

# San Benito House

Est 1905

## BITES

### CHIPS & SALSA / 2.75

w/ **GUACAMOLE** / 6.95

Mi Rancho Corn Tortilla Chips served with fresh Pico de Gallo.

### CHILI CHEESE NACHOS / 13

Simple yet delicious. House-made tortilla chips topped with our special chili, three cheese blend, sour cream, guacamole and roasted corn salsa  
*+add Chicken or Pork / 5 +add Carne Asada / 6*

### SMOKED WINGS / 6 for 8.5 12 for 13.5

Crispy smoked chicken wings; savory brined, apple wood smoked, then tossed in house seasonings. Served with carrot, jicama, & ranch dressing

### ELOTE CON QUESO / 6

Three halves of fresh corn on the cob, rubbed with chipotle mayonnaise, dusted with cotija cheese, then sprinkled with chili powder

## TACOS

### SALMON TACOS / 2 for 14

Seared Atlantic salmon served with cilantro, cabbage, red onion, lime crema, guacamole, & roasted tomato salsa

### CALAMARI & BAY SHRIMP TACOS / 2 for 14

Calamari and bay shrimp fried golden in our seasoned flour served with cilantro, cabbage, red onion, lime crema, guacamole, & roasted tomato salsa

### QUESADILLA / 8.95

Crispy flour tortilla with jack cheese, guacamole, sour cream, and pico de gallo!  
*w/ Chicken or Carnitas / 12.95*  
*w/ Carne Asada / 13.95*

### COASTAL CLAM CHOWDER

Our smoked clam chowder is the perfect combination of creamy and smoky. Baby clams, bacon, and potatoes in our creamy clam broth served with garlic bread and a slab of crispy bacon. A true classic!  
*Cup / 6.5 Bowl / 11.5*

### CHICKEN CHILI VERDE

Tomatillo base, garlic, chili peppers, and onions simmered with ground chicken, fresh herbs and spices, finished with cojita cheese, sour cream, and tortilla strips!  
*Cup / 6.5 Bowl / 11.5*

### “BAJA” FISH TACOS / 2 for 12

Locally caught cod in our Negra Modelo beer batter, cilantro, cabbage, red onion, lime crema, guacamole, & roasted tomato salsa

### STREET STYLE TACOS

Mini corn tortillas topped with chopped onions and cilantro.  
*Chicken or Carnitas / 2.95*  
*Carne Asada / 3.25*

## SALADS

### **SOUTHWEST SALAD / 9.95**

Chopped romaine, black beans, roasted corn, avocado, tomatoes, onions, cilantro, cojita cheese & chili-lime vinaigrette. Topped with crispy tortilla strips. *w/ Chicken or Carnitas / 14.95*

*w/ Carne Asada / 15.95*

*w/ Salmon / 16.95*

### **WEDGE SALAD / 14.95**

A wedge of fresh iceberg lettuce, tomatoes, shaved red onions, crispy bacon, and topped with our *Tennessee chicken*, drizzled with house-made blue cheese dressing

## ON THE BUN

All sandwiches served on our freshly baked buns with our roasted garlic aioli. Served with a choice of Fries, Tater Tots, or Mac Salad

### **TENNESSEE HOT CHICKEN / 15**

Proceed with CAUTION, cause this baby is HOT! Our chicken is soaked in buttermilk then dredged in seasoned flour, fried until golden brown and delicious, then brushed with our fiery garlic oil, topped with blue cheese and jalapeno jack cheese

### **DIRTY HAIRY - Marinated Portobello Burger / 15.5**

Grilled Portobello mushroom marinated in balsamic and herbs, topped with buffalo mozzarella, fresh basil, local sprouts, roasted red pepper aioli

### **ALE HOUSE BURGER - Fire-Grilled Beef Burger / 13.5**

Our 6oz grass-fed organic beef burger is handcrafted and fire grilled to perfection, served with house-made garlic aioli, pickles, iceberg lettuce, tomato, and sweet shaved red onions

Cheddar, Swiss, Pepper Jack/ 1 each

Blue Cheese / 2

Feta Cheese / 2

Fried Egg / 2

Avocado/ 2

Bacon/ 2

## CANTINA MARGARITAS

**CLASSIC / 8.00**

**JALAPENO / 8.00**

**LAVENDER/ 9.00**

**ANCHO CHILE ORANGE / 9.00**

**STRAWBERRY REPOSADO/ 10.00**