

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

• DAILY HAPPY HOUR 2-6PM •

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

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

Potato Croquettes gff **New!** 8
house-made tater tots, stuffed with bacon, cheddar, chives

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

Baked Brie v 12
toasted baguette, rosemary, fig preserves

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

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

WINES

Campo Viejo 6
Cava, Brut, Spain NV

CP 6
Cabernet, Paso Robles 2021

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 2022

Moniz Family **New!** 11
Cuvee Alexandra, Sonoma 2022

Wither Hills 9
Sauvignon Blanc, New Zealand 2022

Cvne Crianza Tinto 9
Tempranillo, Rioja 2020

Markham **New!** 11
Six Stack Merlot, North coast 2021

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

Blood Orange Sour vegan **New!** 12
elijah craig small batch, blood orange, st-germain, lemon, fee foam

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

Strawberry Rye Smash **New!** 12
bulleit rye, strawberries, mint, lemon, cane syrup, sparkling water

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 10-15-2024

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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 and 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 oysters served with mignonette, house-made cocktail sauce, lemon</i>	Prawn Cocktail* gff # 19 <i>four wild white mexican prawns, house-made cocktail sauce</i>
Salt & Pepper Prawns* 23 <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	Yucatan Empanadas* gff # 17 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Spinach Dip gff v 16 <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
Steamed Mussels* # 24 <i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	Big Bang Tempura Shrimp* 16 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v 15 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Dungeness Crab Deviled Eggs gff New! 21 <i>meyer lemon aioli</i>	Bennett's Butcher Board n 28 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread</i>	

SOUPS & SALADS

Soup of the Day 17 <i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	Ahi Poke* gff # 24 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	Italian Chopped Salad gff 23 <i>romaine, radicchio, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>
Steak Cobb* gff 24 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	Mia Salad* gff # n 22 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Caesar Salad gff # New! 12 <i>romaine, parmesan cheese cornbread croutons add chicken \$8 or salmon \$14</i>
Chicken Tortilla Soup* gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Seared Ahi Tuna Salad* gff # 24 <i>butter lettuce, red bell pepper, snow peas, red onion, pickled ginger, fresh mint, cilantro, sesame seeds, fresh lime, sesame ginger vinaigrette</i>	Maui Beet Salad gff # v 17 <i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese add shrimp \$10 or salmon \$14</i>

PRIME SEAFOOD & STEAKS

Mexican Striped Sea Bass* New! 36 <i>pan roasted, fennel, tomatoes, basil, roasted asparagus no substitutions monday wine & dine add \$6 per person</i>	Center Cut Filet* gff 53 <i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	Pork Shank Osso Buco* New! 33 <i>slow braised, heirloom grains, spinach, roasted tomatoes, cipollini onions, gremolata no substitutions</i>
Grilled Salmon* gff # 37 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	Steak & Bacon Tacos* gff 21 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	Grilled Pork Chop* gff # 35 <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>	
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 onions</i>	

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

Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</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>	Vegetable Quinoa Bowl gff # New! 19 <i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm add shrimp \$10 or chicken \$8</i>
Cannelloni* New! 23 <i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	Three Mushroom Burger v # 19 <i>vegetarian mushroom patty: shiitake, portobello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	Lasagna Bolognese* 25 <i>(please allow 18 minutes) parmesan garlic bread</i>
House-Made Meatloaf* gff 25 <i>mashed potatoes, jus, crispy shallots</i>	French Dip* 23 <i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	Grilled Mahi Tacos* gff # 20 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>
Chicken Enchiladas* gff 20 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	Bennett's Bánh Mí Sandwich* 19 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	Sonoran Beef Enchiladas* gff 22 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust</i>
Chile Relleno v # 19 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese</i>		Brick Chicken* gff # 34 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar cornbread croutons, jus</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 gluten free bread available</i> gff

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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

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BRUNCH COCKTAILS

Orange Marmalade Martini <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> 15	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i> 14	Spiced Eggnog ^{New!} <i>evan williams bourbon, rum, brandy, cream</i> 14	Bloody Mary <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> 14	Espresso Martini <i>gruven handcrafted vodka, kahlua, house espresso, bailey's irish cream</i> 15
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain 35	Ca'Bolani – Prosecco, Italy 39	Chandon Brut – Napa 59
Quercioli Lambrusco – Sparkling Red, Italy ... 30	Twin Rocks – Sparkling Rosé, Sierra Foothills . 53	Veuve Clicquot, Yellow Label–Champagne, France. 103

