




DINNER


(22% gratuity will be added to parties of 8+)

For the Table

SEA BASS CEVICHE ... 24   
coconut milk, lime, mango, avocado, red onion, thai chili,
sesame rice cracker


ARTICHOKE FONDUE ... 17 
bavarian pretzel

SHISHITO + CRISPY PORK BELLY ... 17 
ponzu glaze, housemade furikake, scallions

KOREAN BBQ TACOS ... 18 
daikon radish, napa cabbage, jicama, thai chili, cilantro,
arugula, apple, rice vinegar + yuzu vinaigrette

CHORIZO GOAT CHEESE FLAT BREAD ... 20
mozzarella, blistered cherry tomato, chili honey, basil-
shishito relish, pickled shallot

SHEEP RICOTTA ... 19  
blueberry compote, pecan, lemon zest, chili honey, grilled
turmeric + za'atar flat bread

FRITTO MISTO ... 22 
calamari, shrimp, pickled vegetables, aji verde sauce,
grilled lemon

Salads

BUTTER LETTUCE + STRAWBERRY ... 18   
pistachio, midnight moon goat cheese, rosé vinaigrette

CORN + AVOCADO SALAD ... 19   
arugula, frisée, red onion, cucumber, carrots, radish,
cilantro lime vinaigrette

Additions

salad or plate additions

BAVARIAN PRETZEL ... 3 CHICKEN ... 12

SHRIMP ... 14

KENNEBEC STEAK FRIES, GARLIC AIOLI ... 5

Bar Snacks

WARM MARINATED OLIVES ... 6   
citrus + herbs

PARMESAN HERB FRIES ... 5  
garlic aioli

CHICHARRONES ... 4  
tajín

Kiddos

includes fries or fruit + drink ... 12




MAC & CHEESE, cheddar cheese

CHICKEN TENDERS


Plates

GOCHUJANG FRIED CHICKEN ... 19  
radish, napa cabbage, red onion, cilantro, aioli

BENCHMARK BURGER ... 22
cheddar, garlic aioli, arugula, marinated tomato, bacon
jam, brioche bun | parmesan herb fries

**ROASTED SWEET POTATO + BRUSSELS
SPROUTS ... 16**   
carrot ginger purée, pickled cranberries, mustard seeds,
chipotle maple vinaigrette

EGGPLANT + BURRATA ... 22  
japanese eggplant, herbed breadcrumbs, agrodolce
tomato, mozzarella, parmigiano reggiano, basil, olive oil,
balsamic glaze

GIGLI PRIMAVERA ... 26 
basil pesto, grilled squash, blistered cherry tomato,
pecorino romano



ROASTED CITRUS HALF CHICKEN ... 36 
lemon caper chicken jus, kennebec steak fries, baby
spinach




CRISPY SKIN BRANZINO ... 38 
tomato-saffron broth, fregola sarda, summer squash,
nostralina olives, baby heirloom tomato, herb salad

SWEET CORN + SHRIMP RISOTTO ... 34  
chorizo gremolata, charred corn, parmigiano reggiano

STEAK FRITES, 10oz. ... 42 
hanger steak, kennebec steak fries, peppercorn sauce,
garlic aioli

Dessert

LEMON LAVA CAKE ... 12  
white chocolate, blueberry compote, mascarpone gelato,
almond raspberry streusel

SEASONAL SORBET ... 12     
Chef's selection, assorted berries
*processed in a facility that might contain nuts

BROWN BUTTER CAKE ... 12  
pecan praline, sage, vanilla gelato

-  GLUTEN-FREE
-  GLUTEN-FRIENDLY
-  NON-DAIRY/LACTOSE FREE
-  VEGAN
-  VEGETARIAN/NO MEAT
-  CONTAINS RAW SEAFOOD
-  CONTAINS SHELLFISH
-  CONTAINS NUTS

benchmark

OWNERS - Duane Greenleaf + Pedro Leon
EXECUTIVE CHEF - Stefano Ciociola
@benchmark.restaurant | benchmarkoc.com

