



Bennett's Baja ~MENU~

IT'S A SPRING FLING THING



COCKTAILS

Mexican Mule <small>New!</small> 14 <i>don fulano blanco tequila, lime juice, hibiscus ginger beer</i>	Jalapeño Margarita <small>New!</small> 14 <i>el jimador tequila, ancho chile liqueur, triple sec, house sweet and sour</i>
Carajillo 14 <i>don julio blanco tequila, mr. black coffee liqueur, house espresso, orange bitters, cane syrup, orange peel</i>	Skinny Margarita <small>New!</small> 13 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
Casa Bennett Margarita 13 <i>el jimador tequila, triple sec, house sweet and sour</i>	Blackberry Margarita <small>New!</small> 14 <i>don julio blanco tequila, blackberry, agave nectar, fresh lime juice</i>
	Prickly Pear Margarita <small>New!</small> 14 <i>don fulano blanco tequila, prickly pear, fresh lime juice, agave nectar</i>

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas 13 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	Housemade Guacamole & Chips gff v # 11
Short Rib Tacos gff 12 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2 per order)</i>	Yucatecan Empanadas gff <small>New!</small> 14 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, habanero pesto cream sauce</i>
Elote-Style Grilled Corn gff v <small>New!</small> 14 <i>lime aioli, cotija cheese, tajin (4 pcs)</i>	Kylie's Churros <small>New!</small> 12 <i>vanilla cream filled churros, vanilla ice cream, caramel sauce, cinnamon sugar</i>

ENTRÉES

Steak & Bacon Tacos* gff 19 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	Roasted Sea Bass gff # <small>New!</small> 42 <i>fresh filet of sea bass, salsa verde, cotija dust, jalapeño corn cake, corn tortillas (3) no substitutions</i>
Grilled Skirt Steak* gff <small>New!</small> 38 <i>grilled, sliced and topped with mexican butter, jalapeño corn cake, corn tortillas (3) no substitutions</i>	Sonoran Beef Enchiladas gff <small>New!</small> 21 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust</i>
Grilled Mahi Tacos gff # 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	Wild Mexican Prawns* gff # <small>New!</small> 35 <i>grilled with pineapple, onion, sweet red pepper, drizzled with jalapeño syrup, elote corn, mexican butter, corn tortillas (3) no substitutions</i>
Chile Relleno gff v # 19 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese</i>	Chicken Enchiladas gff <small>New!</small> 19 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>
Shrimp Tostada gff # <small>New!</small> 23 <i>wild mexican shrimp, red onion, carrot, pasilla, avocado, ponzu sesame dressing</i>	

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes
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HAPPY HOUR MENU • DAILY 2-6PM

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas 7 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	House Made Guacamole & Chips gff v # 6
Garlic & Parmesan Fries gff v 6 <i>finished with salt, pepper and parsley</i>	Hoisin Glazed Ribs gff 10 <i>slow roasted st. louis ribs</i>
Wedge Salad gff 10 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	Grilled Salmon Sandwich* 12 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
Calamari Stack 9 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	1/4lb Cheeseburger* 12 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
Short Rib Tacos gff 9 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2)</i>	Baked Brie v 12 <i>toasted baguette, rosemary, fig preserves</i>

WINES

Campo Viejo <small>New!</small> 6 <i>Cava, Brut, Spain NV</i>	Wither Hills 9 <i>Sauvignon Blanc, New Zealand 2022</i>
CP 6 <i>Cabernet, Paso Robles 2019</i>	Miner Family Winery 11 <i>Viognier, Paso Robles 2020</i>
La Vielle Ferme 6 <i>Rose, France 2022</i>	Chandon Brut 12 <i>Napa, NV</i>
Ca' Bolani <small>New!</small> 9 <i>Prosecco, Italy NV</i>	Nielson 12 <i>Pinot Noir, Santa Barbara 2021</i>
Line 39 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	Mer Soleil Silver Unoaked 12 <i>Chardonnay, Monterey County 2021</i>
Benvolio Pinot Grigio 9 <i>Friuli, Italy 2021</i>	Moniz Family 12 <i>Cuvee Olivia, Sonoma 2022</i>

