

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

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas 8
topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce

Garlic & Parmesan Fries gff v 6
finished with salt, pepper and parsley

Wedge Salad gff 10
crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion

Calamari Stack* 11
rhode island's finest, tarragon aioli, and lemon slaw

Short Rib Tacos* gff 9
shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2)

House Made Guacamole & Chips gff v # 7

Hoisin Glazed Ribs* gff 10
slow roasted st. louis ribs

Grilled Salmon Sandwich* 13
grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries

1/4lb Cheeseburger* 13
american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries

Baked Brie v 12
toasted baguette, rosemary, fig preserves

Tater Tots gff **New!** 8
housemade, bacon, cheddar, chives

WINES

Campo Viejo 6
Cava, Brut, Spain NV

CP 6
Cabernet, Paso Robles 2019

La Vielle Ferme 6
Rose, France 2022

Ca' Bolani 9
Prosecco, Italy NV

Line 39 9
Cabernet Sauvignon, Monterey/Lodi 2021

Benvolio Pinot Grigio 9
Friuli, Italy 2021

Red Wine Sangria **New!** 9
ferrari-carano merlot, triple sec, brandy, orange juice, sparkling water

Wither Hills 9
Sauvignon Blanc, New Zealand 2022

Cvne Crianza Tinto **New!** 9
Tempranillo, Rioja 2020

Peachy Keen Spritzer **New!** 11
peach liqueur, fresh strawberry, lemonade, triple sec

Miner Family Winery 11
Viognier, Paso Robles 2020

Chandon Brut 12
Napa, NV

Nielson 12
Pinot Noir, Santa Barbara 2021

Mer Soleil Silver Unoaked 12
Chardonnay, Monterey County 2021

COCKTAILS

Lemon Drop 7
house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

Raspberry Martini 6
house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube

Bennett's Champagne Lemonade 10
house-infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

Pecan Old Fashioned 10
house infused pecan george dickel whisky, cinnamon, clove, cane syrup, chocolate bitters

French 75 12
tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

Bennett's Dickel Lemonade 9
george dickel tennessee whisky, house lemonade

Jalapeño Margarita 12
el jimador tequila, ancho chile liqueur, triple sec, house sweet & sour

Skinny Margarita 11
lalo blanco tequila, fresh lemon and lime juice, agave nectar

Paloma 12
21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit, lime

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. 7-15-2024
*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 for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.

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 24 <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

Soup of the Day 17 <i>cream of five mushrooms, clam chowder, butternut squash, ask your server for today's special</i>	Mia Salad* gff # n 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Heirloom Tomato Burrata Salad gff # v New! 17 <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil sliced prosciutto or chilled shrimp \$10</i>
Steak Cobb* gff. New! 24 <i>grilled sirloin, greens, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>	Seared Ahi Tuna Salad* gff #. New! 24 <i>butter lettuce, red bell pepper, snow peas, red onion, pickled ginger, fresh mint, cilantro, sesame seeds, fresh lime, sesame ginger vinaigrette</i>	Caesar Salad gff # 12 <i>romaine, parmesan cheese and cornbread croutons grilled chicken \$8 - shrimp \$10 - grilled salmon \$14</i>
Chicken Tortilla Soup* gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Italian Chopped Salad gff New! 22 <i>romaine, radicchio, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>	Maui Beet Salad gff # v 17 <i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese shrimp \$10 - grilled salmon \$14</i>
Ahi Poke* gff # 24 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>		

PRIME SEAFOOD & STEAKS

Grilled Salmon* gff # 37 <i>heirloom grains, spinach, roasted tomatoes, cipollini onion, citrus scallion drizzle</i>	Center Cut Filet* gff New! 52 <i>roasted asparagus, heirloom tomato, blue cheese dust, olive oil drizzle, herb butter monday wine & dine add \$6 per person</i>	Grilled Pork Chop* gff # New! 34 <i>bone-in hoisin marinated, potato croquettes, parmesan</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* 36 <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>	
Alaskan Halibut* gff # New! 42 <i>pan roasted, served on a bed of house-creamed corn, roasted asparagus, crispy prosciutto, lemon scallion drizzle</i>		

SACRAMENTO FAVORITES

Brick Chicken* gff # 34 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, zaatar 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) +\$10</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</i> with bacon, parmesan (roseville-style) gff	<i>Pound of Fries</i> gff v	<i>Parmesan Garlic Bread</i> gluten free bread available gff

