

## JOIN US FOR WEEKLY SPECIALS

**WINE & DINE MONDAYS** \$65 for two includes a bottle of wine, salad, and two entrees

**PRIME RIB WEEKENDS** Available Friday, Saturday, and Sunday after 3 pm

**BUBBLES & BRUNCH WEEKENDS** Two brunch entrées & a bottle of bubbles  
\$44 for two from 9 am to 2 pm

## BRUNCH COCKTAILS – 14

### Orange Marmalade Martini

tahoe blue vodka,  
orange marmalade

### Irish Coffee

tullamore dew irish whiskey,  
coffee, sweetened cream

### Bloody Mary

bennett's vodka, spicy house  
mix, antipasto garnish,  
candied bacon

### Frosé

california rose,  
bennett's vodka, aperol,  
pomegranate juice, agave

## MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Poema Brut – Cava, Spain ..... 35

Quercioli Lambrusco – Sparkling Red, Italy 30

**New!**

Avissi Treviso – Prosecco, Italy ..... 35

Chandon Brut – Napa ..... 55

Schramsberg Brut – Rosé, Napa ..... 92

Veuve Clicquot, Yellow Label – Champagne, France 96

**New!**

## BRUNCH

Weekends from 9am-2pm

Lox Plate ..... 19

wild oregon salmon, cucumbers, tomatoes, cream  
cheese, toasted everything bagel  
gluten free bread available gff

Two Eggs Your Way ..... 15

sausage patty, bacon or ham steak, smashed  
potatoes, house-baked biscuit & butter

Quiche v ..... 16

roasted mushrooms, red bell, caramelized onions,  
spinach & gruyère, w/ greens & vinaigrette

Corned Beef Hash gff ..... 19

house-braised, smashed potatoes, red bell, onion,  
poached eggs

Veggie Omelet gff v ..... 17

mushrooms, poblanos, onions, spinach, red bell  
pepper, pepper jack, sour cream, smashed potatoes

Loaded Bacon Omelet gff ..... 17

blistered tomatoes, cheddar, green onion,  
sour cream, smashed potatoes

Huevos Rancheros gff ..... 15

crispy corn tortilla chips, fried eggs,  
ranchero sauce, beans a la charra,  
cheddar & cotija cheese, sour cream

Country Fried Steak ..... 19

fresh hand-cut sirloin, smashed potatoes,  
topped with sausage gravy

Avocado Toast v # ..... 17

acme pain au levain, avocado, watermelon  
radish w/ greens & house vinaigrette

Stuffed French Toast v ..... 15

orange marmalade & cream cheese,  
powdered sugar, sweetened cream

Eggs Benedict ..... 19

english muffin, shaved ham, poached eggs,  
hollandaise sauce & mixed fruit

Biscuits & Country Sausage Gravy ..... 15

house-baked buttermilk biscuits

Chicken Wet Burrito ..... 16

salsa chicken, scrambled eggs, beans a la charra,  
pepper jack, chipotle-sherry cream, sour cream,  
avocado, pico, cilantro

Chicken Tortilla Soup gff # ..... 16

roasted tomatoes, black beans, rotisserie chicken,  
cilantro, corn tortilla chips

Dungeness Crab Omelet **New!** ..... 25

ortega green chilis, creamy boursin cheese, chives,  
smashed potatoes

Salt & Pepper Shrimp Tostada **New!** ..... 21

8 wild mexican prawns lightly fried, dressed greens,  
sambol aioli, tomatoes, red onions, avocado, pineapple  
salsa, cotija cheese

Ahi Poke gff # ..... 23

fresh ahi, greens, avocado, ponzu sesame ginger  
dressing, pickled ginger, wasabi

Bennett's Cheeseburger ..... 19

all chuck, handcrafted, black pepper aioli, acme  
bun, fries

Chopped Salad gff ..... 24

greens, grilled sirloin, bacon, egg, tomatoes,  
shaft blue cheese, red wine vinaigrette

