

BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

EXPERIENCE – HOSPITALITY – VALUE – QUALITY

WEEKENDS 9A-2P BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

\$49
FOR TWO

~ WINE & DINE ~ MONDAYS

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

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

\$65

Friday | Saturday | Sunday

PRIME RIB ~ WEEKENDS ~

SERVED WITH MASHED POTATOES,
CHOICE OF SOUP OR SALAD

\$39



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 ~

RESERVATIONS RECOMMENDED

www.bennettsrestaurants.com

BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

HAPPY HOUR MENU • DAILY 2-6PM

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas7 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	House Made Guacamole & Chips gff v #7
Garlic & Parmesan Fries gff v6 <i>finished with salt, pepper and parsley</i>	Hoisin Glazed Ribs gff10 <i>slow roasted st. louis ribs</i>
Wedge Salad gff10 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	Grilled Salmon Sandwich*13 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
Calamari Stack9 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	1/4lb Cheeseburger*13 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
Short Rib Tacos gff9 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2)</i>	Baked Brie v12 <i>toasted baguette, rosemary, fig preserves</i>

WINES

Campo Viejo <small>New!</small>6 <i>Cava, Brut, Spain NV</i>	Wither Hills9 <i>Sauvignon Blanc, New Zealand 2022</i>
CP6 <i>Cabernet, Paso Robles 2019</i>	Miner Family Winery11 <i>Viognier, Paso Robles 2020</i>
La Vielle Ferme6 <i>Rose, France 2022</i>	Chandon Brut12 <i>Napa, NV</i>
Ca' Bolani <small>New!</small>9 <i>Prosecco, Italy NV</i>	Nielson12 <i>Pinot Noir, Santa Barbara 2021</i>
Line 399 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	Mer Soleil Silver Unoaked12 <i>Chardonnay, Monterey County 2021</i>
Benvolio Pinot Grigio9 <i>Friuli, Italy 2021</i>	Moniz Family12 <i>Cuvee Olivia, Sonoma 2022</i>

COCKTAILS

Lemon Drop7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</i>	French 7512 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
Raspberry Martini6 <i>house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube</i>	Bennett's Dickel Lemonade9 <i>george dickel tennessee whisky, house lemonade</i>
Bennett's Champagne Lemonade10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil</i>	Jalapeño Margarita12 <i>el jimador tequila, ancho chile liqueur, triple sec, house sweet & sour</i>
Pecan Old Fashioned10 <i>house infused pecan george dickel whisky, cinnamon, clove, cane syrup, chocolate bitters</i>	Skinny Margarita11 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
	Paloma12 <i>21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit, lime</i>

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. 05-11-2024

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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
\$49 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>	Fresh Oysters on the 1/2 Shell gff 23 <i>seven served with mignonette, house-made cocktail sauce, lemon</i>	Big Bang Tempura Shrimp* 16 <i>five traditional style with spicy bang sauce</i>
Salt & Pepper Prawns* 23 <i>six wild mexican jumbo prawns lightly fried, tarragon aioli</i>	Yucatan Empanadas gff # 16 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Prawn Cocktail gff # 19 <i>four wild white mexican prawns, house-made cocktail sauce</i>
Steamed Mussels* # 24 <i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	Bennett's Butcher Board n 24 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	Spinach Dip gff v 16 <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
		Jalapeño Cornbread gff v 15 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup and honey butter</i>

SOUPS & SALADS

Butter Lettuce Salad gff # v 15 <i>fresh apples, shaft blue cheese, house-candied walnuts, maple vinaigrette grilled chicken \$8 – shrimp \$10 – grilled salmon \$14</i>	Soup of the Day 16 <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 and goat cheese 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>	Ahi Poke* gff # 24 <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>
Chicken Tortilla Soup gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</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>	Caesar Salad gff # 12 <i>romaine, parmesan cheese and 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>	Center Cut Filet* gff 51 <i>roasted asparagus, mashed potatoes, herb butter monday wine & dine add \$5 per person</i>	Grilled Pork Chop* gff # 34 <i>bone-in hoisin marinated, mashed potatoes</i>
Blackened Pacific Redfish* gff # 23 <i>sautéed spinach, parmesan</i>	Short Rib gff 37 <i>house-braised angus, mashed potatoes, horseradish cream</i>	<p>Premium Hand Cut Steaks <i>(not included in monday wine & dine special)</i></p> <p>Prime NY Strip* gff mkt price per lb <i>all natural, serves 1-2</i></p> <p>Bone In Aged Rib-Eye* gff mkt price per lb <i>serves 2 or more</i></p> <p>Porterhouse* gff mkt price per lb <i>serves 2 or more</i></p>
Prawn Linguine* 35 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	Steak Frites* gff 36 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	
Roasted Sea Bass gff # 41 <i>fresh filet of sea bass, salsa verde, cotija dust, jalapeno corn cake, corn tortillas (3) no substitutions</i>		