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</i>	Pecan Old Fashioned 10 <i>house infused pecan george dickel whisky, cinnamon, clove, cane syrup, chocolate bitters</i>
Raspberry Martini 6 <i>house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube</i>	French 75 11 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
Bennett's Champagne Lemonade 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil</i>	Bennett's Dickel Lemonade 9 <i>george dickel tennessee whisky, house lemonade</i>
	Paloma 12 <i>21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit, lime</i>

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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
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips
- Salt & Pepper Prawns*** 23
6 wild mexican jumbo prawns lightly fried, tarragon aioli
- Big Bang Tempura Shrimp*** 15
5 traditional style with spicy bang sauce
- Fresh Oysters on the 1/2 Shell** gff 23
six house-made mignonette, cocktail sauce, lemon
- Spicy Korean Grilled Chicken*** gff # 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
- Steamed Mussels*** # 24
fresh PEI mussels, garlic butter, parmesan bread
gluten free bread available gff
- Prawn Cocktail** gff # 19
4 wild white mexican prawns, cocktail sauce
- Spinach Dip** gff v 16
spinach, jalapeño blended with cheese and cream, house potato chips
- Jalapeño Cornbread** gff v 15
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup and honey butter

SOUPS & SALADS

- Butter Lettuce Salad** gff # v 15
fresh apples, shaft blue cheese, house-candied walnuts, maple vinaigrette
grilled chicken \$8 – shrimp \$10 – grilled salmon \$14
- Mia Salad** gff # n 21
greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons
- Chicken Tortilla Soup** gff # 16
roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips
- Soup of the Day** mkt price
cream of mushroom, clam chowder, butternut squash, ask your server for today's special
- Maui Beet Salad** gff # v 17
salad greens, ponzu sesame ginger dressing, cucumber and goat cheese | shrimp \$10 – grilled salmon \$14
- Bennett's Green Salad** gff # v 11
cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette
grilled chicken \$8 – shrimp \$10 – grilled salmon \$14
- Ahi Poke*** gff # 23
fresh ahi, salad 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
- Caesar Salad** gff # 12
romaine, parmesan cheese and cornbread croutons
grilled chicken \$8 – shrimp \$10 – grilled salmon \$14

PRIME SEAFOOD & STEAKS

- Grilled Salmon*** gff # 36
heirloom grains, spinach, citrus scallion drizzle
- 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 # 40
pan roasted and served with pineapple salsa, sautéed snap peas, cremini mushrooms, ginger and garlic, scallion oil
- 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
- Steak Frites*** gff 35
herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion
- Grilled Pork Chop*** gff # 34
bone-in hoisin marinated, mashed potatoes

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
all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar cornbread croutons, jus
- Bennett's Cheeseburger*** 19
all chuck, handcrafted, black pepper aioli, acme bun, fries
- House-Made Meatloaf** gff 24
mashed potatoes, jus, crispy shallots
- Chicken Enchiladas** gff 19
rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust
- BBQ Ribs & Fried Chicken*** 24
st. louis style ribs, hand-breaded boneless chicken breast, waffle fries
all ribs, no chicken +\$10 | add ribs (4 more) +\$6
- Three Mushroom Burger** v # 19
vegetarian mushroom patty: shitake, portabella and cremini, arugula, fresh pesto aioli, green salad or fries
- French Dip** 23
roast beef, horseradish cream, housemade jus, acme roll, fries
- Grilled Mahi Tacos** gff # 19
house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa
- Bennett's Bánh Mí Sandwich*** 18
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños
- Steak & Bacon Tacos*** gff 19
house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco
- Lasagna Bolognese** 23
(please allow 18 minutes) parmesan garlic bread
- Chile Relleno** v # 19
roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese

ON THE SIDE - 11

- Sautéed Spinach gff # v
- Mashed Potatoes gff v
- Cauliflower Gratin gff v
- Bacon Mac n' Cheese
- Roasted Asparagus gff # v
- Brussels Sprouts with bacon, parmesan (roseville-style) gff
- Pound of Fries gff v
- Parmesan Garlic Bread
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.