Mia Salad gff # n ..... 21

greens, warm rotisserie chicken, goat cheese,  
avocado, dates, grape tomatoes, corn, almonds,  
lemon vinaigrette, cornbread croutons

Maui Beet Salad gff # v ..... 17

greens, ponzu sesame ginger dressing, cucumber &  
goat cheese, shrimp \$10 – grilled salmon \$14

Asian Noodle Salad gff # n v ..... 17

greens, rice noodles, mango, roasted nuts, cucumbers, mint,  
sweet thai dressing | shrimp \$10 – grilled salmon \$14

## SHARE PLATES

Trio of Dips gff v n ..... 19

house-made roasted red salsa, guacamole,  
pimento cheese, house tortilla chips

Spinach Dip gff v ..... 15

spinach, jalapeño blended w/cheese & cream,  
house-made potato chips

Spicy Korean Grilled Chicken gff # **New!** ..... 16

marinated thighs, spicy honey gochujang sauce

Bennett's Butcher Board n ..... 23

mixed nuts, a selection of charcuterie, artisan cheeses,  
house marinated olives, focaccia

Big Bang Tempura Shrimp ..... 16

5 traditional style w/ spicy bang sauce

Jalapeño Cornbread gff v ..... 14

house-made creamed corn, jalapeños, pan roasted,  
served w/ jalapeño syrup & honey butter

## BUILD YOUR OWN ICED SEAFOOD PLATTER **New!**

mignonette, house-made cocktail sauce, lemon (not part of our Bubbles & Brunch special)

oysters (6) ..... 24

selection changes daily

wild mexican prawns (6) ..... 30

alaskan snow crab claws (6) ..... 36

shelled dungeness crab (4oz.) ..... 25

tuna ahi sashimi (6oz.) ..... 24

## KIDS BRUNCH – 9

### Traditional Breakfast

scrambled eggs & bacon, ham or  
sausage w/ toasted biscuit

### Egg & Cheese Breakfast Sandwich

english muffin w/ cheddar cheese

### French Toast Stick Stack

powdered sugar, syrup,  
strawberry garnish

### Ham & Cheese Quesadilla

flour tortilla, cheddar cheese & ham

## ON THE SIDE – 8

bacon gff

ham gff

country sausage gff

smashed potatoes gff v

eggs your way gff

avocado gff v #

fresh fruit gff v #

## BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES



9am-2pm  
WEEKENDS  
**\$44**  
FOR TWO

## ~WINE & DINE~ MONDAYS



ALL DAY  
MONDAYS  
**\$65**  
FOR TWO

Choose 2 entrées, 2 salads & 1 bottle of our selected wine.

*Excludes our market price entrées, & promotional offer not available on holidays.*

## PRIME RIB WEEKENDS

FRIDAY | SATURDAY | SUNDAY



AVAILABLE  
AFTER 3PM

RESERVATIONS RECOMMENDED

**ROSEVILLE**  
1595 Eureka Rd  
Roseville, CA 95661

**SACRAMENTO**  
2232 Fair Oaks Blvd  
Sacramento, CA 95825

**ROCKLIN**  
Opening Summer 2023  
Blue Oaks Town Center

~ Part of the Bennett Hospitality Group ~



~ BENNETT'S WESTSIDE OPENING SOON IN ROCKLIN ~



## TASTE OF BENNETT'S

ROSEVILLE | SACRAMENTO | ROCKLIN

Featuring: 7oz. wine pour & "country club style" cocktails

### SIPS & TASTES

**\$6**

plates

- **Spicy Cheese, Roasted Corn & Chicken Flautas** – topped w/ chipotle aioli, mango salsa & jalapeño dipping sauce
- **Garlic & Parmesan Fries** gff v – finished w/ salt, pepper & parsley
- **Seafood Acapulco** gff # – spicy bay shrimp cocktail, avocado, chips

wine

- **Poema** – Brut Cava, Spain NV
- **C.P.** – Cabernet, Paso Robles 2017
- **La Vieille Ferme** – Rose, France 2020

cocktails

- **Lemon Drop** – house infused lemon vodka, triple sec, fresh lemon juice, sugar rim
- **Raspberry Martini** – house infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube

