

BEN'S UPSTAIRS

RESTAURANT • BAR • ROOFTOP

Snacks

Fried Green Plantains spicy mayo-ketchup - \$6

Caribe Cupcake eggplant, sweet plantain, provolone, tomato-chipotle sauce - \$9

Shrimp & Grits sautéed shrimp, roasted tomato - \$14

Crawfish Mac n' Cheese smoked gouda, cheddar - \$14

Upstairs Wings spicy barbecue - \$11

Beef Sliders pepper jack cheese, spicy ketchup, lettuce, tomato - \$11

Lemon Pepper Catfish chipotle aioli - \$13

Yucca Croquettes provolone, spicy mayo - \$8

Zam Salad kale, spinach, Brussels sprouts, parmesan, candied almonds, raisins - \$11

Add Fried Chicken - \$7 / **Grilled Salmon** - \$8

Cauliflower 2X cauliflower caramelized and puréed, feta cheese, pomegranate, Kalamata olives - \$8

Sandwiches served with hand-cut fries

Pork Belly Sandwich caramelized pork belly, pickled onion, lettuce, tomato, hoagie roll - \$12

H Street Burger sautéed onions and jalapeños, hickory barbecue sauce, cheddar, sweet plantain - \$13

Veggie Burger red beans, rice, zucchini, squash, lettuce, tomato, onion, guacamole, lime aioli sauce - \$12

Bigger Plates

Steak & Fries 10-ounce strip steak, herb butter, fries - \$23

Upstairs Salmon osito sauce, braised black beans, baby kale - \$21

Pan-Seared Pork Chop cheese grits, fried Brussels sprouts - \$19

Chicken & Waffle boneless fried chicken breast, Belgian waffle - \$16

Seafood Stew rockfish, shrimp, spicy broth, Arborio rice - \$22

Sides

Hand-Cut Fries - \$6

Sweet Potato Fries - \$6

Grits - \$6

House Salad - \$6

Braised Black Beans - \$4

Collard Greens - \$6

Brussels Sprouts - \$6

Sweet Plantains - \$4

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20% gratuity will be added to groups of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Signature Cocktails

Mojito Mio Silver Rum, Mint, Fresh Lime - **\$11**

Carl's Old Fashioned Aged Rum, Turbinado Sugar, Angostura Bitters - **\$13**

Cuban Cigar Mezcal, Smoked Tea Syrup, Honey, Fresh Lemon - **\$12**

Upstairs Daiquiri Cachaca, Luxardo, Ginger Liqueur, Habanero Shrub, Fresh Lime - **\$12**

Capital Cuba Libre Gold Rum, Fresh Lime, Cola, Chocolate Bitters - **\$11**

Ben's Buck Pisco, Fresh Lime, Ginger Liqueur, Ginger Beer - **\$12**

The BW Bourbon, Fresh Lemon, Simple Syrup topped with Red Wine - **\$12**

Kitty's Strawberry Lemonade Spiced Rum, Fresh Strawberries, Fresh Lemon, Simple Syrup - **\$12**

After Dinner Drinks

Autumn's Harvest Pear Vodka, Benedictine, Fall Spiced Apple Cider, Fresh Lemon - **\$12**

Upstairs Muddy Water Caramel Vodka, Kahlua, Bailey's - **\$12**

Bourbon

Basil Hayden - **\$11**

Bulleit - **\$10**

Bulleit Rye - **\$11**

Woodford Reserve - **\$12**

Cognac

Remy Martin 1738 - **\$13**

Martell VS - **\$11**

Hennessey VS - **\$12**

Cordials

Grand Marnier - **\$12**

Bailey's - **\$11**

Non-Alcoholic Beverages

Soda - **\$3**

Juice - **\$4**

Iced Tea - **\$3.5**

Fresh Squeezed Lemonade - **\$4.5**

Hot Tea - **\$3.5**

Coffee - **\$3.5**

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