

# ITTA BENA RESTAURANT LIMITED MENUS



Tucked away above the famous Beale Street, Itta Bena provides the city of Memphis with upscale, Southern, contemporary cuisine with a Delta influence. This 1920's speakeasy-style restaurant takes you back to a simpler era when good people, good music, and great food was all you needed to have a memorable night. Our experienced wait staff will help guide you through our menus to ensure that you will leave not only full and happy, but completely satisfied and eager to return.

Itta Bena's unique layout allows us to accommodate private parties of all sizes. You may request to dine in the Cove, a private table for two, or the favored Chef's table which overlooks the corner of Second and Beale and is perfect for a group of 10-12 people. You can also reserve our private dining room which seats up to 24 people and has the best view of Beale Street. Our flexible dining room allows us to easily host large parties of 100 or more. Whether it is a dinner to entertain business clients or a gathering of family and friends to celebrate, we promise that your affair with Itta Bena will be vibrant, unique, and classic.

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## GENERAL INFORMATION:

Located above BB King's Blues Club in downtown Memphis on historic Beale Street.  
145 Beale Street Memphis, TN 38103

### Hours of Operation:

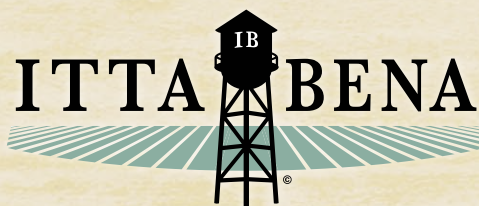
Sunday through Thursday: 5pm - 10pm

Friday and Saturday: 5pm - 11pm

- Seven days a week valet service is provided at our entrance on Second Avenue under the navy tent.
- All major credit cards are accepted
- Itta Bena is a non-smoking restaurant.

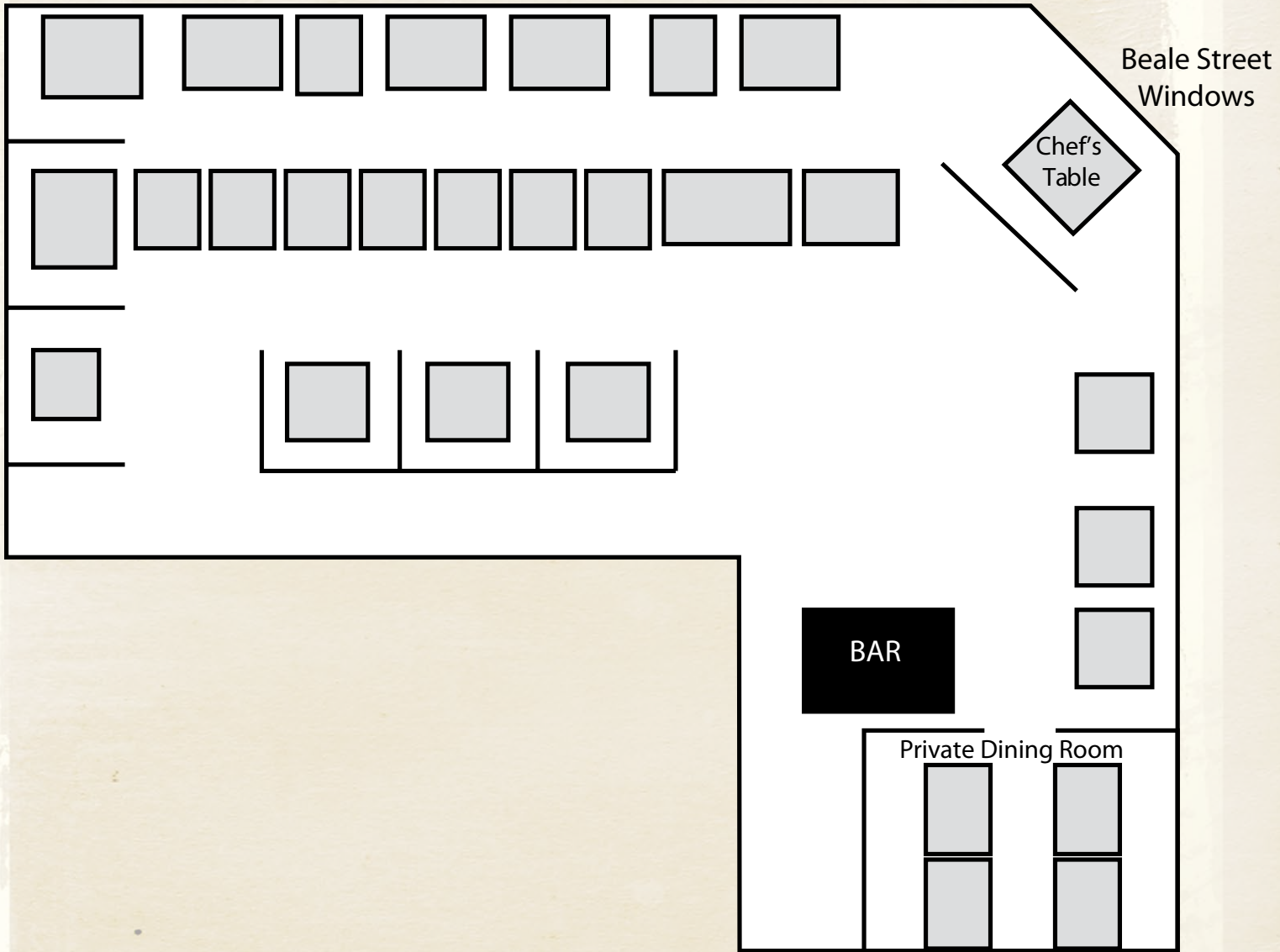
## INFORMATION FOR BOOKING:

- Itta Bena holds 120 people on a nightly basis, but for parties we can accommodate groups ranging from 90-150 guests.
- For reservations of 15 or more, or if you are interested in booking our Chef's table, call Ashlee Omar at 901.578.3031  
Email: [memphisales@bbkingclubs.com](mailto:memphisales@bbkingclubs.com)
- For reservations less than 15\* call 901- 578-3031 \*Parties of 6 or more are required to be on one check.



[ITTABENARESTAURANT.COM](http://ITTABENARESTAURANT.COM)

# ITTA BENA RESTAURANT FLOOR PLAN



# WINE & BEER

\*\* Menu subject to change\*\*

## SPARKLING

Veuve de Vernay, Brut, FR, NV Split (.187ml)	11
Mumm, Brut, Napa, CA, NV Split (.187ml)	12
Moet & Chandon, Imperial White Star, FR, NV	95
Cremant, Sparkling Rosé, FR, NV	40
Chandon California, 'Etoile', Napa, CA NV	50

## CHARDONNAY

Cooper Mountain, Walla Walla, WA 2009	10/40
Cakebread, Napa Valley, CA 2008	90
Starmont 'Merryvale', Napa Valley, CA 2009	36
Horse Heaven Hills, Columbia Valley, WA 2009	9/36
Mirassou, Napa Valley, CA 2007	8/32
Rombauer, Napa Valley, CA 2009	12/48
PINOT GRIS & PINOT GRIGIO	

Maso Canali, Pinot Grigio, Trentino, IT 2009	9/36
Chateau St. Michelle, Pinot Gris, Columbia Valley, WA 2008	9/36
Cooper Mountain, Pinot Gris, Walla Walla, WA 2009	10/40

## WHITES

Olivier Lafflaive, Bourgogne Blanc 'Les Setilles', Puligny, FR 2008	44
Robert Mondavi Napa, Fume Blanc, Napa Valley, CA 2009	9/36
Blufeld, Semi-Sweet Riesling, Mosel, GR 2009	10/40
Whitehaven, Sauvignon Blanc, Marlborough, NZ 2009	10/40
Zaca Mesa, Viognier, Santa Barbara, CA 2009	8/32

## SWEETS

Robert Mondavi Napa, Moscato, Napa Valley, CA NV	10/40
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## BEERS