### SIPS & TASTES

**\$9**

plates

- **Hoisin Glazed Ribs** – slow roasted st. louis ribs
- **Calamari Stack** – rhode islands finest, tarragon aioli, & lemon slaw
- **Short Rib Tacos** – shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (two per order) **New!**
- **Wedge Salad** gff– crisp iceberg, house-made blue cheese dressing & crumbles, tomatoes, bacon, red onion

wine

- **Avisi Treviso** – Prosecco, Italy NV
- **Line 39** – Cabernet Sauvignon, Monterey/Lodi 2018
- **Bonavita Branco** – Lisboa, Portugal 2021
- **Wither Hills** – Sauvignon Blanc, New Zealand 2021 **New!**

cocktails

- **Bennetts Champagne Lemonade** – house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
- **Strawberry Mule** – house infused strawberry vodka, agave, fresh lime juice, ginger beer **New!**

### SIPS & TASTES

**\$12**

plates

- **Grilled Salmon Sandwich** – grilled & buttered roll, lemon slaw, tarragon aioli, cucumbers, dill & french fries **New!**
- **1/4lb Cheeseburger** – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
- **Baked Brie** v– toasted focaccia, rosemary, sliced apple

wine

- **Chandon Brut** – Napa NV
- **Benton- Lane Estate** – Pinot Noir, Willamette Valley 2019
- **Mer Soleil Silver Unoaked** – Monterey County 2019
- **Moniz Family** – Cuvee Oliva, Sonoma 2019

cocktails

- **Espresso Martini** – tahoe blue vodka, kahlua, house espresso, baileys irish cream
- **Paloma** – 21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime **New!**

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes

We will be happy to bake fresh gluten free bread for you ~ please ask your server.

Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Consult with a physician for more information.

06-01-2023

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\$44 for two from 9 am to 2 pm

## SHARE PLATES

**Trio of Dips** gff v n ..... 19  
house-made roasted red salsa, guacamole,  
pimento cheese, house tortilla chips

**Salt & Pepper Prawns** ..... 23  
6 wild mexican jumbo prawns lightly fried,  
tarragon aioli

**Smoked Chicken & Wings** gff # **New!** ..... 16  
lightly fried & crispy, pesto slaw

**Steamed Mussels** # ..... 24  
fresh PEI mussels, garlic butter, parmesan bread  
gluten free bread available gff

**Jalapeño Cornbread** gff v ..... 14  
house-made creamed corn, jalapeños, pan roasted,  
served w/ jalapeño syrup & honey butter

**Spicy Korean Grilled Chicken** gff # **New!** ..... 16  
marinated thighs, spicy honey gochujang sauce

**Bennett's Butcher Board** n ..... 23  
mixed nuts, a selection of charcuterie, artisan cheeses,  
house-marinated olives, focaccia

**Big Bang Tempura Shrimp** ..... 16  
5 traditional style w/ spicy bang sauce

**Spinach Dip** gff v ..... 15  
spinach, jalapeños blended w/cheese & cream,  
house-made potato chips

**Dungeness Crab Deviled Eggs** gff **New!** ..... 21  
meyer lemon aioli

**House-Smoked Salmon** **New!** ..... 22  
served warm with meyer lemon aioli, acme toast  
limited daily, gluten free bread available gff

**Prawn Cocktail** gff # ..... 19  
4 wild white mexican prawns, cocktail sauce

**Build Your Own Iced Seafood Platter** gff **New!**  
mignonette, house-made cocktail sauce, lemon  
(not part of monday wine & dine special)  
oysters (6) selection changes daily..... 24  
wild mexican prawns (6) ..... 30  
alaskan snow crab claws (6) ..... 36  
shelled dungeness crab (4 oz.) ..... 25  
tuna ahi sashimi (6 oz.) ..... 24

## SOUPS & SALADS

**Heirloom Tomato & Burrata Salad** gff # v **New!** 16  
fresh burrata, torn basil, balsamic reduction, extra  
virgin olive oil | sliced prosciutto or shrimp \$10

