

# 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



**\$40**

**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

<b>Spicy Cheese, Roasted Corn &amp; Chicken Flautas</b> ..... 9 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	<b>House Made Guacamole &amp; Chips</b> gff v # ..... 10
<b>Chicken Wings</b> (New!) ..... 15 <i>1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch</i>	<b>Hoisin Glazed Ribs*</b> gff ..... 10 <i>slow roasted st. louis ribs</i>
<b>Wedge Salad</b> gff ..... 10 <i>crisp iceberg, house-made blue cheese dressing, blue cheese crumbles, tomatoes, bacon, red onion</i>	<b>Grilled Salmon Sandwich*</b> ..... 14 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
<b>Calamari Stack*</b> ..... 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	<b>Baked Brie</b> v ..... 15 <i>toasted baguette, rosemary, fig preserves</i>
<b>Short Rib Tacos*</b> gff ..... 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro (2)</i>	<b>Salmon Lettuce Cups</b> (New!) ..... 11 <i>creamy poached salmon, butter lettuce, apples, chives (3)</i>
<b>Spicy Chicken Sliders</b> (New!) ..... 13 <i>sambal aioli, pickles, jalapeños, lemon slaw (2)</i>	<b>1/4lb Cheeseburger*</b> ..... 13 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
	<b>Garlic &amp; Parmesan Fries</b> gff v ..... 6 <i>finished with salt, pepper and parsley</i>

## WINES

Featured - Limited Time Only **Kelly Fleming** Sauvignon Blanc, Napa 2022 ..... 15

<b>Campo Viejo</b> ..... 7 <i>Cava, Brut, Spain NV</i>	<b>Moniz Family</b> ..... 11 <i>Cuvee Alexandra, Sonoma 2022</i>
<b>CP</b> ..... 7 <i>Cabernet, Paso Robles 2021</i>	<b>Wither Hills</b> ..... 10 <i>Sauvignon Blanc, New Zealand 2022</i>
<b>Bogle Vineyards</b> (New!) ..... 7 <i>Rose, California 2023</i>	<b>Cvne Crianza Tinto</b> ..... 10 <i>Tempranillo, Rioja 2020</i>
<b>Line 39</b> ..... 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	<b>Bogle Vineyards</b> (New!) ..... 9 <i>Pinot Noir, California 2022</i>
<b>Benvolio Pinot Grigio</b> ..... 10 <i>Friuli, Italy 2022</i>	<b>Mer Soleil Silver</b> ..... 12 <i>Chardonnay, Monterey County 2021</i>

## COCKTAILS

<b>Lemon Drop</b> ..... 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	<b>French 75</b> ..... 12 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
<b>Raspberry Martini</b> ..... 6 <i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	<b>Blood Orange Sour</b> vegan ..... 12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
<b>Bennett's Champagne Lemonade</b> ..... 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	<b>Skinny Margarita</b> ..... 11 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
	<b>Blueberry Old Thymer</b> (New!) ..... 10 <i>house-made blueberry syrup, fresh lemon juice, graven vodka, fresh thyme</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 3-20-2025

\*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.

# BENNETT'S

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## HANDCRAFTED SANDWICHES



■■■■■■■■■■■■■■■■■■■■ ALL SANDWICHES OFFERED WITH FRENCH FRIES ■■■■■■■■■■■■■■■■■■■■

- **Grilled Chicken, Bacon & Cheese Sandwich**.....\$20  
*chicken breast, crispy bacon, american cheese, lettuce, tomato, onion, chipotle aioli, acme bun*
- **French Dip** .....\$24  
*roasted beef, shaved, horseradish cream, house-made jus, acme roll*
- **Bacon, Lettuce & Tomato**.....\$20  
*crispy bacon, iceberg, tomato, black pepper aioli, acme roll*
- **Bennett's Cheeseburger** .....\$19  
*all chuck, handcrafted, black pepper aioli, acme bun*
- **Tortas De Carnitas** .....\$22  
*carnitas, grilled and shredded, grilled onions, pepper jack, pickled vegetables, sambal aioli, deli roll*
- **Three Mushroom Burger v #** .....\$19  
*vegetarian mushroom patty: shiitake, portobella, and cremini, arugula, fresh pesto aioli, acme bun*
- **Corned Beef**.....\$22  
*corned beef, chopped and grilled, caramelized onions, pickles, swiss cheese, grain mustard, old fashioned marbled rye*
- **Báhn Mí**.....\$20  
*spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños, deli roll*

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gluten free baguette available, please ask us!