SHARE PLATES

Dungeness Crab Deviled Eggs gff ^{New!} 21 <i>meyer lemon aioli</i>	Yucatan Empanadas* gff..... 17 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Bennett's Butcher Board n 28 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia</i>
Trio of Dips gff v n..... 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Big Bang Tempura Shrimp* 16 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v..... 15 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Spinach Dip gff v..... 16 <i>spinach, jalapeño blended with cheese, cream, house potato chips</i>		

BRUNCH

Weekends from 9am-2pm

Avocado Toast vegan #..... 19 <i>acme pain au levain, avocado, salad greens, house vinaigrette</i>	Country Fried Steak* 19 <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy add two eggs +\$5</i>	Bennett's Bánh Mí Sandwich* ^{New!} 19 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
Lox Plate 21 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>	French Dip* ^{New!} 23 <i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	Steak & Bacon Tacos* gff..... 21 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>
Two Eggs Your Way* 16 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>	Mia Salad* gff # n 21 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Steak Cobb* gff 24 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>
Quiche* v 17 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>	Dungeness Crab Omelet* gff ^{New!} 27 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	Eggs Benedict* ^{New!} 21 <i>toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes</i>
Corned Beef Hash* gff 19 <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>	Stuffed French Toast 16 <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</i>	Chicken Tortilla Soup* gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
Veggie Omelet* gff v 18 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>	Chicken Wet Burrito* ^{New!} 18 <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro</i>	Biscuits & Country Sausage Gravy* 15 <i>house-baked buttermilk biscuits Add grilled ham, sausage, or bacon +\$5</i>
Huevos Rancheros* gff 16 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Ahi Poke* gff # 24 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>
Loaded Bacon Omelet* gff 19 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>		Maui Beet Salad gff # v..... 17 <i>salad greens, ponzu sesame ginger dressing, cucumber, goat cheese add shrimp +\$10 – grilled salmon +\$14</i>

ON THE SIDE

bacon gff 7 (4 pieces)	ham gff 7	country sausage gff 7 (2 patties)	smashed potatoes gff v 6	2 eggs your way gff 8	half avocado gff v # 7
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KIDS BRUNCH – 9

Traditional Breakfast* <i>scrambled eggs and bacon, ham or sausage with toasted biscuit</i>	Egg & Cheese Breakfast Sandwich* ^{New!} <i>toasted roll with cheddar cheese, fries</i>	French Toast Stick Stack* ^{New!} <i>powdered sugar, syrup, strawberry garnish</i>	Cheeseburger & Fries ^{New!} <i>all chuck, cheddar cheese, fries</i>
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SPECIALTY COCKTAILS

15

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

Maple Syrup Old Fashioned New!
bulleit rye, whistle pig maple syrup, black walnut bitters

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

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

Grey Goose Martini 16 New!
house-stuffed blue cheese olives

Bennett's Mule
ketel one vodka, fresh lime juice, ginger beer

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

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

SEASONAL COCKTAILS

Cranberry Martini 15
ketel one vodka, cranberry purée, fresh lemon juice, cinnamon & clove cane syrup, prosecco

Blood Orange Sour vegan New! 15
elijah craig small batch, blood orange, st-germain, lemon, fee foam

Spiced Eggnog New! 14
evan williams bourbon, rum, brandy, cream, cinnamon dust

Kir Royale New! 14
chambord, prosecco, raspberry

Gingerbread Martini New! 15
ketel one, kahlua, baileys, gingerbread syrup, cream, candy cane

Slice of Pie New! 14
elijah craig small batch, cranberry pie syrup, spiced syrup, rosemary, lemon

Strawberry Rye Smash New! 14
bulleit rye, strawberries, mint, lemon, cane syrup, sparkling water

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

Blackberry Smash New!
blackberries, mint, cane syrup, lime, sparkling water

HOUSE COCKTAILS

14

Raspberry Martini
house-infused raspberry vodka, fresh lemon juice, large cube, soda water

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

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

Casa Bennett Margarita
el jimador tequila, triple sec, house sweet & sour

Jalapeño Margarita
el jimador tequila, ancho chile liqueur, 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