**Mia Salad** gff # n ..... 21  
greens, warm rotisserie chicken, goat cheese,  
avocado, dates, grape tomatoes, corn, almonds,  
lemon vinaigrette, cornbread croutons

**Steak & Bacon Taco Bowl** gff **New!** ..... 21  
greens, tomatoes, red onions, avocado, chopped  
steak & bacon, queso fresco, chipotle aioli dressing,  
cilantro

**Caesar or Green Salad** gff v ..... 11  
grilled chicken \$8 - shrimp \$10 - grilled salmon \$14

**Salt & Pepper Shrimp Tostada** **New!** ..... 21  
8 wild mexican prawns lightly fried, dressed greens,  
sambol aioli, tomatoes, red onions, avocado, pineapple  
salsa, cojita cheese

**Ahi Poke** gff # ..... 23  
fresh ahi, greens, avocado, ponzu sesame  
ginger dressing, pickled ginger, wasabi

**Chopped Salad** gff ..... 24  
greens, grilled sirloin, bacon, egg, tomatoes,  
shaft blue cheese, red wine vinaigrette

**Chicken Tortilla Soup** gff # ..... 16  
roasted tomatoes, black beans, rotisserie chicken,  
cilantro, corn tortilla chips

**Asian Noodle Salad** gff # n v ..... 17  
greens, rice noodles, mango, roasted nuts, cucumbers, mint,  
sweet thai dressing | shrimp \$10 - grilled salmon \$14

**Maui Beet Salad** gff # v ..... 17  
greens, ponzu sesame ginger dressing, cucumber &  
goat cheese | shrimp \$10 - grilled salmon \$14

**House-Smoked Salmon Salad** gff # **New!** ..... 21  
greens, roasted beets, watermelon radish, orange  
supremes, lemon vinaigrette

## PRIME SEAFOOD & STEAKS

We grill over mesquite wood live fire

**Cedar Plank Salmon** gff # **New!** ..... 37  
dijon, shallots, bacon, sautéed spinach, cremini,  
mushroom jus

**Blackened Pacific Redfish** gff # ..... 23  
sautéed spinach, parmesan

**Prawn Linguine** ..... 35  
six wild mexican white prawns, spinach, blistered  
tomatoes, parmesan, garlic, shallots & beurre blanc

**Fresh Halibut** gff # **New!** ..... 41  
pan roasted & served w/ house-creamed corn,  
prosciutto & lemon scallion drizzle

**Center Cut Filet** gff ..... 51  
roasted asparagus, mashed potatoes, herb butter  
monday wine & dine add \$5 per person

**Short Rib** gff ..... 37  
house-braised angus, mashed potatoes, horseradish  
cream

**Chimichurri Steak Frites** gff ..... 35  
herb marinated hanger steak, chimichurri, frites

**Grilled Pork Chop** gff # ..... 34  
bone-in hoisin marinated, mashed potatoes

**Idaho Trout** gff # n **New!** ..... 29  
toasted almonds & butter, heirloom grains

**Premium Hand Cut Steaks**  
(not included in monday wine & dine special)  
**Prime NY Strip** gff ..... mkt price per lb  
all natural, serves 1-2  
**Bone In Aged Rib-Eye** gff ..... mkt price per lb  
serves 2 or more  
**Porterhouse** gff ..... mkt price per lb  
serves 2 or more

## WESTSIDE FAVORITES

**Bennett's Cheeseburger** ..... 19  
all chuck, handcrafted, black pepper aioli,  
acme bun, fries

**House-Made Meatloaf** gff ..... 24  
mashed potatoes, jus, crispy shallots

**BBQ Ribs & Fried Chicken** ..... 25  
st. louis style ribs, hand breaded boneless  
chicken breast, waffle fries

**Steak & Bacon Tacos** gff ..... 19  
housemade corn tortillas, chipotle aioli, seared steak,  
chopped bacon, onions, lettuce, salsa & queso fresco

