

Teasers
\$4 each

- BACON & EGG*
AVOCADO, HOT JAM, BACON
- EAST FRIED PRIDE ^
PORK BELLY, STONEFRUIT, PEANUT
- THE BLUES ^ (V)
BLUEBERRY, BLUE CHEESE, PEANUT
- SGT. PEPPERS (V)
SHISHITO, FETA, JERK SAUCE
- SHROOMIN' ^ (V)
SHIITAKE CUSTARD, ENOKI, AGAVE
- BUBBA'S GUMP
TIGER PRAWN, JALAPEÑO, VINEGAR
- WATERMELON SQUEEZE ^ (V)
PEANUT, FETA, AVOCADO
- GOLDI LOX ^
SMOKED SALMON, WASABI, SHALLOT

Date
Night Lovin
\$95

- 2 DRINKS
- 4 SHARE PLATES
- 2 TEASERS
- 1 DESSERT

To Share or Not

- GRILLED SOURDOUGH HOUSE BUTTER 6
- MASCARPONE POLENTA PARMESAN, MUSTARD JUS, CHERVIL 7
- FRIES N' FIXINS *^ FRIED EGG, FETA, CHEESE SAUCE, BABY HERBS 15 (V)
- DAIKON PAD THAI SALAD ^ PICKLED RED ONION, PEANUT, CASHEW, CILANTRO 14 (V)
- TOMATO CAESAR SALAD *^ ENDIVE, PARMESAN, BASIL, CROUTON 15 (V)
- JERK ROASTED CAULIFLOWER ^ FETA, JALAPEÑO, HERBS 16 (V)
- FRIED CHICKEN BUNS HOT JAM, WASABI, DILL PICKLE 15
- STEAMED PORK BUNS PICKLE, STONEFRUIT SALSA, PEANUT, SESAME 15
- SWEET CORN ELOTE 'RIBS' ^ SPICY AIOLI, FETA, LIME, HERBS 12 (4-CLOSE) (V)
- POTATO PAVE ^ CAPER PICCATA SAUCE, PARMESAN, LEMON 11 (4-CLOSE)

Entrees

- THE CHEESEBURGER *^ (V)
TOMATO, LETTUCE, BRIOCHE, PICKLE AIOLI 15
MAKE IT A DOUBLE 19
- SMOKED SALMON SANDWICH *^
SUNNY EGG, AVOCADO, SPROUTS, PICKLE AIOLI, BRIOCHE BUN 17
- SHRIMP & 'GRITS' ^
GUANCIALE, HOUSE GIARDINIERA, PARMESAN, SORREL 21
- BACON DASHI RAMEN ^ (V)
PORK, CHICKEN, SHRIMP OR TOFU
EGG, PICKLE, KIMCHI, CILANTRO, SCALLION, SESAME 24
- THE VEGASM (V)
CHANGES OFTEN, ASK US ABOUT IT 22
- GRILLED FILET MIGNON *^
CAPER, LEMON, POTATO PAVE, BABY KALE 4oz 31 8oz 55

AVAILABLE
4-CLOSE

Let there be Brunch Served Daily until 3

- WEEKEND AT BENNIES *^ COLD SMOKED SALMON, EGGS, AVOCADO, HOLLANDAISE 16
- HEEEERE'S JOHNNY *^ BRAISED PORK, EGGS BENEDICT, HOLLANDAISE, PICKLE 16
- THE CLASSIC *^ 2 EGGS, BACON, CRISPY POTATOES, TOAST & JAM 16
- MARKET OMELETTE *^ HOLLANDAISE W/ ROAST POTATOES 16
- CHICKEN & WAFFLE SPICY HONEY, SCALLION, CILANTRO, PEANUT 16
- BELGIAN WAFFLE FRUIT, MAPLE SYRUP, POWDERED SUGAR 12

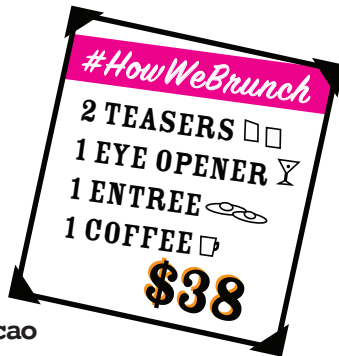
ON THE SIDE

- 2 EGGS ANY WAY *^ 6
- BACON ^ 4
- TOAST W/ JAM ^ 4 (V)
- POTATOES ^ 6 (V)

EYE OPENERS Available Anytime

- HOUSE BLOODY 13
horseradish, clam, cheese & pickle
- COSMONAUT JACK 13
vodka, ginger, bubbly
- IRISH COFFEE 13
Jameson, Irish cream, nutmeg

- SANDS THRU THE HOURGLASS 13
light rum, orange juice, lime, bitters
- ESPRESSO MARTINI 14
2 shots, Stoli, Irish cream, creme de cacao
- WHEN DOVES CRY 13
tequila, lime, grapefruit, Pimms No.1, salty lemon



