



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.

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# 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

**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

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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

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

## SOUPS & SALADS

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

## PRIME SEAFOOD & STEAKS

<b>Grilled Salmon*</b> gff # ..... 37 <i>heirloom grains, spinach, roasted tomatoes, cipollini onion, citrus scallion drizzle</i>	<b>Center Cut Filet*</b> gff <b>New!</b> ..... 52 <i>roasted asparagus, heirloom tomato, blue cheese dust, olive oil drizzle, herb butter monday wine &amp; dine add \$6 per person</i>	<b>Grilled Pork Chop*</b> gff # <b>New!</b> ..... 34 <i>bone-in hoisin marinated, potato croquettes, parmesan</i>
<b>Blackened Pacific Redfish*</b> gff # ..... 23 <i>sautéed spinach, parmesan</i>	<b>Short Rib*</b> gff ..... 37 <i>house-braised angus, mashed potatoes, horseradish cream</i>	<p><b>Premium Hand Cut Steaks</b> (not included in monday wine &amp; dine special)</p> <p><b>Prime NY Strip*</b> gff ..... mkt price per lb all natural, serves 1-2</p> <p><b>Bone In Aged Rib-Eye*</b> gff ..... mkt price per lb serves 2 or more</p> <p><b>Porterhouse*</b> gff ..... mkt price per lb serves 2 or more</p>
<b>Prawn Linguine*</b> ..... 36 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots &amp; beurre blanc</i>	<b>Steak Frites*</b> gff ..... 36 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	
<b>Alaskan Halibut*</b> gff # ..... 42 <i>pan roasted, served on a bed of house-creamed corn, roasted asparagus, crispy prosciutto, lemon scallion drizzle</i>		

## ROSEVILLE FAVORITES

<b>Bennett's Cheeseburger*</b> ..... 19 <i>all chuck, hand-crafted, black pepper aioli, acme bun, fries</i>	<b>French Dip*</b> ..... 23 <i>roast beef, horseradish cream, house-made jus, acme roll, fries</i>	<b>Lasagna Bolognese*</b> ..... 23 <i>(please allow 18 minutes) parmesan garlic bread</i>
<b>House-Made Meatloaf*</b> gff ..... 24 <i>mashed potatoes, jus, crispy shallots</i>	<b>Grilled Mahi Tacos*</b> gff # ..... 20 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	<b>Chile Relleno</b> v # ..... 19 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale and cream cheese</i>
<b>Chicken Enchiladas*</b> gff ..... 19 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	<b>Bennett's Bánh Mí Sandwich*</b> ..... 18 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	<b>Grilled Chimichurri Chicken*</b> gff # ..... 22 <i>all-natural chicken breast, heirloom grains, sautéed spinach</i>
<b>BBQ Ribs &amp; Fried Chicken*</b> ..... 25 <i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +10   add ribs (4 more) +\$10</i>	<b>Steak &amp; Bacon Tacos*</b> gff ..... 20 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa and queso fresco</i>	<b>Grilled Chicken, Bacon &amp; Cheese Sandwich*</b> ..... 18 <i>lettuce, tomato, onion, chipotle aioli, fries</i>
<b>Three Mushroom Burger</b> v # ..... 19 <i>vegetarian mushroom patty: shitake, portabella and cremini, arugula, fresh pesto aioli, green salad or fries</i>	<b>Chicken Panini</b> ..... 16 <i>apple, brie, caramelized onion, sourdough, fries</i>	<b>Sonoran Beef Enchiladas*</b> gff ..... 21 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust</i>

## 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 w/ Bacon & parmesan gff	Pound of Fries gff v	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, with 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, chipot-  
le 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 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 & 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 | Pitcher \$51

### 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 Pitcher \$51

## BEER

8

### DRAFT

Bike Dog Hazy  
Brewbilt Rotating Tap  
Great White Belgium Ale  
Knee Deep IPA  
Trumer Pils  
Rotating Tap

### BOTTLE

Lagunitas IPNA  
Bud Light  
Coors Light  
Corona Premier  
Guinness  
Michelob Ultra  
Daura Damm gff

7

## 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

### Frozen Mai Tai

plantation white rum, pineapple dole whip, mahina hawaiian dark rum | Pitcher \$45

## SPRITZERS

NEW!

Red Wine Sangria <sup>New!</sup>.....13  
ferrari-carano merlot, triple sec, brandy, orange juice, sparkling water

Lillet Spritzer <sup>New!</sup>.....14  
lillet liqueur, sparkling water

The Vargas <sup>New!</sup>.....16  
el jimador tequila, mint, orange marmalade, chandon brut

Peachy Keen <sup>New!</sup>.....14  
peach liqueur, fresh strawberry, lemonade, triple sec

St. Germain Spritzer <sup>New!</sup>.....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 and amarena cherries

### Strawberry Shortcake <sup>New!</sup>

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 vermouth, 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.



**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 2020</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 2022</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 2021</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 2021</i>	14	51
*Sean Minor, Nicole Marie, <i>North Coast 2022</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
*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
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
Basil Hayden Toast Small Batch 80	18
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
Blade and Bow - Kentucky Straight Bourbon Whiskey	16
Jack Daniels Old No. 7, Tennessee Whiskey	14
Buffalo Trace - Kentucky Straight Bourbon Whiskey	15
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 Macallan 15 Year, Old Double Cask	48
Lagavulin Single Malt 16 Year	30
Talisker 10 Year Single Malt	20
Johnnie Walker Black	15

**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
Ketel One Peach & Orange Blossom	14

**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
Clase Azul Reposado	36
Patron Anejo XT	22
Casamigos Mezcal	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Cristalino Reposado	17
Casamigos Reposado	17
Don Julio Reposado	18
Casa Dragones Blanco	16
Buendia Blanco	14
Don Julio Blanco	14
Xicaru Reposado Mezcal	13
21 Seeds Cucumber Jalapeno	14
21 Seeds Valencia Orange	14
21 Seeds Grapefruit Hibiscus	14
Don Fulano Blanco	15
Lalo Blanco Tequila	15