WINES & COCKTAILS

Draft Beers

ALL PINTS ... 8

BLAST OF BAJA, study break

MEXICAN STYLE LAGER, calidad beer

PFRIEM IPA, west coast

HALIYA UBE COCONUT ALE, ogopogo

TANGERINE MAN WHEAT, stereo

JAPANESE LAGER, Harland

SPECTRO HAZY IPA, topa topa

LITEHOUSE BLONDE, embolden

Specialty Beer+Wine Drinks

BENCHMARK MICHELADA ... 10

lager, housemade mi

ROSÉ SANGRIA ... 14

housemade mixed berry simple syrup, rosé water, spritz

WHITE SANGRIA ... 14

chardonnay, muddled peaches + lemon, peach nectar, spritz

WHITE LOTUS ... 14

our version of an aperol spritz: local organic aperitif, champagne and a fresh orange slice

Sabé Crafted Cocktails

SPIRIT-INFUSED SAKE

LAVENDER LEMON BASIL ... 13

vodka-infused saké, housemade lavender syrup, lemon juice, fresh basil

BLACKBERRY MULE ... 14

vodka-infused saké, muddled blackberries, sweet lime, ginger beer, mint

ORANGE BLOSSOM ... 15

house-infused cucumber vodka-infused saké, sweet grapefruit juice, simple syrup, persian orange blossom water

CUCUMBER MINT MOJITO ... 13

house-infused cucumber vodka-infused saké, fresh mint, sweet lime

BUTTERFLY STRAWBERRY SPRITZER ... 14

house-infused butterfly pea flower vodka-infused saké, muddled strawberries, sweet lime spritz

ESPRESSO MARTINI ... 14

vodka-infused saké, espresso, chocolate syrup, cream

BENCHMARK MARGARITA ... 12

tequila-infused saké, simple syrup, lime, soda water, salt rim

JALAPEÑO MARGARITA ... 13

tequila-infused saké, jalapeños, lime, soda water, tajin rim

GUAVA PALOMA ... 13

tequila-infused saké, grapefruit juice, guava nectar, soda water, housemade ancho + cayenne sugar rim

TANGERINA ... 15

tequila-infused saké, fresh muddled limes + tangerines, merquén syrup, sweet lime

BLUE ROSEMARY ... 14

house-infused rosemary tequila-infused saké, blanco, muddled blueberries, fresh lime, soda water, salt rim

SMOKED PECAN OLD FASHIONED ... 14

hwhiskey-infused saké, smoked pecan maple, fresh orange peel, dark cherry

Bottled Beer

MODELO ... 7

STELLA ARTOIS ... 7

Wines

ROSÉ, HALTER RANCH, PASO ROBLES 13 | 51

ROSÉ, destinata, paso robles 13 | 51

ROSÉ, lone madrone, paso robles 14 | 54

VIIGNIER, vina robles, huerhuero vineyard, paso robles 12 | 48

ALBARINO, bodega de edgar, paso robles 14 | 54

SAUVIGNON BLANC, daou, paso robles 13 | 51

SAUVIGNON BLANC, tooth & nail, paso robles 12 | 46

WHITE WINE, lonne madrone's "points west." paso robles -- | 65

CHARDONNAY, paris valley road, paso robles 10 | 36

PETITE SIRAH, song's "worse come to worse" paso robles -- | 78

PETITE SYRAH, eclipse, paso robles -- | 95

PETITE SIRAH, aaron, paso robles -- | 98

PINOT NOIR, bread & butter, paso robles 13 | 50

RED BLEND, the pessimist, daou, paso robles 14 | 54

RED BLEND, top "hood," paso robles 15 | 60

CABERNET SAUVIGNON, the possessor, tooth & nail, paso robles 15 | 60

CABERNET SAUVIGNON, serial, paso robles 15 | 60

ZINFANDEL, paris valley road, paso robles 10 | 36

ZINFANDEL, lone madrone, paso robles -- | 68

TEMPRANILO, bodega de edgar, paso robles 20 | 80

Wines from Our Neighbor

PINOT NOIR, insieme cuvée, formaggini vineyard, willamette valley 15 | 58

ESTATE CHARDONNAY, formaglini vineyard, willamette valley 20 | 78

PINOT NOIR, la quercia block, formaglini vineyard, willamette valley -- | 80

Owner's Paso Robles Collection

EPOCH, RHÔNE VARIETALS, veracity 2017, paso robles, willow creek district -- | 145