**Lasagna Bolognese** ..... 23  
(please allow 18 minutes) parmesan garlic bread

**Brick Chicken** gff # **New!** ..... 34  
all natural, 1/2 chicken marinated & oven roasted,  
mashed potatoes, za'atar cornbread croutons, jus

**Three Mushroom Burger** v # **New!** ..... 19  
vegetarian mushroom patty: shitake, portabella, &  
cremini, arugula, fresh pesto aioli, green salad or fries

**Grilled Mahi Tacos** gff # ..... 19  
housemade corn tortillas, savoy cabbage slaw,  
chipotle aioli, cilantro, salsa

**Chicken Enchiladas** gff **New!** ..... 19  
rotisserie chicken & roasted salsa, topped with  
chipotle-sherry cream & jack cheese, cotija dust

**Bennett's Bánh Mí Sandwich** ..... 18  
spicy fried chicken breast, pickled vegetables,  
sambol aioli, cucumber, cilantro, jalapeños

**French Dip** ..... 23  
roast beef, horseradish cream, house-made jus,  
fresh baked roll, fries  
gluten free bread available, please ask us! gff

## ON THE SIDE - 11

Sautéed Spinach gff # v

Roasted Asparagus gff # v

Mashed Potatoes gff v

Cauliflower Gratin gff v

Parmesan Garlic Bread  
gluten free bread available gff

Pound of Fries gff v

Bacon Mac n' Cheese

Brussels Sprouts w/ Bacon  
& parmesan gff

## HOUSE COCKTAILS

14

### Afternoon Delight

ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

### Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

### Spicy Chihuahua

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

### Pamplemousse

ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

### Orange Marmalade Martini

tahoe blue vodka, orange marmalade

### Frosé (New!)

california rose, bennett's vodka, aperol, pomegranate juice, agave Pitcher \$51

### Classic Cosmopolitan

ketel one orange vodka, cointreau, fresh lime juice, cranberry

### Pecan Old Fashioned

house pecan infused george dickel whiskey, cinnamon & clove, cane syrup, chocolate bitters

### Pick Me Up (New!)

bulleit bourbon, cold brew coffee, baileys, chocolate & orange bitters

### French 75 (New!)

empress gin, sparkling wine, simple syrup, fresh squeezed lemon juice

### Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer Pitcher \$51

### Espresso Martini

tahoe blue vodka, kahlua, house espresso, baileys irish cream

### Bennett's Champagne Lemonade

house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

### Don Julio Passion Fruit Margarita

don julio blanco tequila, passionfruit, house sweet & sour Pitcher \$51

## BEER

8

### DRAFT

Great White Belgian Ale  
Knee Deep IPA  
Trumer Pils  
Dos Equis Ambar  
Sierra Nevada Hazy Little Thing IPA  
Coors Banquet

### BOTTLE

Lagunitas IPNA  
Coors Light  
Corona Premier  
Guinness  
Michelob Ultra  
Daura Damm gff  
Bud Light

13

### Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, large cubes, soda water

### Posh TNT (New!)

austin's favorite tito's, house-brewed iced tea

### Lemon Drop

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

### Watermelon Margarita (New!)

el jimador blanco tequila, watermelon, sweet & sour Pitcher \$45

### Bennett's Dickel Lemonade

george dickel 8-year bourbon, house lemonade Pitcher \$45

### Light the Beam Sour (New!)

tanqueray sevilla, cane syrup, orange bitters, lambrusco & egg white

### Strawberry Basil Smash (New!)

ketel one, fresh basil, strawberry, cane syrup & lime

### Frozen Mai Tai

plantation white rum, pineapple dole whip, mahina hawaiian dark rum Pitcher \$45

## MOCKTAILS

7

### Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

### Cherry's Glee

italian cherries, fresh juices, lemonade, sparkling water

### Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

### Lavender Lemonade (New!)

house-made lemonade, lavender syrup

## HOUSE-MADE DESSERTS

14

### Key Lime Pie

sweet cream

### Chocolate Layer Cake gff

sweet cream & amarena cherries

### Banana Crème Pie (New!)

fresh bananas, chocolate, sweet cream

### Butter Cake, fresh out of the oven

sweet cream

### Strawberry Shortcake (New!)

fresh strawberries, orange zest, homemade biscuit, sweet cream, powdered sugar, mint

### Lemon Creme Brulée gff (New!)

For your special birthday occasion, we offer a complimentary chocolate sundae.