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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

<b>Trio of Dips</b> gff v n.....	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
<b>Salt &amp; Pepper Prawns*</b> .....	23
<i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	
<b>Steamed Mussels*</b> #.....	24
<i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	
<b>Yucatan Empanadas*</b> gff #.....	17
<i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	
<b>Dungeness Crab Deviled Eggs</b> gff.....	22
<i>meyer lemon aioli</i>	

<b>Big Bang Tempura Shrimp*</b> .....	16
<i>five traditional style with spicy bang sauce</i>	
<b>Bennett's Butcher Board</b> n.....	28
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i>	
<b>Prawn Cocktail*</b> gff #.....	21
<i>four wild white mexican prawns, house-made cocktail sauce</i>	
<b>Spinach Dip</b> gff v.....	17
<i>spinach, jalapeños blended with cheese and cream, house-made potato chips</i>	
<b>Jalapeño Cornbread</b> gff v.....	16
<i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>	

<b>Smoked Chicken &amp; Wings*</b> gff #.....	16
<i>lightly fried and crispy, pesto slaw</i>	
<b>House-Smoked Salmon*</b> .....	24
<i>served warm with meyer lemon aioli, acme toast limited daily, gluten free bread available gff</i>	

<b>Build Your Own Iced Seafood Platter</b> gff	
<i>mignonette, house-made cocktail sauce, lemon (not part of monday wine &amp; dine special)</i>	
<i>oysters* (7) selection changes daily.....</i>	24
<i>wild mexican prawns* (6).....</i>	24
<i>ahi poke* (4 oz.).....</i>	24
<i>shelled dungeness crab* (4 oz.).....</i>	25

### SOUPS & SALADS

<b>Soup of the Day</b> .....	18
<i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	
<b>Steak Cobb*</b> gff.....	25
<i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	
<b>Chicken Tortilla Soup*</b> gff #.....	17
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
<b>Ahi Poke*</b> gff #.....	25
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	

<b>Mia Salad*</b> gff # n.....	24
<i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
<b>Caesar Salad</b> gff #.....	13
<i>romaine, parmesan cheese cornbread croutons add chicken \$8   add salmon \$14</i>	
<b>Italian Chopped Salad</b> gff.....	24
<i>romaine, radicchio, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>	

<b>Seared Ahi Tuna Salad*</b> gff #.....	25
<i>butter lettuce, red bell pepper, snow peas, red onion, pickled ginger, fresh mint, cilantro, sesame seeds, fresh lime, sesame ginger vinaigrette</i>	
<b>Maui Beet Salad</b> gff # v.....	18
<i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese   add shrimp \$10   add grilled salmon \$14</i>	
<b>House-Smoked Salmon Salad*</b> gff #.....	22
<i>salad greens, roasted beets, watermelon radish, orange supremes, lemon vinaigrette</i>	

### PRIME SEAFOOD & STEAKS

<b>Mexican Striped Sea Bass*</b> gff.....	42
<i>pan roasted, fennel, tomatoes, basil, roasted asparagus   no substitutions monday wine &amp; dine add \$5 per person</i>	
<b>Cedar Plank Salmon*</b> gff #.....	38
<i>dijon, shallots, bacon, sautéed spinach, cremini, mushroom jus</i>	
<b>Blackened Pacific Redfish*</b> gff #.....	25
<i>sautéed spinach, parmesan</i>	
<b>Prawn Linguine*</b> .....	37
<i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	

