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Benicia restaurants on the water

EAT - DRINK - ADMIRE THE VIEW! Sailor Jack's is Benicia's best seafood restaurant served in Californian style. Located on picturesque Carquinez Strait, our seasonally changing menu offers something for everyone for breakfast, lunch, brunch, and weekend dinner. Named after author Jack London who lived nearby and loved the area, our menu is naturally accompanied by a carefully curated selection of great wines and signature cocktails also available in our comfortable upstairs bar. Located in a historic sea captain's house (circa 1868), the waterfront view environment is unique in Solano County, offering two floors and several charming rooms (plus blanket and outdoor patio) where you can enjoy an intimate date for 2, a meal with friends, or a big family party. SAILOR JACK'S Waterfront Dining in Benicia (707) 746-8500 123 First Street Benicia, CA 94510 Directions Indoor catering is closed due to COVID-19. Our outdoor tables are open and our staff is happy to serve you. Sailor Jack's is Benicia's best seafood restaurant served in Californian style. Located on picturesque Carquinez Strait, our seasonally changing menu offers something for everyone for breakfast, lunch, weekend brunch, and dinner. Named after author Jack London who lived nearby and loved the area, our menu is naturally complemented by a carefully curated selection of great wines and signature cocktails also available in our comfortable upstairs bar. Located in a historic house (circa 1868) of the sea captain, the waterfront view environment is unique in Solano County, offering two floors and several charming rooms (plus blanket and outdoor patio) where you can enjoy an intimate date for two, a meal with friends, or a big family party. The views upstairs or downstairs are amazing A prime place to have a drink after work, a pleasant lunch, a casual date or a romantic dinner You can prepare a great meal with the appetizers, and we did. It is not often that this happens all at once in the culinary world of a city. Here is a roundup of the latest news from Benicia: the locals counted the days until the opening of the doors of the Bella Siena Restaurant & Bar. This new restaurant showcases Italian-American cuisine in a true refined setting. Located in the historic Conceria Near the foot of First Street, the restaurant and patio have spectacular panoramic views of the picturesque Carquinez Strait. There's also a large full bar and an extensive wine list. Favorite items on the menu include grilled skirt steak marinated with mashed garlic potatoes, homemade onion rings and seasonal vegetables; Vitello Picatta, which is pan-seared veal scallops, garlic mashed potatoes, sautéed spinach and white wine sauce with lemon caper; and Australian fillet mignon, a pepper-crusted fillet with garlic mashed potatoes, grilled asparagus, gorgonzola gorgonzola compound and a reduction in port wine. Open for lunch and dinner, there are also several vegetarian options, a set-price lunch menu, a children's menu, and an incredible selection of desserts. Bella Siena is the sister restaurant of allegria restaurant in Napa. Allegria is owned by elizabeth's husband Yilmaz Kurt. When the couple decided to open their own restaurant, they chose Benicia for its location and charm. I've always loved Benicia, Elizabeth Kurt said. It's a perfect date city. It's romantic, the waterfront is amazing and the people are always friendly. We're going to commute at first, but we're definitely going to live here. The restaurant opened on June 4, 2018. Coming this summer One House Bakery trained at Le Cordon Bleu in Ottawa, Canada, Hannalee Pervan continued to work at Bouchon Bakery in Napa Valley and used to bake bread for the laundry French. In a prestigious Canadian cream competition, Hannalee returned to the national finals and then took home the gold. Hannalee will open One House Bakery at 918 First Street in central Benicia with the help of her husband, Colin Ward-Henninger and business associates, his parents Peter and Catherine Pervan. It will grind its fresh flour every day and also cook bread and pastries every day. One House Bakery will be open from 6.m am to 6pm.m and will serve breakfast and lunch, including quiche, breakfast sandwiches, lunch sandwiches, soups and salads. There will also be a full coffee service, from Sightglass Coffee, roasted fresh every day a variety of teas and a patio to eat for pets. Hannalee plans to hire as many veterans as possible for the restaurant staff. I have always admired what they do and, with their service, may not have been able to get formal training in this field, he said. If I can go back to training them and offer what I've learned, I'd love to do it. He expects to open One House Bakery on Aug. Farm & Flour Brett Benzer plans to open its new restaurant in early August. Located across.m the street from benicia State Historic Park, Farm & Flour will be open from 7am to 6pm.m. at 700 First Street and will serve sandwiches, salads, bread, cheeses, coffee and more. With a healthy and close slogan, the café and café will feature fresh home-cooked bread, including organic and naturally leavened sourdough. Coffee will come from East Bay's States Coffee, which is owned by Brett's best friend, and sandwiches and salads will be seasonally inspired based on what's fresh on local farms. Heritage Pantry restaurant renovations and upgrades Spice is a specialty food store selling olive oils, vinegars, honeys, sauces, marinates, cured meats, cheeses, jams, coffee beans and many spices. In February 2018, owners Dominick LaLicata and his wife Suzanne Joncoaltz Joncoaltz a sandwich menu that has become a popular option in the center