



with our Summer Specials

2 Courses for \$30 or 3 Courses for \$35

LIMITED TIME MENU | NOT VALID FOR MONDAY WINE & DINE PROMOTION



STARTER

- Bennett Green Salad gff # cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette
Chopped Wedge Salad gff crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion
Chicken Tortilla Soup\* gff # black beans, roasted tomatoes, rotisserie chicken, cilantro, corn tortilla chip
Caesar Salad gff # romaine, parmesan cheese and cornbread croutons

ENTRÉE

- Grilled Salmon\* gff # heirloom grains, spinach, roasted tomatoes, cipollini onion, citrus scallion drizzle
Tomato Burrata Salad gff fresh burrata, torn basil, balsamic reduction, extra virgin olive oil, choice of prosciutto or shrimp
Chimichurri Chicken\* gff # all-natural chicken breast, heirloom grains, spinach, roasted tomatoes, cipollini onions
Steak Frites\* gff herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion

DESSERT

- Chocolate Layer Cake gff sweet cream & amarena cherries
Ice Cream Sundae n vanilla ice cream with your choice of chocolate or caramel sauce



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



# 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 •

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

## SHARE PLATES

<b>Spicy Cheese, Roasted Corn &amp; Chicken Flautas</b> ..... 8 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	<b>House Made Guacamole &amp; Chips</b> gff v # ..... 7
<b>Garlic &amp; Parmesan Fries</b> gff v ..... 6 <i>finished with salt, pepper and parsley</i>	<b>Hoisin Glazed Ribs*</b> gff ..... 10 <i>slow roasted st. louis ribs</i>
<b>Wedge Salad</b> gff ..... 10 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	<b>Grilled Salmon Sandwich*</b> ..... 13 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
<b>Calamari Stack*</b> ..... 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	<b>1/4lb Cheeseburger*</b> ..... 13 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
<b>Short Rib Tacos*</b> gff ..... 9 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2)</i>	<b>Baked Brie</b> v ..... 12 <i>toasted baguette, rosemary, fig preserves</i>
	<b>Tater Tots</b> gff <b>New!</b> ..... 8 <i>housemade, bacon, cheddar, chives</i>

## WINES

<b>Campo Viejo</b> ..... 6 <i>Cava, Brut, Spain NV</i>	<b>Wither Hills</b> ..... 9 <i>Sauvignon Blanc, New Zealand 2022</i>
<b>CP</b> ..... 6 <i>Cabernet, Paso Robles 2019</i>	<b>Cvne Crianza Tinto</b> <b>New!</b> ..... 9 <i>Tempranillo, Rioja 2020</i>
<b>La Vielle Ferme</b> ..... 6 <i>Rose, France 2022</i>	<b>Peachy Keen Spritzer</b> <b>New!</b> ..... 11 <i>peach liqueur, fresh strawberry, lemonade, triple sec</i>
<b>Ca' Bolani</b> ..... 9 <i>Prosecco, Italy NV</i>	<b>Miner Family Winery</b> ..... 11 <i>Viognier, Paso Robles 2020</i>
<b>Line 39</b> ..... 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	<b>Chandon Brut</b> ..... 12 <i>Napa, NV</i>
<b>Benvolio Pinot Grigio</b> ..... 9 <i>Friuli, Italy 2021</i>	<b>Nielson</b> ..... 12 <i>Pinot Noir, Santa Barbara 2021</i>
<b>Red Wine Sangria</b> <b>New!</b> ..... 9 <i>ferrari-carano merlot, triple sec, brandy, orange juice, sparkling water</i>	<b>Mer Soleil Silver Unoaked</b> ..... 12 <i>Chardonnay, Monterey County 2021</i>

## COCKTAILS

<b>Lemon Drop</b> ..... 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</i>	<b>French 75</b> ..... 12 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
<b>Raspberry Martini</b> ..... 6 <i>house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube</i>	<b>Bennett's Dickel Lemonade</b> ..... 9 <i>george dickel tennessee whisky, house lemonade</i>
<b>Bennett's Champagne Lemonade</b> ..... 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut &amp; fresh basil</i>	<b>Jalapeño Margarita</b> ..... 12 <i>el jimador tequila, ancho chile liqueur, triple sec, house sweet &amp; sour</i>
<b>Pecan Old Fashioned</b> ..... 10 <i>house infused pecan george dickel whisky, cinnamon, clove, cane syrup, chocolate bitters</i>	<b>Skinny Margarita</b> ..... 11 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
	<b>Paloma</b> ..... 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  
\$49 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  
six wild mexican jumbo prawns lightly fried,  
tarragon aioli

