



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

6604 Lone Tree Blvd
Rocklin, CA 95765

~ Part of the Bennett Hospitality Group ~



~ HAPPY HOUR DAILY 2-6 P.M. ~



TASTE OF BENNETT'S

ROSEVILLE | SACRAMENTO | ROCKLIN

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

SIPS & TASTES

\$6^{ea.}

plates

- **Spicy Cheese, Roasted Corn & Chicken Flautas** – topped w/ chipotle aioli, pineapple salsa & jalapeño dipping sauce **New!**
- **Garlic & Parmesan Fries** gff v – finished w/ salt, pepper & parsley
- **House Made Guacamole & Chips** gff v # **New!**

wine

- **Poema** – Brut Cava, *Spain NV*
- **C.P.** – Cabernet, *Paso Robles 2019*
- **La Vielle Ferme** – Rose, *France 2022*

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^{ea.}

plates

- **Hoisin Glazed Ribs** gff – slow roasted st. louis ribs
- **Calamari Stack** – rhode island's finest, tarragon aioli, & lemon slaw
- **Short Rib Tacos** gff – shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (two per order)
- **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 2021*
- **Benvolio Pinot Grigio** – Friuli, *Italy 2021* **New!**
- **Wither Hills** – Sauvignon Blanc, *New Zealand 2022*

cocktails

- **Bennett's Champagne Lemonade** – house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
- **Pecan Old Fashioned** – house infused pecan george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters **New!**

SIPS & TASTES

\$12^{ea.}

plates

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

wine

- **Chandon Brut** – *Napa NV*
- **Nielson** – Pinot Noir, *Santa Barbara 2021* **New!**
- **Mer Soleil Silver Unoaked** – Chardonnay, *Monterey County 2021*
- **Moniz Family** – Cuvee Oliva, *Sonoma 2022*

cocktails

- **Carajillo** – don julio, mr. black coffee liqueur, house espresso cane syrup, orange peel **New!**
- **Paloma** – 21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

11-13-2023

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.

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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

SHARE PLATES

Trio of Dips gff v n.....	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
Salt & Pepper Prawns*	23
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	
Big Bang Tempura Shrimp*	16
<i>5 traditional style with spicy bang sauce</i>	
Fresh Oysters on the 1/2 Shell gff	23
<i>six house-made mignonette, cocktail sauce, lemon</i>	

Spicy Korean Grilled Chicken* gff # . New!	16
<i>marinated thighs, spicy honey gochujang sauce</i>	
Bennett's Butcher Board n	23
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
Steamed Mussels* #	24
<i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	

Prawn Cocktail gff #	19
<i>4 wild white mexican prawns, cocktail sauce</i>	
Spinach Dip gff v	15
<i>spinach, jalapeño blended with cheese & cream, house potato chips</i>	
Jalapeño Cornbread gff v	14
<i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup & honey butter</i>	

SOUPS & SALADS

Butter Lettuce Salad gff # v New!	15
<i>fresh apples, shaft blue cheese, house-candied walnuts, maple vinaigrette grilled chicken \$8 – shrimp \$10 – grilled salmon \$14</i>	
Mia Salad gff # n	21
<i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
Chicken Tortilla Soup gff #	16
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	

Soup of the Day	mkt price
<i>cream of mushroom, clam chowder, butternut squash, ask your server for today's special</i>	
Maui Beet Salad gff # v	17
<i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$10 – grilled salmon \$14</i>	
Bennett's Green Salad gff # v	11
<i>cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette grilled chicken \$8 – shrimp \$10 – grilled salmon \$14</i>	

Ahi Poke* gff #	23
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	
Chopped Salad gff	24
<i>greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>	
Caesar Salad gff #	12
<i>romaine, parmesan cheese & cornbread croutons grilled chicken \$8 – shrimp \$10 – grilled salmon \$14</i>	

PRIME SEAFOOD & STEAKS

Grilled Salmon* gff #	36
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
Blackened Pacific Redfish* gff #	23
<i>sautéed spinach, parmesan</i>	
Prawn Linguine*	34
<i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	
Fresh Halibut* gff # New!	39
<i>pan roasted & served with pineapple salsa, sautéed snap peas, cremini mushrooms, ginger & garlic, scallion oil</i>	

Center Cut Filet* gff	51
<i>roasted asparagus, mashed potatoes, herb butter monday wine & dine add \$5 per person</i>	
Short Rib gff	37
<i>house-braised angus, mashed potatoes, horseradish cream</i>	
Steak Frites* gff	35
<i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	