SAXUM RHÔNE VARIETALS, broken stones 2018, paso robles, willow creek district -- | 225

LAW ESTATE 'SAGACIOUS' GSM, 2018, 96 points-jeb dunnuck, paso robles -- | 155

LAW ESTATE 'AUDACIOUS' BLEND 2018, 94 points-robert, paso robles -- | 155

Non-Alcoholic

SOFT DRINKS ... 2

FRESH BREWED ICED TEA, regular ... 3

JUICES ... 4

pineapple, orange, grapefruit, cranberry

SPARKLING WATER, too chico ... 3.5

HOUSEMADE LEMONADE, regular ... 4 lavender ... 6

FRESH BREWED COFFEE, regular ... 3

BRUNCH

AVAILABLE SATURDAY - SUNDAY 11:30AM - 3PM

(22% gratuity will be added to parties of 8+)

Plates

ARTICHOKE FONDUE ... 17 ✓
bavarian pretzel

CHICKEN MOLE ENCHILADAS ... 22
yellow corn tortillas, confit chicken leg, monterey jack cheese, cream, radish, pickled red onion, cilantro, queso fresco, pepita sesame seeds

POACHED EGGS + SPINACH ... 19
tangy yogurt sauce, urfa chili oil, pepitas, sesame seeds, olive oil toasted focaccia

SPANISH OMELETTE ... 22 🌱
norwegian smoked salmon, yukon gold potato, sweet onion, creme fraiche, caviar, frisée + arugula salad

STEAK HUEVOS RANCHERO ... 32
yellow corn tortillas, pinto beans, avocado, queso fresco, sunny side up eggs, cilantro, pickled red onion, salsa ranchera, lime crema

BENCHMARK BURGER ... 22
cheddar, garlic aioli, arugula, marinated tomato, bacon jam, brioche bun | parmesan herb fries

CORN+AVOCADO SALAD ... 19 🌱🥚🥑
arugula, frisée, red onion, cucumber, carrots, radish, cilantro lime vinaigrette

DULCE DE LECHE FRENCH TOAST ... 16 ✓
creme fraiche chantilly, brûléed banana, chocolate sauce, maldon salt

PASTRAMI HASH ... 20 🌱
paprika sweet potato, brussel sprouts, poached eggs, rice vinegar-yuzu emulsion, charred red onion, chipotle hollandaise

RUSTIC ITALIAN BREAD ... 14 ✓🥜
turbinado sugar, lemon ricotta, summer berries, pistachio

CRISPY CHICKEN SANDWICH ... 20
maple-chili glaze, sriracha aioli, arugula cucumber slaw, brioche bun | parmesan herb fries

BROWN BUTTER CAKE ... 12 ✓🥜
pecan praline, sage, vanilla gelato

Kiddos

includes fries or fruit + drink ... 12

**MAC & CHEESE, cheddar cheese
CHICKEN TENDERS**

Sides + Additions

SMOKED SALMON ... 6 🌱🥚🥑

2 EGGS YOUR WAY ... 5 🌱🥚🥑

PASTRAMI ... 6 🌱🥚🥑

AVOCADO ... 3 🌱🥚🥑

CHIPOTLE HOLLANDAISE SAUCE ... 2 🥚

PARMESAN HERB FRIES, garlic aioli ... 5 🌱🥑

Drinks

MIMOSA, sparkling wine 🌱
glass ... 10 | 4 glasses ... 20
fresh orange juice, cranberry orange, pineapple, sweet grapefruit

BENCHMARK BLOODY MARY ... 12
vodka infused sake, housemade tomato mix, spicy on request

SANTA ANA SUNRISE ... 12 🌱
vodka infused sake, pineapple, fresh orange juice, cherry syrup

ICED IRISH COFFEE ... 15 ✓
whiskey infused sake, fresh brewed espresso, sweet cream, whipped cream topper