^ CAN BE MADE GLUTEN FRIENDLY (V) CAN BE MADE VEGAN OR ALREADY IS

► PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES AS MENU ITEMS MAY CONTAIN INGREDIENTS NOT LISTED ◀

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS *

COCKTAILS

- Sweetly

▲ Offered in a Flight 29

▲ THE RON SWANSON Jim Beam Rye, Luxardo Maraschino, Ferrand Dry Curacao, bitters 15
- Spicyish

JACK'S POOL Dark Rum, Ferrand Dry Curacao, almond syrup, lime 13

▲ MOTHER OF DRAGONS Jalapeño-infused Windsor, passion fruit 13
- Salty

WHERE THERE'S SMOKE..Mezcal, tequila, port, green Chartreuse, lime, cayenne 14

▲ ¡PALAPA NO MAS! Reposado Tequila, grapefruit, Gran Marnier, citrus salt 13
- Bitter

TICKLE MY TINY PICKLE Gin, dry vermouth, cornichon brine, dill salt 12

▲ ERRONEOUS NEGRONIOUS Aalborg Aquavit, Carpano Antica, Cappelletti, bubbly 14
- Souresque

RED HEADED STRANGER Rye, Tattersall Italiano, Amaro, green Chartreuse, bitters 14

▲ WHY NOT MINOT? 5 Spice Gin, St. Elder, lime, agave 14
- Umami

FRENCH KISS Gin, lime, ginger, Aperol, bubbly 13

▲ CROSSEYED MARY Bloody Mary-infused Gin, garlic 13
- SMART ASS Green tea-infused vodka, ginger, lemon 12

Mimosa Flight

Ginger + Basil

Raspberry & Tarragon

Passionfruit-Pistachio

24 or 12 each

PLACEBOS

N/A MOCKTAILS

▲ JOHN'S CANDY raspberry-tarragon shrub, lime, soda 12

▲ HUNGRY EYES passionfruit + pistachio, lemongrass & pineapple 11

▲ A GINGER'S SOUL ginger-basil shrub, lemon, soda 11

Wine

HOUSE-MADE SANGRIA 10

Sparkling

- Cava, Don Arturo >ESP 9/36
- Prosecco Rose, Poggio Costa >ITA 12/48

White

- Crisp & Dry
- Bianco di Custoza, Gorgo >ITA 10/40
- Sauvignon Blanc, Bretonniere >FRA 12/48
- Muller Thurgau, Boden Funk Natural Wine >DE 45
- Fragrant
- Riesling, Kung Fu Girl >WA 10/40
- Alvarinho, Nortico >Portugal 50
- Rich
- Chardonnay, Louis Latour "Ardeche" >FRA 13/52
- Chardonnay, Gerard Bertrand>FRA 58

Pink

- Sol Real Vinho Verde Rose >Portugal 9/36
- Hampton Water Rose >FRA 10/40

Red

- Light & Aromatic
- Pinot Noir, Monte Degli Angeli >ITA 10/40
- Cotes de Beaunes, Domaine Devaux >FRA, Burgundy 75
- Castelao, Espera "Nat'Cool" >Portugal 75 Liter
- Structured
- Monastrell, Altos de la Hoya >ESP 10/40
- Chateauneuf, Saintes Pierres de Nalys >FRA 90
- Primitivo, Liveli Orion >ITA 45
- Barolo, Perla Terra >ITA 95
- Bold
- Cabernet Sauvignon, Ravel & Stich >CA 13/52
- Cabernet Sauvignon, Jordan >CA 130
- Cyrus Blend, Alexander Valley Vinyards >CA 125

Bottle Beer

- Light & Refreshing
- Bad Weather PILS 7
- Pacifico Lager 6
- PBR Can 16oz 7
- Dual Citizen 'Solar Shift' White 16oz 8.5
- Fruity
- Metronome Lingonberry Sour 9.5
- Sociable Freewheeler Dry Cider 16oz 10
- Arbeiter Stonewall Tangerine 16oz 9
- Wyders Reposado Cider 8
- Dark
- Samuel Smith Chocolate Stout 9
- Big Sky 'Moose Drool' Brown Ale 8
- Hoppy
- Arbeiter Brewing WestKüst IPA 16oz 8.5
- Pryes Miraculum IPA 16oz 9
- Talking Waters Hazy IPA 16oz 9
- Malty
- Athletic Brewing 'Upside Dawn' N/A 7
- Indeed Day Tripper Pale Ale Can 7.5
- Indeed Pistachio Cream Ale 7.5

▲▲▲▲▲▲▲▲ Chelada Beers 9

~PASSION OF CAYENNE

passion fruit + cayenne + jalapeño salt

~GINGER & MARY-ANN

ginger + lime + citrus salt

~CLASSIC CLAM

bloody mix + clam w/ celery salt

✱✱✱✱✱✱✱ JHC Seltzers 11

Find Wunder Watermelon Basil 10mg

Trail Magic Tea & Lemon 5mg

BLNCD Yuzu-Ginger 5mg

Flying Cloud Berry Lemonade 10mg