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 – 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

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain New! 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, rancho 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

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

Cranberry Martini

ketel one vodka, cranberry

Pecan Old Fashioned

house pecan infused george dickel whisky, cinnamon and clove cane syrup, chocolate bitters

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Carajillo

don julio, mr. black coffee liqueur, 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 Prangster
The Bruery Mischieff

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

Raspberry Martini

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

Posh TNT

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

Lemon Drop

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

Bennett's Dickel Lemonade

george dickel tennessee whisky, house-lemonade

French 75

tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

Paloma

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

13

HOUSE-MADE DESSERTS

14

Key Lime Pie

sweet cream

Banana Crème Pie

fresh bananas, chocolate, sweet cream

Pineapple Upside Down Cake

baked & served warm with buttered rum sauce

Chocolate Layer Cake gff

sweet cream & amarena cherries

Butter Cake, fresh out of the oven

sweet cream, raspberries, powdered sugar

Lemon Creme Brulée gff

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

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

AFTER DINNER COCKTAILS & MORE

14

Irish Coffee

tullamore dew, sweet cream, sugar, coffee

Hanky Panky Cocktail

tanqueray gin, sweet vermouth, fernet-branca liqueur

B52 Cocktail

kahlua, baileys, grand marnier, served on the rocks

Sambuca

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

Frangelico Hazelnut Liqueur

served neat in a snifter

Grand Marnier Liqueur

a blend of fine french cognac with orange essence

White Russian

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

Hennessey V.S.

oak-aged bold & fragrant with toasted fruit notes

PORTS

Meyer Family Old Vine Zinfandel Port 15

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

Dow's Fine Tawny Port 15

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

Sandeman Old Tawny Port 30

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

*Campo Viejo, Cava, Brut, <i>Spain</i>	13	35	New!
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i>	12	30	
*Ca' Bolani Prosecco, <i>Italy</i>	13	35	New!
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 Pinot Noir Rosé, <i>Monterey 2022</i>	13	48	

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2021</i>	12	44	
*Wither Hills Sauvignon Blanc, <i>NZ 2022</i>	17	62	
Grgich Hills Sauvignon Blanc, <i>Napa 2020</i>	20	73	
*Miner Family, Viognier, <i>Paso Robles 2020</i>	13	48	New!

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	
Talbott, Sleepy Hollow Vineyard, <i>Santa Lucia Highlands</i>	16	59	New!
Frank Family, <i>Carneros 2022</i>	22	79	

PINOT NOIR

*Falcon's Perch, <i>Monterey 2022</i>	13	48	
MacRostie, <i>Sonoma Coast 2021</i>	16	59	
Argyle Bloomhouse, <i>Willamette Valley 2022</i>	15	52	New!
Nielson, <i>Santa Barbara 2021</i>	14	51	
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2020</i>	23	87	New!
Flowers, <i>Sonoma Coast 2021</i>	30	99	New!

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2021</i>	13	45	
Ferrari-Carano Merlot, <i>Sonoma County 2019</i>	16	59	
Frog's Leap Zinfandel, <i>Napa 2021</i>	21	77	
Markham, Six Stack Merlot, <i>North Coast</i>	14	51	New!
*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	
Textbook, <i>Napa Valley 2021</i>	22	81	
Two Horns Reserve, Spring Mountain, <i>Napa 2019</i>	24	88	New!
Big Pour, <i>Napa Valley 2016</i>	30	111	New!
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 2019</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 Whisky Signature 12	14
Dickel Rye Whisky 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 Whisky, 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
Don Fulano Blanco	14
Lalo Blanco Tequila	14