESE FRITTERS 9

braised beef • scallions • jalapeno ranch

GRILLED JUMBO SHRIMP 10

saffron nage • corn chow chow • baguette

LARGE PLATES

AKAUSHI BURGER 15

bacon • caramelized onions • lettuce • tomato
• mushrooms • cheddar • secret sauce

GRILLED SCOTTISH SALMON 26

rainbow quinoa • ginger citrus
• market vegetables

SAUTEED GULF SHRIMP 18

tomato risotto • aspiration
• shiitake • parmesan

CRUNCHY CHICKEN 20

green beans • roasted pumpkin
• corn reduction
• honey balsamic

14oz NY STRIP 34

potato gratin • asparagus
• garlic confit • au jus

PAN SEARED RED SNAPPER 30

cajun pontchartrain • gulf shrimp
• seasonal vegetables

BENJYS CHOPPED SALAD 15

egg • bacon • chicken • avocado
• tomato • beets fancy cheddar cheese
• basalmic vinaigrette

SAN SAN TOFU 14

vadouvan sauce • roasted veggies • sumac

“CHICKEN & DUMPLINGS” 15

black eyed peas • broccolini • mushrooms

ROSEMARY BRAISED LAMB 26

cheddar grits • blistered tomatoes
• local vegetables



WOOD OVEN

MARGHERITA PIZZA 14

san marzano tomato
• texas mozzarella • basil

SAVORY PEAR PIZZA 15

herb pesto • prosciutto
• blue cheese • pine nuts

WINTER SQUASH PIZZA 15

bechamel • spicy honey
• gouda • mushrooms



Libations

EUREKA HEIGHTS “WICKET AWESOME” 7

ESB • extra special bitter • malty
• medium body • 4.7% abv

GOOD TIDINGS 8

Campari • grapefruit • elderflower • champagne

BUFFALO BAYOU “MERRY BUFFING XMAS” 7

piney • dank • spruce tips
• ipa • 7.6% 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

EMMOLO MERLOT (1 LITER) \$50
GHOST BLOCK SAUVIGNON BLANC \$30
TAITTINGER BRUT CHAMPAGNE \$50

CRAFT BEER \$3

OASIS, TX LUCHESA lager
EUREKA HEIGHTS wicket awesome

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

WINTER SANGRIA
red wine • brandy • grapefruit liqueur
YOU'RE A MULE
gin or vodka or whiskey • fresh lime • ginger beer
OHOO 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

SAVORY PEAR PIZZA
herb pesto • prosciutto
• blue cheese • pine nuts

WINTER SQUASH PIZZA
bechamel • spicy honey
• gouda • mushrooms

SALMON POKÉ
cucumber • onion • macadamia

\$6 APPETIZERS

PISTACHIO CRUSTED
GOAT CHEESE CAKES
tangerine-cardamom 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 & CHEESE FRITTERS
jalapeno ranch • braised beef • scallions

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NO CIGARS ALLOWED.