

COCKTAILS \$16



Hibis-Kiss

Citrus Vodka, Framboise,  
Hibiscus, Strawberry, Pineapple,  
Lemon, Topped with Brut Rose



Pear-a-tini

Vodka, Elderflower Liqueur,  
Pear, Lemon, Grenadine



Adult Green Juice

Gin, Mezcal, Lime, Lemon,  
Pineapple, Cucumber, Ginger, Dill,  
Celery Bitters, Angostura Bitters



S'more S'more

Bourbon, Licor 43, Espresso  
Liqueur, Cold Brew, Marshmallow  
Syrup, Walnut Bitters,  
Vanilla Bitters



Konge

Cognac, Rye Whiskey,  
Averna Amaro, Tempus Banana,  
Walnut Bitters



Snake Oil

Blanco Tequila, Lillet Blanc,  
Lime, Grapefruit, Spicy  
Grapefruit Cordial



Punch Me

Blanco Tequila, Allspice Dram, Brandy,  
Lo-Fi, Cream Sherry, Dry Curacao, Passionfruit Liqueur, Grenadine, Pineapple,  
Lime, Lemon, Orange, Ginger, Angostura Bitters, Tobacco Bitters

IDGAF Flights

3 One Oz Pours, Tequila or Whiskey - House Selection  
Standard 25 / Premium 45

Bartender's Whim

Choose Your Spirit or Flavor Profile: Sweet / Sour / Spicy  
Non-alcoholic "Mocktails" available



SHAREABLES



Cheese Dumplings 15

Four Dumplings Stuffed With Five Cheeses,  
Mild Tomato Bisque, Bacon Bits, Chives

Brussels 14

Fried Brussel Sprouts Tossed In Aged  
Balsamic Reduction, Goat Cheese

Yellowfin Tuna Poke 16

Yellowfin Tuna\*, Ginger Soy Sauce,  
Chives, Avocado Purée, Wonton Chips

Goat Cheese Tomato Crostini 17

Almond Crusted Goat Cheese,  
Sun Dried Tomato Cream Sauce, Served  
With Toasted Bread

Bulgogi On A Bao Bun 17

Beef Bulgogi On A Bao Bun, Pickled Sweet  
Cucumbers, Kimchi, Yum Yum Sauce

Blistered Garlic Green Beans 10

Sautéed With Minced Garlic, Butter,  
Red Pepper Flakes, Toasted Sesame Seeds,  
Served With Grilled Lemon

Parmesan Garlic Truffle Fries 11

Fries Tossed With Truffle Oil, Grated  
Parmesan, Parsley, Garlic

Garlic Shrimp 17

Cherry Tomatoes, Garlic White Wine Sauce,  
Red Pepper Flakes, Parsley, Paprika, Served With  
Toasted Bread And A Grilled Lemon

Yum Yum Shrimp 17

Crispy Shrimp Tossed In Yum Yum Sauce  
On A Bed Of Thai Salad

Margherita Flatbread 21

Marinara, Mozzarella Cheese,  
Cherry Tomatoes, Fresh Cut Basil

Charcuterie Board 27

Artisanal Cheeses, Cured Meats\*, Toasted  
Bread And Accompaniments

BENNY+MARYS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES & BURGERS

Served With Fries Or A Lemon Vinaigrette Side Salad | Upgrade To Parmesan Garlic Truffle Fries Or Side Caesar Salad +2

Benny’s BLAT 17  
Bacon, Lettuce, Avocado,  
Tomato, Basil Aioli, On Sourdough

Caprese Chicken Sandwich 18  
Tomato, Aged Balsamic Reduction, Sweet Roasted Peppers,  
Arugula, Gouda, Pesto, Garlic Aioli, On Sourdough

The Black Sheep Smashburger 21  
Two 4 oz Beef Patties \*, Bourbon Bacon Jam, Garlic Aioli,  
White Cheddar Cheese, Wild Arugula, Brioche Bun

Von Karman Double Smashburger 19  
Two 4 oz Beef Patties \*, Cheddar Cheese, Lettuce,  
Tomatoes, Grilled Onions, Secret Sauce

John Wayne Ribeye Sandwich 23  
10 oz Angus Ribeye \*, Mushrooms, White Cheddar, Crispy Onions,  
Arugula, Garlic Aioli, Sourdough Roll

SALADS & BOWLS

Chicken 5 | Shrimp 8 | Salmon 10 | Steak 12 | Seared Tuna 13

Southwest Salad 16  
Chopped Romaine, Black Bean and  
Corn Salsa, Avocado, Queso Fresco,  
Tortilla Chips, Chipotle Ranch

Caesar 16  
Chopped Romaine, Parmesan Cheese,  
Toasted Bread Crumbs, Lemon Zest

California Cobb 16  
Chopped Romaine, Cherry  
Tomatoes, Egg, Pickled Red Onion,  
Blue Cheese, Dill Ranch

Spicy Thai 16  
Chopped Romaine, Red Bell Pepper, Cucumbers, Shaved Carrots, Red  
Cabbage, Mint, Basil, Cilantro, Black Sesame Seeds, Crispy Wonton Strips  
And Sliced Almonds, Tossed In Our Spicy Ginger Soy Vinaigrette

Chicken Mediterranean Bowl 20  
Tabouleh, Tzatziki, Toun, Pickled Red  
Onions, Roasted Cauliflower,  
Hummus, Naan

Yellowfin\* Tuna Bowl 21  
Sweet Calrose Rice, Ginger, Kimchi, Seaweed  
Salad, Avocado, Sweet Cucumbers,  
Soy Vinaigrette, Spicy Aioli



MAINS

— MEAT —

Short Rib Ossobuco 36  
Braised Short Rib Atop Pomme Purée,  
Charred Asparagus and Demi-Glace

Ribeye 49  
16 oz Angus Ribeye \* Served with  
Pommes Purée And Roasted Seasonal Vegetables  
Finished With Black Garlic Butter

Chicken Piccata 23  
Chicken Breast Lemon Caper Butter Sauce, Served  
with Creamy Couscous, Tossed with Parmesan Cheese,  
Spinach, Cherry Tomatoes and Mushrooms

Filet Mignon 50  
8 oz Angus Tenderloin \* with Pommes Purée,  
Roasted Seasonal Vegetables



— FISH —

Salmon 39  
8 oz Salmon Filet \* Atop A Bed Of Pancetta, Mushrooms,  
Spinach And Red Onion In A Light Cream Sauce  
Finished With Beurre Blanc Over The Salmon

Chilean Sea Bass 49  
8 oz Miso Glazed Sea Bass \*, Ginger Carrot  
Purée, Wasabi Spinach Pearl Couscous

— PASTA —

Scampi 26  
Shrimp Seared In A Garlic White Wine Sauce,  
Cherry Tomatoes, Parsley, Parmesan

Bucatini 27  
Black Pepper Citrus Cream Sauce,  
Pancetta, Parmesan Cheese, Bread Crumbs

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