

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

WINES

Campo Viejo 6 <i>Cava, Brut, Spain NV</i>	Wither Hills 9 <i>Sauvignon Blanc, New Zealand 2022</i>
CP 6 <i>Cabernet, Paso Robles 2021</i>	Cvne Crianza Tinto 9 <i>Tempranillo, Rioja 2020</i>
La Vielle Ferme 6 <i>Rose, France 2022</i>	Markham New! 11 <i>Six Stack Merlot, North coast 2021</i>
Ca' Bolani 9 <i>Prosecco, Italy NV</i>	Miner Family Winery 11 <i>Viognier, Paso Robles 2020</i>
Line 39 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	Chandon Brut 12 <i>Napa, NV</i>
Benvolio Pinot Grigio 9 <i>Friuli, Italy 2022</i>	Nielson 12 <i>Pinot Noir, Santa Barbara 2021</i>
Moniz Family New! 11 <i>Cuvee Alexandra, Sonoma 2022</i>	Mer Soleil Silver Unoaked 12 <i>Chardonnay, Monterey County 2021</i>

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</i>	French 75 12 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
Raspberry Martini 6 <i>house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube</i>	Bennett's Dickel Lemonade 9 <i>george dickel tennessee whisky, house lemonade</i>
Bennett's Champagne Lemonade 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	Blood Orange Sour vegan New! 12 <i>elijah craig small batch, blood orange, st-germain, lemon, fee foam</i>
Pecan Old Fashioned 10 <i>house-infused pecan george dickel whisky, cinnamon & clove cane syrup, chocolate bitters</i>	Skinny Margarita 11 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
	Strawberry Rye Smash New! 12 <i>bulleit rye, strawberries, mint, lemon, cane syrup, sparkling water</i>

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 12-19-2024

*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 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Yucatan Empanadas* gff 17 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Prawn Cocktail* gff # 19 <i>four wild white mexican prawns, house-made cocktail sauce</i>
Salt & Pepper Prawns* 23 <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	Big Bang Tempura Shrimp* 16 <i>five traditional style with spicy bang sauce</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>	Bennett's Butcher Board n 28 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</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>	

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 23 <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 add grilled salmon \$14</i>

PRIME SEAFOOD & STEAKS

Mexican Striped Sea Bass* gff New! 41 <i>pan roasted, fennel, tomatoes, basil, roasted asparagus no substitutions monday wine & dine add \$5 per person</i>	Center Cut Filet* gff 54 <i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	Pork Shank Osso Buco* gff New! 35 <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 # 36 <i>bone-in hoisin marinated, mashed potatoes</i>
Blackened Pacific Redfish* gff # 24 <i>sautéed spinach, parmesan</i>	Short Rib* gff 38 <i>house-braised angus, mashed potatoes, horseradish cream</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
Prawn Linguine* 36 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	Steak Frites* gff 37 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>	

ROSEVILLE FAVORITES

Bennett's Cheeseburger* 19 <i>all chuck, hand-crafted, 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! 24 <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 # 21 <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>		Grilled Chimichurri Chicken* gff # 24 <i>all-natural chicken breast, heirloom grains, sautéed spinach</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 with bacon, parmesan gff	Pound of Fries gff v	Parmesan Garlic Bread gluten free bread available gff

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BRUNCH COCKTAILS

<p>Orange Marmalade Martini gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</p> <p>15</p>	<p>Irish Coffee tullamore dew irish whiskey, coffee, sweetened cream</p> <p>14</p>	<p>Bloody Mary gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</p> <p>14</p>	<p>Espresso Martini gruven handcrafted vodka, kahlua, house espresso, bailey's irish cream</p> <p>15</p>
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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 meyer lemon aioli	Yucatan Empanadas* gff 17 crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup	Bennett's Butcher Board n 28 mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia
Trio of Dips gff v n 19 house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips	Big Bang Tempura Shrimp* 16 five traditional style with spicy bang sauce	Jalapeño Cornbread gff v 15 house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter
Spinach Dip gff v 16 spinach, jalapeño blended with cheese, cream, house potato chips		

BRUNCH

Weekends from 9am-2pm

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

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* scrambled eggs and bacon, ham or sausage with toasted biscuit	Egg & Cheese Breakfast Sandwich* New! toasted roll with cheddar cheese, fries	French Toast Stick Stack* New! powdered sugar, syrup, strawberry garnish	Cheeseburger & Fries New! all chuck, cheddar cheese, fries
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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

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Pamplemousse

ketel one grapefruit & rose botanical, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Blood Orange Sour New!

elijah craig small batch, blood orange, st-germain, lemon, fee foam

Maple Syrup Old Fashioned New!

bulleit rye, whistle pig maple syrup, black walnut bitters

Pecan Old Fashioned

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

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

Grey Goose Martini New! 16

house-stuffed blue cheese olives

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

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

Bennett's Dickel Lemonade

george dickel tennessee whisky, house lemonade

Strawberry Rye Smash New!

bulleit rye, strawberries, mint, lemon, cane syrup, sparkling water

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

French 75

tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Slice of Pie New!

elijah craig small batch, cranberry pie syrup, spiced syrup, rosemary, lemon

Frozen Mai Tai

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

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-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 Berry Crisp New!

hot out of the oven, vanilla ice cream

Butter Cake

hot 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 Orangeside 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	
*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 Olivia, <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 New!
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