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- 🌱 GLUTEN-FRIENDLY
- 🥚 NON-DAIRY/LACTOSE FREE
- 🌱 VEGAN
- ✓ VEGETARIAN/NO MEAT
- 🥚 CONTAINS RAW SEAFOOD
- 🥚 CONTAINS SHELLFISH
- 🥜 CONTAINS NUTS

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LUNCH

AVAILABLE FRIDAY 11:30AM - 3PM

(22% gratuity will be added to parties of 8+)

For the Table

ARTICHOKE FONDUE ... 17 ✓

bavarian pretzel

SEA BASS CEVICHE ... 24



coconut milk, lime, mango, avocado, red onion, thai chili, sesame rice cracker

CRISPY PORK BELLY + SHIISHITO ... 17



ponzu glaze, housemade furikake, scallions

SHEEP RICOTTA ... 19 ✓

blueberry compote, pecan, lemon zest, chili honey, grilled turmeric + za'atar flat bread

Salads

BUTTER LETTUCE + STRAWBERRY ... 18



pistachio, midnight moon goat cheese, rosé vinaigrette

CORN+AVOCADO SALAD ... 19



arugula, frisée, red onion, cucumber, carrots, radish, cilantro lime vinaigrette

Sides + Additions

BAVARIAN PRETZEL ... 3 ✓

CHICKEN ... 8



SHRIMP ... 10



PARMESAN HERB FRIES ... 5



garlic aioli

WARM MARINATED OLIVES ... 6



citrus + herbs

Kiddos

includes fries or fruit + drink ... 12

MAC & CHEESE, cheddar cheese

CHICKEN TENDERS

Plates

CRISPY CHICKEN SANDWICH ... 20

maple-chili glaze, sriracha aioli, arugula cucumber slaw, brioche bun | parmesan herb fries

STEAK SANDWICH ... 22



french baguette, pistachio salsa mocha aioli, avocado, pepperjack, arugula, heirloom tomato | parmesan herb fries

BENCHMARK BURGER ... 22

cheddar, garlic aioli, arugula, marinated tomato, bacon jam, brioche bun | parmesan herb fries

CHORIZO GOAT CHEESE FLAT BREAD ... 20

mozzarella, blistered cherry tomato, chili honey, basil-shishito relish, pickled shallot

ROASTED SWEET POTATO + BRUSSELS

SPROUTS ... 16



carrot ginger purée, pickled cranberries, mustard seeds, chipotle maple vinaigrette

GIGLI PRIMAVERA ... 26 ✓

basil pesto, grilled squash, blistered cherry tomato, pecorino romano

Desserts

LEMON LAVA CAKE ... 12 ✓



white chocolate, blueberry compote, mascarpone gelato, almond raspberry streusel

SEASONAL SORBET ... 12 ✓



Chef's selection, assorted berries

*processed in a facility that might contain nuts

BROWN BUTTER CAKE ... 12 ✓



pecan praline, sage, vanilla gelato

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VEGAN

VEGETARIAN/NO MEAT

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CONTAINS SHELLFISH

CONTAINS NUTS

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HAPPY HOUR

AVAILABLE WEDNESDAY - FRIDAY 4PM - 6PM

(22% gratuity will be added to parties of 8+)

Snacks

SHISHITO + CRISPY PORK BELLY ... 8 
ponzu glaze, housemade furikake, scallions

GOCHUJANG CHICKEN BITES ... 9

ARTICHOKE FONDUE ... 10 
bavarian pretzel

FRITTO MISTO ... 10 
calamari, shrimp, pickled vegetables, aji verde
sauce, grilled lemon

PARMESAN HERB FRIES ... 4 


WARM MARINATED OLIVES ... 4 



citrus + herbs

CHICHARRONES ... 3 

tan

CHORIZO GOAT CHEESE FLAT BREAD ... 15
mozzarella, blistered cherry tomato, chili honey,
basil-shishito relish, pickled shallot

Drinks

HOUSE DRAFTS ... 5

GLASS OF WINE ... 6
house red or house white

HOUSE MARGARITA ... 8

GUAVA PALOMA ... 8

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