Grilled Pork Chop* gff #	33
<i>bone-in hoisin marinated, mashed potatoes</i>	

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

SACRAMENTO FAVORITES

Brick Chicken* gff #	34
<i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar cornbread croutons, jus</i>	
Bennett's Cheeseburger*	19
<i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	
House-Made Meatloaf gff	24
<i>mashed potatoes, jus, crispy shallots</i>	
Chicken Enchiladas gff	19
<i>rotisserie chicken & roasted salsa, topped with chipotle-sherry cream & jack cheese, cotija dust</i>	

BBQ Ribs & Fried Chicken*	24
<i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +\$6 add ribs (4 more) +\$6</i>	
Three Mushroom Burger v #	19
<i>vegetarian mushroom patty: shitake, portabella, & cremini, arugula, fresh pesto aioli, green salad or fries</i>	
French Dip	23
<i>roast beef, horseradish cream, housemade jus, acme roll, fries</i>	
Grilled Mahi Tacos gff #	19
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	

Bennett's Bánh Mí Sandwich*	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
Steak & Bacon Tacos* gff	19
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>	
Lasagna Bolognese	23
<i>(please allow 18 minutes) parmesan garlic bread</i>	
Chile Relleno v #	19
<i>roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese</i>	

ON THE SIDE - 11

<i>Sautéed Spinach</i> gff # v
<i>Roasted Asparagus</i> gff # v

<i>Mashed Potatoes</i> gff v
<i>Brussels Sprouts w/ Bacon & parmesan</i> gff

<i>Cauliflower Gratin</i> gff v
<i>Pound of Fries</i> gff v

<i>Bacon Mac n' Cheese</i>
<i>Parmesan Garlic Bread</i> gluten free bread available gff

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Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us. Please note, for parties of 6 or more, a gratuity of 20% will be added to the guest check.

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

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BRUNCH COCKTAILS – 13

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

Spiced Eggnog New!

captain morgan spiced rum, eggnog,
cinnamon, sugar, nutmeg

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Poema Brut – Cava, Spain 35

Quercioli Lambrusco – Sparkling Red, Italy 30

Avissi Treviso – Prosecco, Italy 35

Chandon Brut – Napa..... 55

Schramsberg Brut – Rosé, Napa..... 92

Veuve Clicquot, Yellow Label – Champagne, France 96

BRUNCH

Weekends from 9am-2pm

Lox Plate 19

cold cured salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel

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/ salad 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

Huevos Rancheros* gff 15

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

Loaded Bacon Omelet* gff 17

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

Country Fried Steak 19

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

Mia Salad gff # n 21

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

Avocado Toast vegan # 17

acme pain au levain, avocado, with salad greens
& house vinaigrette

Stuffed French Toast 15

orange marmalade & cream cheese,
powdered sugar, sweetened cream

Chicken Wet Burrito* 16

salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour cream

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

Steak & Bacon Tacos gff 19

house-made corn tortillas, chipotle aioli, grilled steak,
chopped bacon, onions, lettuce, salsa & queso fresco

Eggs Benedict* 19

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

Chicken Tortilla Soup gff # 16

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

Biscuits & Country Sausage Gravy 15

house-baked buttermilk biscuits

Bennett's Cheeseburger 19

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

Maui Beet Salad gff v 17

greens, ponzu sesame ginger dressing, cucumber &
goat cheese | 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 with cheese & cream,
house potato chips

Prawn Cocktail gff # 19

4 wild white mexican prawns, cocktail 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 with spicy bang sauce

Jalapeño Cornbread gff v 14

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

ON THE SIDE – 8

bacon gff

ham gff

country sausage gff

smashed potatoes gff v

eggs your way gff

avocado gff v #

KIDS BRUNCH – 9

Traditional Breakfast*

scrambled eggs & bacon, ham or
sausage with toasted biscuit

Egg & Cheese Breakfast Sandwich*

english muffin with cheddar cheese

Old School French Toast*

strawberries & powdered sugar

Ham & Cheese Quesadilla

flour tortilla, cheddar cheese & ham

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HOUSE COCKTAILS

14

Afternoon Delight

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

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

Espresso Martini

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

Classic Cosmopolitan

New!

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

Cranberry Martini

New!

ketel one vodka, cranberry

Pecan Old Fashioned

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

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Carajillo

New!

don julio, mr. black coffee liquer house espresso, orange bitters, cane syrup, orange peel

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

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

BEER

8

BOTTLE & CAN

Lagunitas IPNA
Bud Light
Coors Light
Corona Premier
Guinness
Michelob Ultra
Daura Damm gff
Track 7 Panic IPA
North Coast Pranqster
The Bruery Mischief

DRAFT

Rotating Handle

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

house-made lemonade, lavender syrup

HOUSE-MADE DESSERTS

14

Key Lime Pie

sweet cream

Chocolate Layer Cake

gff
sweet cream & amarena cherries

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

Banana Crème Pie

fresh bananas, chocolate, sweet cream

Butter Cake, fresh out of the oven

sweet cream, raspberries, powered sugar

Pineapple Upside Down Cake

New!

