

# B E N ' S UPSTAIRS

RESTAURANT • BAR • ROOFTOP

## Snacks

**Rooftop Hummus** pigeon peas, pita - \$8

**Beef & Spinach empanadas (2)** spicy mayo-ketchup - \$8

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

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

**Crawfish Mac n' Cheese** smoked gouda, cheddar - \$12

**Upstairs Wings (8)** spicy barbecue - \$13

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

**Crispy Fish Tacos (3)** chipotle cream - \$11

**Yucca Croquettes** provolone, spicy mayo - \$8

**Taterachos** tater tots nacho style, four cheese blends, bacon, sour cream - \$11

**Zam Salad** kale, spinach, arugula, 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

**BBQ Baby Back Pork Rib Sandwich** slow roasted boneless BBQ baby back rib, pickled onion, slaw- \$14

**Chunky Shrimp Burger** 8oz pan fried shrimp burger, avocado mash- \$16

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

**Summer Tomatoes** heirloom, eggplant, arugula, feta cheese hoagie roll- \$14

**Colossal Grilled Chicken Sandwich(10oz)** pickled onion, lettuce, tomato, dijon mustard -\$14

## Bigger Plates

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

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

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



[bensupstairs.com](http://bensupstairs.com)

**18% gratuity will be added to groups of 6 or more**

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

## Signature Cocktails

**Mojito Mio** Don Q Cristal Rum, Mint, Fresh Lime - **\$11**

**Carl's Old Fashioned** Ron Zacapa Solera 23, Turbinado Sugar, Angostura Bitters - **\$13**

**Cuban Cigar** Don Julio Reposado, JW Black, Smoked Tea Syrup, Honey, Fresh Lemon - **\$13**

**The Sloe Stroll** Plymouth Gin, Sloe Gin, Aperol, Angostura Bitters -**\$13**

**Mist Over H St.** Jameson Whiskey, Irish Mist, Benedictine, Honey Syrup - **\$13**

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

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

**Kayla's Lemonade** Nolet Gin, Elderflower, Fresh Berries, Lemon, Simple Syrup - **\$13**

## After Dinner Drinks

**Coffee Cocktail** Patron XO, Grand Marnier, Chocolate Aztec Bitters - **\$12**

**Loco Cocoa Mocha** Loco Nut, Godiva Chocolate, Grind Coffee - **\$12**

## Draft Beer

**Stella Artois** Pilsner -\$7

**Devil's Backbone Vienna Lager** Vienna Style Lager -\$7

**Ornery Light of Cologne** Kolsch Style -\$8

**Allagash White** Belgium Wit \$8

**Right Proper Raised by Wolves** Pale Ale \$8

**DC Brau Penn Quarter Porter** Porter \$9

**Flying Dog Bloodline** Blood Orange IPA \$8

**Jacks Hard Cider** Hard Apple Cider \$7



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

[bensupstairs.com](https://www.bensupstairs.com)   

**18% gratuity will be added to groups of 6 or more**