## AFTER DINNER COCKTAILS & MORE

14

### Espresso Martini

tahoe blue vodka, kahlua, house espresso, baileys irish cream

### Irish Coffee

tullamore dew, sweet cream, sugar, coffee

### Frangelico Hazelnut Liqueur

served neat in a snifter

### 212 Classic Manhattan

bulleit bourbon, sweet vermouth, bitters, on the stem

### Hanky Panky Cocktail

tanqueray gin, sweet vermouth, fernet-branca liqueur

### Grand Marnier Liqueur

a blend of fine french cognac with orange essence

### B52 Cocktail

kahlua, baileys, grand marnier, served on the rocks

### White Russian

tito's vodka, kahlua, heavy cream, on the rocks, chocolate powder

### Sambuca

anise-flavored liqueur, served neat, with three espresso beans

### French 75

express gin, sparkling wine, simple syrup, fresh squeezed lemon juice

### Pecan Old Fashioned

house pecan infused george dickel whiskey, cinnamon & clove, cane syrup, chocolate bitters

### Hennessey V.S.

oak-aged bold & fragrant with toasted fruit notes

## PORTS

Meyers Family Old Vine Zinfandel ..... 15  
aromas of baked fruit and cooking spice, along w/  
warm notes of alembic Zimfandel brandy

Canasta Sherry Cream Blend ..... 20  
spain, best on the rocks  
olorosa wine sweetened w/ pedro ximenez

Sandeman Old Tawny ..... 30  
30 year, portugal  
aroma of honey and spices, underscored w/ deep  
flavors of dried apricots, hazelnuts, and vanilla

Dow's Port Fine Tawny ..... 15  
10 year, portugal  
honey, toffee, and caramel, accented by nutty notes,  
vibrant & sweet with delicate strutre

## WINE (vintage subject to change) - \*Select Wine & Dine Bottle Offerings

### BUBBLE

*Poema Brut Cava, <i>Spain</i>	13	35
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i> <b>New!</b>	12	30
*Avisi Treviso Prosecco, <i>Italy</i>	13	35
Chandon Brut, <i>Napa</i>	15	55
Schramsberg Brut Rosé, <i>Napa</i>	18	92
Veuve Clicquot, Yellow Label, <i>Champagne, France</i> <b>New!</b>	19	96

### ROSÉ

*La Vielle Ferme, <i>France 2021</i>	12	44
Adi Rosé, <i>Paso Robles 2021</i>	14	51

### WHITES

*Bonavita Branco, <i>Lisboa Portugal 2019</i>	12	44
*Wither Hills Sauvignon Blanc, <i>NZ 2021</i>	17	62
Grgich Hills Sauvignon Blanc, <i>Napa 2020</i>	19	69
*Condes de Albarei, <i>Albarino, Spain 2021</i>	13	48

### CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2020</i>	13	46
*Harken, <i>Central Coast 2021</i>	14	51
Rutherford Ranch, <i>Napa Valley 2019</i>	15	55
Frank Family, <i>Carneros 2021</i>	22	79
Rombauer, <i>Carneros 2021</i>	25	92

### PINOT NOIR

*Falcon's Perch, <i>Monterey 2021</i>	13	48
MacRostie, <i>Sonoma Coast 2021</i> <b>New!</b>	16	59
Pali Wine, <i>Huntington, Santa Barbara 2021</i>	16	56
Benton-Lane Estate, <i>Willamette Valley 2021</i>	15	52
ROCO Gravel Road, <i>Willamette Valley, NV</i>	17	63
Flowers, <i>Sonoma Coast 2021</i>	25	92