of Benicia. On August 1, they plan to open in a new location with a new name. Heritage Pantry & Spice will become Crossroads Smokehouse and Deli, and its new location will be the Washington House, which is one of Benicia's historic buildings. Crossroads Smokehouse and Deli will be in the space long occupied by Kinder's Meats, Deli and BBQ at 333 First Street. The owners of Kinder's are retiring. With an emphasis on California ingredients, grilled sandwich options include locally smoked pork loin with arugula, black cherry cream, and brie cheese; sliced turkey to the wide range with marinated tomatoes, blueberry mustard and brie; and locally grown roast beef, red peppers, pickled onion and provolone. For those with a family outing or that special date, Crossroads Smokehouse and Deli will also put together picnic baskets that visitors can take to one of Benicia's many parks or recreation areas for a picnic with spectacular views. Union Hotel Restaurant & Bar has a new look and menu. The historic building with an adjacent hotel is 165 years old and includes large windows that were commissioned nearly 40 years ago to commemorate Benicia's time as the state capital. The First Street restaurant is a favorite of locals, who love classic European-style cuisine, which is inspired by Italian, Italian French Spanish cuisine. Owner Gabriel Gabby Oviedo is also known for his cocktails with fresh ingredients. New furniture and interior decorations have updated the look of the restaurant. Head to Sprinkles Deli near lunchtime on any day of the week and you'll see that this restaurant is a beloved local favorite. In fact, it's so popular, the deli recently moved to a much larger space near the top of First Street (in Solano Square at 155 Military East). There is a selection of special sandwiches, deluxe selections, sandwiches, soups and salads. Juice House Co. talks about the power of food energy, with menu items like fresh, raw, cold-pressed organic juice, kombucha, nut mylks, and cold coffee. Open at 611 First Street from January 2018, everything sold to Juice House Co. is organic. An example of a popular menu item is Hulk, which is coconut water, cucumber, blue-green algae, and lemon. Owner Tiana Duvauchelle has blue-green algae flown frozen from Lake Klamath, and says it's full of protein and is good for brain function, mood balance and energy. Other recent changes in Benicia's food scene include The Loft Wine Bar & Restaurant which recently added The Office Speakeasy and Piano Lounge, a secret hidden room with classics prohibitions and music from a restored piano from 1902. Lucca Bar & Grill now has an outdoor beer garden with its own menu and live music Thursday through Sunday. Named after his street number First Street, the owners of 907 Grill have renovated, added a bar, changed the menu and updated the back patio. The menu is a creative blend of American cuisine with Mexican specialties. To learn more about visiting Benicia, go VisitBenicia.org or follow us on Facebook and Instagram. Served with roasted pepper chipotle aioli. 13.5 Baked roast mussels, Manila clams, garlic tomato white wine sauce. 16.5 Served on sautéed spinach and onion rings. 16.5 Cucumber, tomato, red onion taste, sesame soy bead aioli. 15.5 Add free-air chicken 5.5 Add prawns 6.5 Crispy pepper bacon, sautéed mushrooms, garlic croutons, crumbled blue cheese, hot red wine vinaigrette. 9.5 Hearts, anchovies, garlic croutons, shaved Reggiano parmesan, homemade Caesar dressing. 8.5 Organic vegetables for children, cherry tomatoes, crumbled blue cheese, balsamic vinaigrette. 7.5 Children's arugula, pere, jicama, toasted nuts, blue cheese, papaya vinaigrette. 8.5 Fresh homemade ravioli, wild mushrooms, fresh tomatoes, fresh spinach, light roasted garlic cream sauce. 18.5 Spaghetti with sauce. 18.5 Homemade saffron paste, prawns, wild mushrooms, fresh tomatoes, artichoke hearts, shrimp bisque sauce. 21.5 Basil, cream sauce with pesto. 16.5 Add grilled outdoor chicken. 5.5 Add prawns 6.5 Grilled Italian sausage, peppers, red onion, sea cream sauce. 18.5 Penne pasta with chicken breast with wide marinated range, sautéed sun dried tomatoes, sweet corn, chipotle-basil cream sauce. 18.5 Wild mushrooms, white truffle oil, shaved Parmesan cheese. 18.5 Add grilled outdoor chicken. 5.5 Add prawns. 6.5 Manila clams, mussels, prawns, fresh fish, spicy seafaring sauce. 26.5 Angel hair paste, fresh tomatoes, basil, garlic, olive oil. 17.5 Add grilled outdoor chicken. 5.5 Add prawns. 6.5 Second baked roast chicken breast stuffed with ricotta, fontina, spinach and wild mushrooms, garlic mashed potatoes, roasted sweet pepper cream sauce. 23.5 Skirt steak with garlic mashed potatoes, homemade onion rings, seasonal vegetables. 34.5 Grilled Atlantic salmon, sautéed spinach, yukon golden potato onion and hashish, lemon caper aioli. 24.5 Stir-seared vegetable scallops, garlic mashed potatoes, sautéed spinach, white wine sauce with lemon caper. 29.5 Seared in a pan, fillet in pepper crust, garlic mashed potatoes, grilled asparagus, butter composed of gorgonzola, reduction of port wine. 35.5 Children's menu Served with french fries. 7 Spaghetti with ragout. 8.5 Sub Alfredo Family Style Take Out SERVE 4 (Mixed Salad with purchase of family-style meals) Spaghetti with ragù. 55 Basil, cream sauce with pesto. 52 Pasta with free-range marinated chicken breast, sun-dried sautéed tomatoes, sweet corn, chipotle-basil cream sauce. 55 Grilled Italian sausage, peppers, red onion, sea cream sauce. 60 MARINATED GRILLED TERIYAKI STEAK, CHICKEN RIPENO, SALMON SALMON trays serve 4 (choose a combination of any 4 items). Served with mashed potatoes, seasonal vegetables and Mixed Salad. 90 90

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