

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

Spicy Cheese, Roasted Corn & Chicken Flautas 9 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	House Made Guacamole & Chips gff v # 10
Chicken Wings (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>	Hoisin Glazed Ribs* gff 10 <i>slow roasted st. louis ribs</i>
Wedge Salad gff 10 <i>crisp iceberg, house-made blue cheese dressing, blue cheese crumbles, tomatoes, bacon, red onion</i>	Grilled Salmon Sandwich* 14 <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 15 <i>toasted baguette, rosemary, fig preserves</i>
Short Rib Tacos* gff 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro (2)</i>	Salmon Lettuce Cups (New!) 11 <i>creamy poached salmon, butter lettuce, apples, chives (3)</i>
Spicy Chicken Sliders (New!) 13 <i>sambal aioli, pickles, jalapeños, lemon slaw (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

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

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

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, 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, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	Blood Orange Sour vegan 12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
Bennett's Champagne Lemonade 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	Skinny Margarita 11 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
	Blueberry Old Thymer (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

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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

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 # 21 <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 17 <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 16 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Dungeness Crab Deviled Eggs gff 22 <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 18 <i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	Ahi Poke* gff # 25 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	Italian Chopped Salad gff 24 <i>romaine, radicchio, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>
Steak Cobb* gff 25 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine 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>	Caesar Salad gff # 13 <i>romaine, parmesan cheese cornbread croutons add chicken \$8 or salmon \$14</i>
Chicken Tortilla Soup* gff # 17 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Seared Ahi Tuna Salad* 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>	Maui Beet Salad gff # v 18 <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* gff 42 <i>pan roasted, fennel, tomatoes, basil, roasted asparagus no substitutions monday wine & dine add \$5 per person</i>	Center Cut Filet* gff 55 <i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	Pork Shank Osso Buco* gff 36 <i>slow braised, heirloom grains, spinach, roasted tomatoes, cipollini onions, gremolata no substitutions</i>
Grilled Salmon* gff # 38 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	Steak & Bacon Tacos* gff 22 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	Grilled Pork Chop* gff # 37 <i>bone-in hoisin marinated, mashed potatoes</i>
Blackened Pacific Redfish* gff # 25 <i>sautéed spinach, parmesan</i>	Short Rib* gff 39 <i>house-braised angus, mashed potatoes, horseradish cream</i>	Premium Hand Cut Steaks <i>(not included in monday wine & dine special)</i> Prime NY Strip* gff mkt price per lb <i>all natural, serves 1-2</i> Bone-In Aged Rib-Eye* gff mkt price per lb <i>serves 2 or more</i> Porterhouse* gff mkt price per lb <i>serves 2 or more</i>
Prawn Linguine* 37 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	Steak Frites* gff 38 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>	

SACRAMENTO FAVORITES

Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	BBQ Ribs & Fried Chicken* 26 <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 # 20 <i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm add shrimp \$10 or chicken \$8</i>
Cannelloni* 24 <i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	Three Mushroom Burger v # 19 <i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	Brick Chicken* gff # 34 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, cornbread croutons, jus</i>
House-Made Meatloaf* gff 26 <i>mashed potatoes, jus, crispy shallots</i>	French Dip* 24 <i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	Lasagna Bolognese* 26 <i>(please allow 18 minutes) parmesan garlic bread</i>
Chicken Enchiladas* gff 21 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	Bennett's Bánh Mí Sandwich* 20 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	Grilled Mahi Tacos* gff # 22 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>
Chile Relleno 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

Orange Marmalade Martini

gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice

15

Irish Coffee

tullamore dew irish whiskey, coffee, sweetened cream

14

Bloody Mary

gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon

14

Espresso Martini

gruven handcrafted vodka, kahlua, house espresso, baileys irish cream

15

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain 35

Quercioli Lambrusco – Sparkling Red, Italy ... 30

Ca’Bolani – Prosecco, Italy 39

Chandon Brut – Napa..... 59

Veuve Clicquot, Yellow Label–Champagne, France. 103

SHARE PLATES

Dungeness Crab Deviled Eggs gff 22
meyer lemon aioli

Trio of Dips gff v n 19
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips

Spinach Dip gff v 17
spinach, jalapeño blended with cheese, cream, house potato chips

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

Jalapeño Cornbread gff v 16
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

BRUNCH

Weekends from 9am-2pm

Avocado Toast vegan # 20
acme pain au levain, avocado, salad greens, house vinaigrette

Lox Plate 22
cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

Two Eggs Your Way* 17
sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter

Quiche* v 18
roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette

Corned Beef Hash* gff 19
house-braised, smashed potatoes, red bell peppers, onion, poached eggs

Veggie Omelet* gff v 18
mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes

Huevos Rancheros* gff 17
crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream

Loaded Bacon Omelet* gff 19
blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes

Country Fried Steak* 19
fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy
add two eggs +\$5

French Dip* 24
roast beef, horseradish cream, house-made jus, acme roll, fries
gluten free bread available, please ask us! gff

Dungeness Crab Omelet* gff 29
ortega green chilis, creamy boursin cheese, chives, smashed potatoes

Mia Salad* gff # n 24
salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

Stuffed French Toast 16
orange marmalade, cream cheese, powdered sugar, sweetened cream

Chicken Wet Burrito* 18
salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro

Ahi Poke* gff # 25
fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

Bennett’s Bánh Mí Sandwich* 20
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

Steak & Bacon Tacos* gff 22
house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco

Steak Cobb* gff 25
grilled sirloin, salad greens, bacon, egg, tomatoes, shaft’s blue cheese, red wine vinaigrette

Eggs Benedict* 22
toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes

Chicken Tortilla Soup* gff # 17
roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips

Biscuits & Country Sausage Gravy* 15
house-baked buttermilk biscuits
Add grilled ham, sausage, or bacon +\$5

Bennett’s Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries

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 10

half avocado gff v # 10

KIDS BRUNCH – 9

Traditional Breakfast*

scrambled eggs and bacon, ham or sausage with toasted biscuit

Egg & Cheese Breakfast Sandwich*

toasted roll with cheddar cheese, fries

French Toast Stick Stack*

powdered sugar, syrup, strawberry garnish

Cheeseburger & Fries

all chuck, cheddar cheese, fries

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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

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

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

Grey Goose Martini 16

house-stuffed blue cheese olives

New!

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

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

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, gruvon 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

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

gruvon vodka, kahlua, house espresso, cane syrup, baileys irish cream

Orange Marmalade Martini.....15

gruvon vodka, orange marmalade, triple sec, fresh lemon juice

Chocolate Oranjesicle 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
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103

ROSÉ

*La Vielle Ferme, <i>France 2023</i>	13	44
Bogle Vineyards, <i>California 2023</i>	12	39 New!

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 New!

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
J. Lohr, <i>Monterey County, 2023</i>	14	49 New!

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, <i>California 2022</i>	12	44 New!
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2022</i>	20	87
*Martin Ray, Angeline, <i>California 2023</i>	13	48 New!

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2020</i>	13	45
The Walking Fool, Red Blend, <i>Suisun Valley 2022</i>	17	59 New!
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
*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
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

*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
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
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
Johnnie Walker Black	16
Oban 14 Year	18

VODKA

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