

# 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

\*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 and 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*

- Yucatan Empanadas\*** gff ..... 17  
*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 ..... 28  
*mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread*
- Dungeness Crab Deviled Eggs** gff New! ..... 21  
*meyer lemon aioli*

- 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, honey butter*

SOUPS & SALADS

- Soup of the Day** ..... 17  
*cream of five mushroom, clam chowder, butternut squash, ask your server for today's special*
- Steak Cobb\*** gff ..... 24  
*grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's 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 ..... 22  
*salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons*
- Seared Ahi Tuna Salad\*** gff # ..... 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 ..... 23  
*romaine, radicchio, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette*
- Caesar Salad** gff # New! ..... 12  
*romaine, parmesan cheese cornbread croutons*  
*add chicken \$8 or salmon \$14*
- Maui Beet Salad** gff # v ..... 17  
*salad greens, ponzu sesame ginger dressing, cucumber and goat cheese | add shrimp \$10 | add grilled salmon \$14*

PRIME SEAFOOD & STEAKS

- Mexican Striped Sea Bass\*** New! ..... 36  
*pan roasted, fennel, tomatoes, basil, roasted asparagus | no substitutions*  
*monday wine & dine add \$6 per person*
- Grilled Salmon\*** gff # ..... 37  
*heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, 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*

- Center Cut Filet\*** gff ..... 53  
*mashed potatoes, roasted asparagus*  
*monday wine & dine add \$6 per person*
- Steak & Bacon Tacos\*** gff ..... 21  
*house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco*
- 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 onions*

- Pork Shank Osso Buco\*** New! ..... 33  
*slow braised, heirloom grains, spinach, roasted tomatoes, cipollini onions, gremolata | no substitutions*
- Grilled Pork Chop\*** gff # ..... 35  
*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*

ROSEVILLE FAVORITES

- Bennett's Cheeseburger\*** ..... 19  
*all chuck, hand-crafted, black pepper aioli, acme bun, fries*
- Cannelloni\*** New! ..... 23  
*ground sausage, mortadella, parmesan, bechamel, marinara, focaccia*
- House-Made Meatloaf\*** gff ..... 25  
*mashed potatoes, jus, crispy shallots*
- Chicken Enchiladas\*** gff ..... 20  
*rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust*
- Chile Relleno** v # ..... 19  
*roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese*

- 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*
- Three Mushroom Burger** v # ..... 19  
*vegetarian mushroom patty: shiitake, portobello and cremini, arugula, fresh pesto aioli, green salad or fries*
- French Dip\*** ..... 23  
*roast beef, horseradish cream, house-made jus, acme roll, fries*  
*gluten free bread available, please ask us! gff*
- Bennett's Bánh Mí Sandwich\*** ..... 19  
*spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños*

- Vegetable Quinoa Bowl** gff # New! ..... 19  
*cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm | add shrimp \$10 or chicken \$8*
- Lasagna Bolognese\*** ..... 25  
*(please allow 18 minutes) parmesan garlic bread*
- Grilled Mahi Tacos\*** gff # ..... 20  
*house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa*
- Sonoran Beef Enchiladas\*** gff ..... 22  
*slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust*
- Grilled Chimichurri Chicken\*** gff # ..... 22  
*all-natural chicken breast, heirloom grains, sautéed spinach*

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 with bacon, parmesan gff | Pound of Fries gff v     | Parmesan Garlic Bread<br><i>gluten free bread available gff</i> |

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## BRUNCH COCKTAILS

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

## MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

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

## SHARE PLATES

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

## BRUNCH

Weekends from 9am-2pm

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

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

## 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 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

### DRAFT

8

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

### BOTTLE

7

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

## 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

### Frozen Mai Tai

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

## 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

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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>	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 2021</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	
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2020</i>	13	44	New!

**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	
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	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Dickel Tennessee Whisky Signature 12	14
Dickel Rye Whisky Small Batch	15
Blade and Bow - Kentucky Straight Bourbon Whiskey	17
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Buffalo Trace - Kentucky Straight Bourbon Whiskey	16
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	16
Roe & Co. Irish Whiskey	16
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	31
Talisker 10 Year Single Malt	21
Johnnie Walker Black	16

**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 Peach & Orange Blossom	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
Clase Azul Reposado	41
Patron Anejo XT	23
Casamigos Mezcal	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Cristalino Reposado	17
Casamigos Reposado	18
Don Julio Reposado	18
Casa Dragones Blanco	17
Don Julio Blanco	15
Xicaru Reposado Mezcal	13
21 Seeds Cucumber Jalapeño	14
21 Seeds Valencia Orange	14
21 Seeds Grapefruit Hibiscus	14
Don Fulano Blanco	16