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BUBBLES & BRUNCH WEEKENDS Two brunch entrées & a bottle of bubbles \$49 for two from 9 am to 2 pm

BRUNCH COCKTAILS – 14

Orange Marmalade Martini

tahoe blue vodka,
orange marmalade, triple sec,
fresh lemon juice

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..... 35

Quercioli Lambrusco – Sparkling Red, Italy ... 30

Ca' Bolani – Prosecco, Italy 39

Chandon Brut – Napa..... 56

Schramsberg Brut – Rosé, Napa..... 92

Veuve Clicquot, Yellow Label – Champagne, France. 99

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* **New!** 17
salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour cream, avocado,
pico, cilantro

Ahi Poke* gff # 24
fresh ahi, greens, avocado, ponzu sesame ginger
dressing, pickled ginger, wasabi

Heirloom Tomato Burrata Salad gff # v **New!** 17
fresh burrata, torn basil, balsamic reduction, extra
virgin olive oil | sliced prosciutto or chilled shrimp \$10

Steak Cobb* gff **New!** 24
grilled sirloin, greens, 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 & 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 grapefruit & rose botanical, 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 triple sec, fresh lemon juice

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 & sour

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

Blackberry Margarita

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

Don Julio Passion Fruit Margarita

don julio blanco tequila, passion fruit, house sweet & sour

BEER

8

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Prangster
Orange Ave Wit

DRAFT

Rotating Handle

HOUSE COCKTAILS

13

Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, large cube, 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 & 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

SPRITZERS

NEW!

Red Wine Sangria New! 13
ferrari-carano merlot, triple sec, brandy, orange juice, sparkling water

Lillet Spritzer New! 14
lillet liqueur, sparkling water

The Vargas New! 16
el jimador tequila, mint, orange marmalade, chandon brut

Peachy Keen New! 14
peach liqueur, fresh strawberry, lemonade, triple sec

St. Germain Spritzer New! 27
st germain liqueur, campo viejo cava, fresh strawberries, blackberries, raspberries, sparkling water (serves 2)

MOCKTAILS

7

Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee

italian cherries, house sweet & sour, lemonade, sparkling water

Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

Lavender Lemonade

house-made lemonade, lavender syrup

HOUSE-MADE DESSERTS

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

14

Key Lime Pie

sweet cream

Kylie's Churros

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

Chocolate Layer Cake gff

sweet cream & amarena cherries

Strawberry Shortcake New!

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

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

AFTER DINNER COCKTAILS & MORE

14

Irish Coffee

tullamore dew, sweet cream, sugar, coffee

Hanky Panky Cocktail

tanqueray gin, sweet vermouht, fernet-branca liqueur

B52 Cocktail

kahlua, baileys, grand marnier, served on the rocks

Sambuca

anise-flavored liqueur, served neat, w/ three espresso beans

Frangelico Hazelnut Liqueur

served neat in a snifter

Grand Marnier Liqueur

a blend of fine french cognac w/ orange essence

White Russian

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

Hennessey V.S.

oak-aged bold & fragrant w/ toasted fruit notes

PORTS

Meyer Family Old Vine Zinfandel Port 15
aromas of baked fruit & cooking spice, along w/ warm notes of alembic zinfandel brandy

Dow's Fine Tawny Port 15
10 year, portugal, honey, toffee, & caramel, accented by nutty notes, vibrant & sweet w/ delicate structure

Sandeman Old Tawny Port 30
30 year, portugal, aroma of honey & spices, underscored w/ 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
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i>	12	30
*Ca' Bolani Prosecco, <i>Italy</i>	14	39
Chandon Brut, <i>Napa</i>	16	56
Schramsberg Brut Rosé, <i>Napa</i>	18	92
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	20	99

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>	14	49
*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

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
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
Nielson, <i>Santa Barbara 2021</i>	14	51
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2022</i>	23	87
Flowers, <i>Sonoma Coast 2022</i>	30	99

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
*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
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2020</i>	12	44

New!

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
Big Pour, <i>Napa Valley 2017</i>	31	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 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	15
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	15
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	32
The Macallan 15 Year, Old Double Cask	48
Lagavulin Single Malt 16 Year	30
Talisker 10 Year Single Malt	20
Johnnie Walker Black	15
Oban 14 Year	18

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>	15

TEQUILA

Don Julio 1942	39
Don Julio Primavera	35
Clase Azul Reposado	36
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	15
Lalo Blanco Tequila	15