baked & served warm with buttered rum sauce

Lemon Creme Brulée

gff
rich vanilla custard, lemon essence & supremes, hardened caramelized sugar

AFTER DINNER COCKTAILS & MORE

14

Irish Coffee

tullamore dew, sweet cream, sugar, coffee

Frangelico Hazelnut Liqueur

served neat in a snifter

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

Hennessey V.S.

oak-aged bold & fragrant with toasted fruit notes

PORTS

Meyers Family Old Vine Zinfanel.....15

aromas of baked fruit and cooking spice, along with warm notes of alembic zinfandel brandy

Dow's Port Fine Tawny.....15

10 year, portugal
honey, toffee, and caramel, accented by nutty notes, vibrant & sweet with delicate structure

Sandeman Old Tawny30

30 year, portugal
aroma of honey and spices, underscored with deep flavors of dried apricots, hazelnuts, and vanilla

WINE

(Featuring a 7 oz. wine pour by the glass, vintage subject to change)

BUBBLE

*Poema Brut Cava, <i>Spain</i>	13	35
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i>	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>	19	96

ROSÉ

*La Vielle Ferme, <i>France 2022</i>	12	44
La Crema, <i>Monterey 2022</i> New!	13	48

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2021</i> New!	12	44
*Wither Hills Sauvignon Blanc, <i>NZ 2022</i>	17	62
Grgich Hills Sauvignon Blanc, <i>Napa 2020</i>	19	69
*Condes de Albarei, Albarino, <i>Spain 2021</i>	13	48

CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2021</i>	13	46
*Harken, <i>Central Coast 2021</i>	14	51
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2021</i>	15	55 New!
Frank Family, <i>Carneros 2022</i>	22	79
Rombauer, <i>Carneros 2022</i>	25	92

PINOT NOIR

*Falcon's Perch, <i>Monterey 2022</i>	13	48
MacRostie, <i>Sonoma Coast 2021</i>	16	59
Benton-Lane Estate, <i>Willamette Valley 2022</i>	15	52
Nielson, <i>Santa Barbara 2021</i> New!	14	51
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 2021</i>	21	77
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	15	55
Meyer Syrah, Yorkville Highlands, <i>Mendocino 2017</i>	14	51
*Wise Villa, Zinfandel, <i>Placer 2020</i>	13	48
Frank Family Zinfandel, <i>Napa 2021</i>	27	99

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2021</i>	13	45
*CP, <i>Paso Robles 2019</i>	14	49
*Moniz Family, Cuvee Alexandra, <i>Sonoma 2022</i>	15	51
Insider Vinum, <i>Paso Robles 2022</i>	17	62
Beringer, Knights Valley, <i>Napa 2019</i>	20	74
Two Horns Reserve, Spring Mountain, <i>Napa 2016</i>	23	85
Big Pour, <i>Napa Valley 2017</i>	30	111
Silver Oak, <i>Alexander Valley 2019</i>	33	122
Caymus, <i>Napa Valley (750 ml), 2021</i>	35	129
Pilcrow Archer & Byrd, Mt. Veeder, <i>Napa Valley 2020</i>		185
BV Georges de Latour, Private Reserve, <i>Napa 2018</i>		190
Kelly Fleming, <i>Napa Valley 2017</i>		199
Ackerman Family Vineyard, <i>Napa 2018</i>		129

*Select Wine & Dine Special Bottle Offerings

PREMIUM SPIRITS

Featuring Country Club Pours

BOURBON & WHISKEY

Whistle Pig - Piggyback 6 Year	14
Whistle Pig: Farmstock Rye Whiskey	17
Whistle Pig Bourbon Whiskey	16
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	15
Bulleit Rye - Straight Rye Whiskey Small Batch	15
Dickel Tennessee Whiskey Signature 12	14
Dickel Rye Whiskey Small Batch	14
Jack Daniels Old No. 7, Tennessee Whiskey	14
Maker's Mark - Kentucky Straight Bourbon Whiskey	15
Woodford Reserve - Kentucky Straight Bourbon Whiskey	15
Copper Tongue 16 Year Straight Bourbon Whiskey	33
Crown Royal Canadian Whiskey, Special Reserve	16
Crown Royal Canadian Fine De Luxe	14
Roe & Co. Irish Whiskey	15
Jameson Blended Irish Whiskey	14
Tullamore Dew Blended Irish Whiskey	13

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
Johnnie Walker Black	14
Oban 14 Year	17

VODKA

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

Tanqueray London Dry	14
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
Don Julio Primavera	35
Clase Azul Reposado	33
Patron Anejo XT	22
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	17
Don Julio Reposado	18
Don Julio Blanco	14
Xicaru Reposado Mezcal	13
21 Seeds Grapefruit Hibiscus	14