Guinness 6	Amstel Light 5
Newcastle 6	Stella Artois 6
Budweiser 4	Anchor Steam 6
Bud Light 4	Samuel Adams 5
Corona 4.75	Michelob Ultra 4
Miller Light 4	Yuengling Lager 4
Blue Moon 6	Sierra Nevada Pale 6
Coors Light 4	Flying Dog "Tire Biter" 6
Heineken 4.75	Fat Tire 22oz Amber Ale 9
Chimay Red 7	

## PINOT NOIR

Joseph Drouhin Laforet, Bordeaux, FR 2007	11/44
David Bruce, Sonoma Coast, CA 2007	75
Cooper Mountain, Walla Walla, WA 2008	10/40
Ponzi, Dundee, OR 2009	50
Erath, Dundee, OR 2006	65

## MERLOT

Chateau St. Michelle, 'Indian Wells', Columbia Valley, WA 2008	12/48
Waterbrook, Columbia Valley, WA 2008	10/40
Summers, Napa - Knight Valley, CA 2007	45
Candor, Paso Robles, CA 2008	40
Robert Mondavi Napa, Napa Valley, CA 2007	35
Horse Heaven Hills, Columbia Valley, WA 2009	10/40

## CABERNET SAUVIGNON

Silver Oak, Alexander Valley, CA 2006	135
Jordan, Sonoma County, CA 2006	105
Chateau Barthez Haut-Medoc, Bordeaux, FR 2004	44
Chateau Senhailac Bordeaux Superior, Bordeaux, FR 200	50
Cakebread, Napa Valley, CA 2007	150
Liberty School, Paso Robles, CA 2008	9/36
Louis Martini, Napa Valley, CA 2007	65
Horse Heaven Hills, Columbia Valley, WA 2008	10/40
Charles Krug, Napa Valley, CA 2009	48

## REDS

Francis Coppola, Diamond Claret, Napa Valley, CA 2008	12/45
Crown Vineyard, Chambourcin, Jackson, TN 2008	8/32
L'Ecole 41, 'Recess Red', Walla Walla, WA NV	11/44
Broquel, Malbec, Mendoza, SP 2007	9/36
7 Deadly Zins, Zinfandel, Lodi, CA 2008	11/44
Zaca Mesa, Syrah, Santa Barbara, CA 2009	t9/36



# ALCOHOLIC BEVERAGES\*\*\*

## BEERS

Guinness 6  
Newcastle 6  
Budweiser 4  
Bud Light 4  
Corona 4.75  
Miller Light 4  
Blue Moon 6  
Coors Light 4  
Heineken 4.75  
Chimay Red 7  
Amstel Light 5  
Stella Artois 6  
Anchor Steam 6  
Samuel Adams 5  
Michelob Ultra 4  
Yuengling Lager 4  
Sierra Nevada Pale 6  
Flying Dog "Tire Biter" 6  
Fat Tire 22oz Amber Ale 9

## MARTINI LIST

### Peach Blossom

Absolut Vodka • Peach Schnapps • Grenadine •  
Splash of orange juice

### Summer rain

Pearl Pomegranate Vodka • Pearl Blueberry  
Vodka • Cranberry • Sweet/Sour • Simple  
syrup

### 007

Stoli Elite • Bombay Sapphire • Lillet

### Brazilian Breeze

Grey Goose Pear • Pineapple • Peach Schnapps  
• Grenadine

### Espresso Martini

Three olives expresso Vodka • Godiva  
Chocolate

### The Milky Way Martini

Dark Godiva Chocolate • Three olives  
Chocolate Vodka • Bailey's Caramel • Splash of  
cream