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

**Fresh Oysters on the 1/2 Shell\*** gff ..... 24  
seven served with mignonette, house-made  
cocktail sauce, lemon

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

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

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

**Prawn Cocktail\*** gff # ..... 19  
four wild white mexican prawns, house-made  
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

**Soup of the Day** ..... 17  
cream of five mushrooms, clam chowder, butternut  
squash, ask your server for today's special

**Steak Cobb\*** gff. **New!** ..... 24  
grilled sirloin, greens, bacon, egg, tomatoes,  
shaft blue cheese, red wine vinaigrette

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

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

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

**Seared Ahi Tuna Salad\*** gff #. **New!** ..... 24  
butter lettuce, red bell pepper, snow peas, red onion,  
pickled ginger, fresh mint, cilantro, sesame seeds,  
fresh lime, sesame ginger vinaigrette

**Italian Chopped Salad** gff. **New!** ..... 22  
romaine, radicchio, genoa salami, red onion,  
garbanzo beans, mozzarella, tomatoes, artichoke  
hearts, red wine vinaigrette

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

**Caesar Salad** gff # ..... 12  
romaine, parmesan cheese and cornbread croutons  
grilled chicken \$8 - shrimp \$10 - grilled salmon \$14

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

## PRIME SEAFOOD & STEAKS

**Grilled Salmon\*** gff # ..... 37  
heirloom grains, spinach, roasted tomatoes, cipollini  
onion, citrus scallion drizzle

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

**Prawn Linguine\*** ..... 36  
six wild mexican white prawns, spinach, blistered  
tomatoes, parmesan, garlic, shallots & beurre blanc

**Alaskan Halibut\*** gff #. **New!** ..... 42  
pan roasted, served on a bed of house-creamed corn,  
roasted asparagus, crispy prosciutto, lemon scallion  
drizzle

**Center Cut Filet\*** gff. **New!** ..... 52  
roasted asparagus, heirloom tomato, blue cheese  
dust, olive oil drizzle, herb butter  
monday wine & dine add \$6 per person

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

**Steak Frites\*** gff ..... 36  
herb marinated hanger steak, french fries,  
red wine jus, arugula, cipollini onion

**Grilled Pork Chop\*** gff #. **New!** ..... 34  
bone-in hoisin marinated, potato croquettes, parmesan

**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, zaatar cornbread croutons, jus

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

**BBQ Ribs & Fried Chicken\*** ..... 25  
st. louis style ribs, hand-breaded boneless  
chicken breast, waffle fries  
all ribs, no chicken +\$10 | add ribs (4 more) +\$10

**Grilled Mahi Tacos\*** gff # ..... 20  
house-made corn tortillas, savoy cabbage slaw,  
chipotle aioli, cilantro, salsa

**Chicken Enchiladas\*** gff ..... 19  
rotisserie chicken and roasted salsa, topped with  
salsa verde, jack cheese, cotija dust

**French Dip\*** ..... 23  
roast beef, horseradish cream, housemade jus,  
acme roll, fries

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

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

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

**Steak & Bacon Tacos\*** gff ..... 20  
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

**Sonoran Beef Enchiladas\*** gff ..... 21  
slow cooked and shredded, wrapped with pepper  
jack cheese, chipotle sherry cream sauce, cotija dust

## ON THE SIDE - 11

Sautéed Spinach gff # v

Roasted Asparagus gff # v

Mashed Potatoes gff v

Brussels Sprouts with bacon,  
parmesan (roseville-style) gff

Cauliflower Gratin gff v

Pound of Fries gff v

Bacon Mac n' Cheese

Parmesan Garlic Bread  
gluten free bread available gff

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## 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
- Frangelico Hazelnut Liqueur**  
served neat in a snifter

- Hanky Panky Cocktail**  
tanqueray gin, sweet vermouthe, fernet-branca liqueur
- Grand Marnier Liqueur**  
a blend of fine french cognac w/ 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, w/ three espresso beans
- 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

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 | 7-26-2024

\*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.  
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.



## 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



### 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