<b>Center Cut Filet*</b> gff.....	55
<i>mashed potatoes, roasted asparagus monday wine &amp; dine add \$6 per person</i>	
<b>Short Rib*</b> gff.....	39
<i>house-braised angus, mashed potatoes, horseradish cream</i>	
<b>Steak Frites*</b> gff.....	38
<i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>	
<b>Steak &amp; Bacon Tacos*</b> gff.....	22
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	

<b>Pork Shank Osso Buco*</b> gff.....	36
<i>slow braised, heirloom grains, spinach, roasted tomatoes, cipollini onions, gremolata   no substitutions</i>	
<b>Grilled Pork Chop*</b> gff #.....	37
<i>bone-in hoisin marinated, mashed potatoes</i>	

<b>Premium Hand Cut Steaks</b>	
<i>(not included in monday wine &amp; dine special)</i>	
<b>Prime NY Strip*</b> gff.....	mkt price per lb all natural, serves 1-2
<b>Bone-In Aged Rib-Eye*</b> gff.....	mkt price per lb serves 2 or more
<b>Porterhouse*</b> gff.....	mkt price per lb serves 2 or more

### WESTSIDE FAVORITES

<b>Bennett's Cheeseburger*</b> .....	19
<i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	
<b>Cannelloni*</b> .....	24
<i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	
<b>House-Made Meatloaf*</b> gff.....	26
<i>mashed potatoes, jus, crispy shallots</i>	
<b>Chicken Enchiladas*</b> gff.....	21
<i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	
<b>Lasagna Bolognese*</b> .....	26
<i>(please allow 18 minutes) parmesan garlic bread</i>	

<b>BBQ Ribs &amp; Fried Chicken*</b> .....	26
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +10   add ribs (4 more) +\$10</i>	
<b>Three Mushroom Burger</b> v #.....	19
<i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	
<b>French Dip*</b> .....	24
<i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	
<b>Bennett's Bánh Mí Sandwich*</b> .....	20
<i>spicy fried chicken breast, pickled vegetables, sambol aioli, cucumber, cilantro, jalapeños</i>	

<b>Vegetable Quinoa Bowl</b> gff #.....	20
<i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm   add shrimp \$10 or chicken \$8</i>	
<b>Grilled Mahi Tacos*</b> gff #.....	22
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	
<b>Brick Chicken*</b> gff #.....	34
<i>all natural, 1/2 chicken marinated &amp; oven roasted, mashed potatoes, za'atar cornbread croutons, jus</i>	
<b>Chile Relleno</b> v #.....	20
<i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese</i>	

### ON THE SIDE - 12

<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</i> gluten free bread available gff

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BRUNCH COCKTAILS

<b>Orange Marmalade Martini</b> <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> <b>15</b>	<b>Irish Coffee</b> <i>tullamore dew irish whiskey, coffee, sweetened cream</i> <b>14</b>	<b>Bloody Mary</b> <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> <b>14</b>	<b>Espresso Martini</b> <i>gruven handcrafted vodka, kahlua, house espresso, baileys irish cream</i> <b>15</b>
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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		Veuve Clicquot, Yellow Label–Champagne, France. 103

SHARE PLATES

Dungeness Crab Deviled Eggs gff ..... 22 <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 ..... 16 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Spinach Dip gff v ..... 17 <i>spinach, jalapeño blended with cheese, cream, house potato chips</i>		

BRUNCH

Weekends from 9am-2pm

Avocado Toast vegan # ..... 20 <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* ..... 20 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
Lox Plate ..... 22 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>	French Dip* ..... 24 <i>roast beef, horseradish cream, housemade jus, acme roll, fries gluten free bread available, please ask us! gff</i>	Steak & Bacon Tacos* gff ..... 22 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>
Two Eggs Your Way* ..... 17 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>	Dungeness Crab Omelet* gff ..... 29 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	Steak Cobb* gff ..... 25 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>
Quiche* v ..... 18 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>	Mia Salad* gff # n ..... 24 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Eggs Benedict* ..... 22 <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 # ..... 17 <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* ..... 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 ..... 17 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Ahi Poke* gff # ..... 25 <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 10	half avocado gff v # 10
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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* <i>toasted roll with cheddar cheese, fries</i>	French Toast Stick Stack* <i>powdered sugar, syrup, strawberry garnish</i>	Cheeseburger & Fries <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

### Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

### Blackberry Margarita

don julio blanco tequila, blackberry, agave nectar, fresh lime juice

### Pamplemousse

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

### Blood Orange Sour

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

### 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

### Frozen Strawberry Margarita

el jimador blanco tequila, strawberry, sweet & sour | Pitcher \$45

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

## HOUSE COCKTAILS

14

### Raspberry Martini

house-infused raspberry vodka, cane syrup, 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

### Blueberry Old Thyme

house-made blueberry syrup, fresh lemon juice, graven vodka, fresh thyme

### 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

### Frozen Mai Tai

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

## BEER

8

### DRAFT

Great White Belgian Ale  
Knee Deep IPA  
Trumer Pils  
Modelo Especial  
Sierra Nevada Hazy Little Thing IPA 805  
Brewbilt Helles Lager

### BOTTLE

Lagunitas IPNA  
Coors Light  
Corona Premier  
Corona NA  
Guinness  
Michelob Ultra

## 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

blackberries, mint, cane syrup, fresh lime juice, 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

fresh bananas, chocolate, sweet cream

### Chocolate Layer Cake

gff sweet cream & amarena cherries

### Apple Berry Crisp

n 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 Oranjeside 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

### Canasta Sherry Cream Blend Port.....20

spain, best on the rocks olorosa wine sweetened w/ pedro ximenez

### Dow's Fine Tawny Port.....15

10 year, portugal, honey, toffee, and 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
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103

**ROSÉ**

*La Vielle Ferme, <i>France 2023</i>	13	44
Bogle Vineyard, <i>California 2023</i>	12	39 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>

**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>	15	48
Pavette, Sauvignon Blanc, <i>California 2024</i>	13	46 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>

**CHARDONNAY**

*Mer Soleil Silver, <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
Frank Family, <i>Carneros 2023</i>	22	79
Rombauer, <i>Carneros 2022</i>	25	81
Kistler, <i>Sonoma County 2023</i>	35	120
J. Lohr, <i>Monterey County, 2023</i>	14	49 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>

**PINOT NOIR**

Falcon's Perch, <i>Monterey 2022</i>	14	51
MacRostie, <i>Sonoma Coast 2023</i>	17	59
Argyle Bloomhouse, <i>Willamette Valley 2022</i>	16	52
*Bogle Vineyards, <i>California 2022</i>	12	44 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2022</i>	20	87
Kistler, <i>Sonoma County 2022</i>	35	125
*Martin Ray, Angeline, <i>California 2023</i>	13	48 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>

**REDS**

*Banfi Chianti Classico DOCG, <i>Italy 2021</i>	13	45
The Walking Fool, Red Blend, <i>Suisun Valley 2022</i>	17	59 <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span>
Frog's Leap Zinfandel, <i>Napa 2021</i>	22	77
Markham, Six Stack Merlot, <i>North Coast 2021</i>	14	51
*Sean Minor, <i>North Coast 2022</i>	15	55
*Wise Villa, Zinfandel, <i>Placer 2020</i>	14	48
Pruett Vineyard, CSP Estate Syrah, <i>Sierra Foothills 2020</i>	25	92
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i>	19	70
*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, <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
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2020</i>	27	99
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
Kelly Fleming, <i>Napa Valley 2017</i>		199
Ackerman Family Vineyard, <i>Napa 2018</i>		129

\*Select Wine & Dine Special Bottle Offerings

3-20-2025

**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
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
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43
Elijah Craig Small Batch Bourbon	15

**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
Glenmorangie 18 Year Old <i>Extremely Rare</i>	49
Johnnie Walker Black	16
Highland Park 18 Year Old Single Malt	55

**VODKA**

Stolichnaya	15
Grey Goose	17
Tito's	15
Belvedere	16
Ketel One	15
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	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 Alma Miel	17
Don Julio Anejo	19
Don Julio 70 Cristalino	25
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
Lalo Blanco Tequila	16

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