### The Diva

Nuvo Liquor • Navan Liquor • Splash of  
Pineapple

## SKYY MARTINI LIST

### The Carrie\*

Skyy Citrus • Cranberry • Sprite • Lemon

### The Charlotte\*

Skyy Raspberry • Cointreau • Cranberry • Lime  
Juice

### The Miranda\*

Skyy Passion Fruit • Peach Schnapps •  
Orange juice • Lime Juice

### Samantha Fun Dip\*

Skyy Grape • Blue Curacao • Grenadine • Sour  
• Sprite

### Mr Big Cherry\*

Skyy • Cherry Coke

### Skyy Cosmo\*

Skyy Citrus • Cointreau • Lime Juice •  
Cranberry

### Skyy Lemon Drop\*

Skyy Citrus • Sour

### Skyy Grapetini\*

Skyy Grape • Sour

\*All of the Skyy drinks are available  
EVERY MONDAY for \$3

\*\* Menu subject to change



# LIMITED MENUS

## BLUE WINDOW \$50++

### APPETIZERS SERVED FAMILY STYLE

**Crispy Cornmeal Green Tomatoes** ~ Field greens with house made tomato remoulade

**Jumbo Lump Crab Cake** ~ Herb salad, whole grain mustard sauce

### CHOICE OF SOUP OR SALAD

**Signature She Crab Soup**

**House** ~ Mixed greens, plump sweet cherry tomatoes, cheddar, croutons, house made balsamic

### ENTRÉE SELECTIONS

**Thyme-Marinated Tanglewood Farm Chicken** ~ Crispy ripped potatoes, wild mushroom brandy sauce

**Blackened Gulf Red Snapper** ~ Spicy Andouille hash, lemon pecan nut butter

**Newman Farms Bone-In Pork Chop** ~ Sugar cane syrup marinated, fork-crushed sweet potato, natural jus

### PRESELECTED DESSERT FROM THE DESSERT MENU

## CHANDELIER \$52++

### CHOICE OF SOUP OR SALAD

**Signature She Crab Soup**

**Traditional Wedge** ~ Applewood smoked bacon, buttermilk Maytag blue cheese dressing

### ENTRÉE SELECTION

**Grilled 6oz Filet and our Blackened Gulf Red Snapper** ~ Two preselected sides served family style

### PRESELECTED DESSERT FROM OUR DESSERT MENU

## HIDDEN SECRET \$58++



**APPETIZERS SERVED FAMILY STYLE**

**Crispy Cornmeal Green Tomatoes** ~ Field greens with house made tomato remoulade

**Scallops and Grits** ~ Seared jumbo scallops over mascarpone cheese grits and finished with sweet corn crab cream sauce and sautéed spinach

**CHOICE OF SOUP OR SALAD**

**Signature She Crab Soup**

**Hand-Gathered Field Greens** ~ Granny Smith apple, candied pecans, Bonnie Blue Farms goat cheese, red wine vinaigrette

**ENTRÉE SELECTIONS**

**Center-Cut 8oz Filet Mignon** ~ Served with herb butter, red wine sauce, roasted garlic mashed potatoes, vegetable of the day

**Grilled Salmon Filet** ~ Lemon caper butter, carrot, onion and red bell pepper wild rice pilaf

**Thyme Marinated Tanglewoods Farm Chicken** ~ Crispy ripped potatoes, wild mushroom brandy sauce

**PRESELECTED DESSERT FROM THE DESSERT MENU**

**RED CARPET \$65++**

**APPETIZERS SERVED FAMILY STYLE**

**Abita BBQ Shrimp** ~ 'Nawlins style barbecued jumbo shrimp, hand-crafted Abita beer bread

**Jumbo Lump Crab Cake** ~ Herb salad, whole grain mustard sauce

**Crispy Cornmeal Green Tomatoes** ~ Field greens with house made tomato remoulade

**CHOICE OF SOUP OR SALAD**

**Signature She Crab Soup**

**Caesar** ~ Romaine hearts, aged Parmesan cheese.

**ENTRÉE SELECTIONS**

**Jumbo Shrimp & Grits** ~ Char-grilled shrimp, buttermilk Delta Grind grits, green tomato relish

**16 oz. Bone-in Ribeye** ~ Served with herb butter, red wine sauce, roasted garlic mashed potatoes, vegetable of the day

**Duck and Waffles** ~ Confit of Maple Leaf Farm duck, wild rice waffles, blueberry hoison sauce

**PRESELECTED DESSERT FROM THE DESSERT MENU**