### REDS

*Banfi Chianti Classico DOCG, <i>Italy 2021</i>	13	45
St. Francis, Merlot, <i>Sonoma 2019</i>	16	59
Frog's Leap Zinfandel, <i>Napa 2020</i>	21	77
Markham Merlot, <i>Napa 2020</i>	17	63
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	15	55
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2017</i>	14	51
*Wise Villa, Zinfandel, <i>Placer 2020</i>	13	48
Pruett Vineyard, CSP Estate Syrah, <i>Sierra Foothills 2020</i>	20	75
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i> <b>New!</b>	19	70
Frank Family Zinfandel, <i>Napa 2019</i>	27	99

### CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2020</i>	13	45
*CP, <i>Paso Robles 2019</i>	14	49
*Moniz Family, Cuvee Alexandra, <i>Sonoma, NV</i>	15	51
Insider Vinum, <i>Paso Robles 2020</i>	17	62
Beringer, Knights Valley, <i>Napa 2019</i>	20	74
Two Horns Reserve, Spring Mountain, <i>Napa 2016</i>	23	85
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2020</i>	24	88
Big Pour, <i>Napa Valley 2017</i>	30	111
Silver Oak, <i>Alexander Valley 2018</i>	33	122
Caymus, <i>Napa Valley (750 ml), 2020</i>	35	129
Caymus, <i>Napa Valley (Liter), 2020</i>	35	160
Pilcrow Archer & Byrd, Mt. Veeder, <i>Napa Valley 2020</i> <b>New!</b>	185	
BV Georges de Letour, Private Reserve, <i>Napa 2018</i> <b>New!</b>	190	
Kelly Fleming, <i>Napa Valley 2017</i>	199	

## PREMIUM SPIRITS

### BOURBON & WHISKEY

Whistle Pig - Piggyback 6 Year	14
Basil Hayden Toast Small Batch 80	18
Crown Royal Canadian Whiskey, Special Reserve	16
Blade and Bow - Kentucky Straight Bourbon Whiskey	16
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Buffalo Trace - Kentucky Straight Bourbon Whiskey	15
Bulleit - Kentucky Straight Bourbon Whiskey	15
Bulleit Rye - Straight Rye Whiskey Small Batch	15
Maker's Mark - Kentucky Straight Bourbon Whiskey	15
Roe & Co. Irish Whiskey	15
Woodford Reserve - Kentucky Straight Bourbon Whiskey	15
Whistle Pig: Farmstock Rye Whiskey	17
Crown Royal Canadian Fine De Luxe	14
Dickel Tennessee Whiskey Signature 12 Year	14
Dickel Rye Whiskey Small Batch	14
Jack Daniels Old No. 7, Tennessee Whiskey	14
Jameson Blended Irish Whiskey	14
Tullamore Dew Blended Irish Whiskey	13
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43
Whistle Pig Bourbon Whiskey	16

### SCOTCH

The Balvenie 14 Caribbean Cask Single Malt	30
The Macallan 15 Year, Old Double Cask	48
Lagavulin Single Malt 16 Year	28
Talisker 10 Year Single Malt	18
Glenmorangie 18-Year-Old <i>Extremely Rare</i>	49
Johnnie Walker Black	14
Highland Park 18-Year-Old Single Malt	55

### VODKA

Stolichnaya	15
Grey Goose	16
Tito's	14
Ketel One	14
Belvedere	15
Ketel One Cucumber & Mint	14
Ketel One Grapefruit & Rose	14
Absolut Elyx	16

### GIN

Bombay Sapphire, <i>England</i>	15
Hendrick's, <i>Scotland</i>	16
Tanqueray 10, <i>Great Britain</i>	15
Tanqueray Sevilla Orange, <i>Great Britain</i>	15
Empress Small Batch, <i>B.C., Canada</i>	14

### TEQUILA

Don Julio 1942	36
Clase Azul Reposado	33
Patron Anejo XT	22
Casamigos Mezcal	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Cristalino Reposado	17
Casamigos Reposado	17
Don Julio Reposado	18
Casa Dragones Blanco	16
Buendia Blanco	14
Don Julio Blanco	14
Xicaru Reposado Mezcal	13