SACRAMENTO FAVORITES

Brick Chicken* gff # 34 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar cornbread croutons, jus</i>	Chicken Enchiladas gff 19 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	Steak & Bacon Tacos* gff 20 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>
Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	French Dip 23 <i>roast beef, horseradish cream, housemade jus, acme roll, fries</i>	Lasagna Bolognese 23 <i>(please allow 18 minutes) parmesan garlic bread</i>
BBQ Ribs & Fried Chicken* 25 <i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +\$10 add ribs (4 more) +\$6</i>	Three Mushroom Burger v # 19 <i>vegetarian mushroom patty: shitake, portabella and cremini, arugula, fresh pesto aioli, green salad or fries</i>	Chile Relleno v # 19 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese</i>
Grilled Mahi Tacos gff # 20 <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>	Sonoran Beef Enchiladas gff 21 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust</i>
	House-Made Meatloaf gff 24 <i>mashed potatoes, jus, crispy shallots</i>	

ON THE SIDE - 11

<i>Sautéed Spinach</i> gff # v	<i>Mashed Potatoes</i> gff v	<i>Cauliflower Gratin</i> gff v	<i>Bacon Mac n' Cheese</i>
<i>Roasted Asparagus</i> gff # v	<i>Brussels Sprouts with bacon, parmesan (roseville-style)</i> gff	<i>Pound of Fries</i> gff v	<i>Parmesan Garlic Bread</i> gluten free bread available gff

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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

Espresso Martini

tahoe blue vodka, kahlua, house
espresso, bailey's irish cream

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain **New!** 35

Quercioli Lambrusco – Sparkling Red, Italy 30

Ca' Bolani – 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 21
cold cured salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel

Two Eggs Your Way* 16
sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butter

Quiche* v 17
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 18
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 18
blistered tomatoes, cheddar, green onion,
sour cream, smashed potatoes

Country Fried Steak 19
fresh hand-cut sirloin, 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 # 18
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* 17
salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour cream

Ahi Poke gff # 24
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 20
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 16
spinach, jalapeño blended with cheese & cream,
house potato chips

Yucatan Empanadas gff 16
crispy corn masa, carnitas-style pulled pork, chipotle
sherry cream, cheese, jalapeño syrup

Big Bang Tempura Shrimp* 16
five traditional style with spicy bang sauce

Bennett's Butcher Board n 24
mixed nuts, a selection of charcuterie, artisan cheeses,
house-marinated olives, focaccia

Jalapeño Cornbread gff v 15
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 and 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 and grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Espresso Martini

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

Mexican Mule

don fulano blanco tequila, lime juice, hibiscus ginger beer

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

Classic Cosmopolitan

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

Prickly Pear Margarita

don fulano blanco tequila, prickly pear, fresh lime juice, agave nectar

Cranberry Martini

ketel one vodka, cranberry puree, fresh lemon juice, cinnamon and clove cane syrup, prosecco

Pecan Old Fashioned

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

Jalapeño Margarita

el jimador tequila, ancho chile liqueur, triple sec, house sweet and sour

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Carajillo

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 and fresh basil

Blackberry Margarita

don julio blanco tequila, blackberry, agave nectar, fresh lime juice

Don Julio Passion Fruit Margarita

don julio blanco tequila, passionfruit, house sweet and sour

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 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

13

Raspberry Martini

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

Posh TNT

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

Skinny Margarita

lalo blanco tequila, fresh lemon and lime juice, agave nectar

Lemon Drop

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

Casa Bennett Margarita

el jimador tequila triple sec, house sweet and sour

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

HOUSE-MADE DESSERTS

14

Key Lime Pie

sweet cream

Chocolate Layer Cake gff

sweet cream and amarena cherries

Kylie's Churros

vanilla cream filled churros, vanilla ice cream, caramel sauce, cinnamon sugar

Banana Crème Pie

fresh bananas, chocolate, sweet cream

Butter Cake, fresh out of the oven

sweet cream, raspberries, powdered sugar

Lemon Creme Brulée gff

rich vanilla custard, lemon essence & supremes, hardened carmelized 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

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

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 and 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, vanilla

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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 2022</i>	12	44	
*Wither Hills Sauvignon Blanc, <i>NZ 2022</i>	17	62	
Grgich Hills Sauvignon Blanc, <i>Napa 2021</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 2022</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 2022</i>	23	87	New!
Flowers, <i>Sonoma Coast 2022</i>	30	99	New!

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2020</i>	13	45	
Ferrari-Carano Merlot, <i>Sonoma County 2021</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 2022</i>	15	55	
Meyer Syrah, Yorkville Highlands, <i>Mendocino 2018</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	
Vinum The Insider, <i>Paso Robles 2020</i>	17	62	
Textbook, <i>Napa Valley 2021</i>	22	81	
Two Horns Reserve, Spring Mountain, <i>Napa 2016</i>	24	88	New!
Big Pour, <i>Napa Valley 2017</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 Whisky	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