HOUSE-MADE DESSERTS

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

14

Key Lime Pie
sweet cream

Banana Cream Pie New!
fresh bananas, chocolate, sweet cream

Chocolate Layer Cake gff
sweet cream & amarena cherries

Apple Crisp n New!
hot out of the oven, vanilla ice cream

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

Irish Coffee 14
tullamore dew, sweet cream, sugar cube, coffee

Espresso Martini 15
gruven vodka, kahlua, house espresso, cane syrup, baileys irish cream

Orange Marmalade Martini 15
gruven vodka, orange marmalade, triple sec, fresh lemon juice

Chocolate Oranjesicle New! **Martini** 15
ketel one oranje, trader vic's chocolate liqueur, chocolate syrup, cream

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

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>	17	59	
Twin Rocks Sparkling Rosé, <i>Sierra Foothills</i>	16	53	New!
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103	

ROSÉ

*La Vielle Ferme, <i>France 2023</i>	12	44	
La Crema Pinot Noir Rosé, <i>Monterey 2022</i>	14	48	

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2022</i>	15	49	
Twin Rocks Sauvignon Blanc, <i>Sierra Foothills 2022</i>	14	45	New!
*Wither Hills Sauvignon Blanc, <i>NZ 2023</i>	17	62	
Grgich Hills Sauvignon Blanc, <i>Napa 2022</i>	20	73	
*Miner Family, Viognier, <i>Paso Robles 2020</i>	14	48	

CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2022</i>	13	46	
*Harken, <i>Central Coast 2023</i>	15	51	
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2022</i>	16	55	
Talbott, Sleepy Hollow Vineyard, <i>Santa Lucia Highlands</i>	17	59	
Frank Family, <i>Carneros 2023</i>	22	79	
Rombauer, <i>Carneros 2022</i>	25	81	New!

PINOT NOIR

*Falcon's Perch, <i>Monterey 2022</i>	14	48	
MacRostie, <i>Sonoma Coast 2023</i>	17	59	
Argyle Bloomhouse, <i>Willamette Valley 2022</i>	16	52	
Nielson, <i>Santa Barbara 2022</i>	15	51	
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2022</i>	20	87	
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>	17	59	
Frog's Leap Zinfandel, <i>Napa 2021</i>	22	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 2019</i>	14	51	
*Wise Villa, Zinfandel, <i>Placer 2020</i>	14	48	
Frank Family Zinfandel, <i>Napa 2022</i>	29	99	New!
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2020</i>	13	44	

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2021</i>	13	45	
*CP, <i>Paso Robles 2021</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 2022</i>	22	81	
Two Horns Reserve, Spring Mountain, <i>Napa 2019</i>	24	88	
Big Pour, <i>Napa Valley 2017</i>	32	111	
Silver Oak, <i>Alexander Valley 2019</i>	34	122	
Caymus, <i>Napa Valley (750 ml), 2022</i>	36	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	

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	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Dickel Tennessee Whisky Signature 12	14
Dickel Rye Whisky Small Batch	15
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Maker's Mark - Kentucky Straight Bourbon Whisky	16
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Copper Tongue 16 Year Straight Bourbon Whiskey	35
Crown Royal Canadian Whisky - Special Reserve	17
Crown Royal Canadian Fine Deluxe	15
Roe & Co. Irish Whiskey	16
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	31
Talisker 10 Year Single Malt	21
Johnnie Walker Black	16
Oban 14 Year	18

VODKA

Grey Goose	17
Tito's	14
Belvedere	16
Ketel One	15
Ketel One Citroen	15
Ketel One Cucumber & Mint	14
Ketel One Grapefruit & Rose	14
Ketel One Oranje	15
Absolut Elyx	17

GIN

Tanqueray London Dry	14
Bombay Sapphire, <i>England</i>	15
Hendrick's, <i>Scotland</i>	17
Tanqueray 10, <i>Great Britain</i>	16
Tanqueray Sevilla Orange, <i>Great Britain</i>	16
Empress Small Batch, <i>B.C., Canada</i>	16

TEQUILA

Don Julio 1942	42
Don Julio Primavera	35
Clase Azul Reposado	41
Patron Anejo XT	23
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	18
Don Julio Reposado	18
Don Julio Blanco	15
Xicaru Reposado Mezcal	13
21 Seeds Grapefruit Hibiscus	14
Don Fulano Blanco	16
Lalo Blanco Tequila	16