

BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

EXPERIENCE – HOSPITALITY – VALUE – QUALITY

WEEKENDS 10A-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
*topped with chipotle aioli, pineapple
salsa, jalapeño dipping sauce*

Chicken Wings 15
*1.5 lbs. of drumettes, oven roasted and
flash fried, tossed in spicy BBQ sauce,
served with carrots, celery and ranch*

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

Calamari Stack* 11
*rhode island's finest, tarragon aioli,
and lemon slaw*

Short Rib Tacos* gff 9
*shredded short rib, house-made
corn tortillas, chipotle aioli, onions,
cilantro (2)*

Spicy Chicken Sliders 14
*sambal aioli, pickles, jalapeños,
lemon slaw (2)*

**House Made
Guacamole & Chips** gff v # 11

Hoisin Glazed Ribs* gff 10
slow roasted st. louis ribs

Grilled Salmon Sandwich* 15
*grilled and buttered roll, lemon slaw,
tarragon aioli, cucumbers, dill and
french fries*

Baked Brie v 15
*toasted baguette, rosemary,
fig preserves*

Salmon Lettuce Cups 11
*creamy poached salmon, butter
lettuce, apples, chives (3)*

1/4lb Cheeseburger* 14
*american cheese, black pepper aioli,
lettuce, grilled onion, tomato,
pickles, french fries*

Garlic & Parmesan Fries gff v 7
finished with salt, pepper and parsley

WINES

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

Campo Viejo 7
Cava, Brut, Spain NV

Wither Hills 10
Sauvignon Blanc, New Zealand 2022

Bogle Vineyards 7
Rose, California 2023

Line 39 9
*Cabernet Sauvignon,
Monterey/Lodi 2021*

Benvolio Pinot Grigio 10
Friuli, Italy 2022

Moniz Family 11
Cuvee Alexandra, Sonoma 2022

CP 7
Cabernet, Paso Robles 2021

Cvne Crianza Tinto 10
Tempranillo, Rioja 2020

Bogle Vineyards 9
Pinot Noir, California 2022

Mer Soleil Silver 12
Chardonnay, Monterey County 2021

COCKTAILS

Lemon Drop 7
*house-infused lemon vodka, triple sec,
fresh lemon juice, cane syrup,
sugar rim*

Raspberry Martini 6
*house-infused raspberry vodka, cane
syrup, fresh lemon juice, sparkling
water, over giant ice cube*

**Bennett's Champagne
Lemonade** 10
*house-infused lemon vodka, lemonade,
limoncello, chandon brut, fresh basil*

Blueberry Old Thyme 10
*house-made blueberry syrup, fresh lemon
juice, gruvon vodka, fresh thyme*

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

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

French 75 12
*tanqueray, sparkling wine, cane
syrup, fresh squeezed lemon juice*

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 7-18-2025

*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.



Flavors of Fall, cozy, hearty & perfectly priced

2 Courses for \$30 or 3 Courses for \$35

LIMITED TIME MENU | OFFER VALID TUESDAY - SUNDAY, EXCEPT THANKSGIVING DAY



STARTERS

- **Bennett Green Salad** gff #
cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette
- **Wedge Salad** gff
crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion
- **Chicken Tortilla Soup*** gff #
black beans, roasted tomatoes, rotisserie chicken, cilantro, corn, tortilla chips
- **Caesar Salad** gff #
romaine, parmesan cheese, and cornbread croutons

ENTRÉES

- **Cannelloni***
ground sausage, mortadella, parmesan, bechamel, marinara, focaccia
- **Italian Chopped Salad** gff
romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette
- **Chicken Enchiladas*** gff #
rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust
- **Blackened Pacific Redfish*** gff #
sautéed spinach, parmesan

DESSERTS

- **Chocolate Layer Cake** gff
sweet cream & amarena cherries
- **Ice Cream Sundae** n
vanilla ice cream with chocolate sauce, nuts



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• ROSEVILLE | SACRAMENTO | ROCKLIN •

HANDCRAFTED SANDWICHES



SERVED DAILY 11:00am to 3:00pm

ALL SANDWICHES OFFERED WITH FRENCH FRIES

- **Grilled Chicken, Bacon & Cheese Sandwich**.....\$21
chicken breast, crispy bacon, american cheese, lettuce, tomato, onion, chipotle aioli, acme bun
- **French Dip**\$25
roasted beef, shaved, horseradish cream, house-made jus, acme roll
- **Bacon, Lettuce & Tomato**.....\$21
crispy bacon, iceberg, tomato, black pepper aioli, acme roll
- **Bennett's Cheeseburger**\$19
all chuck, handcrafted, black pepper aioli, acme bun
- **Tortas De Carnitas**\$23
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**\$23
corned beef, chopped and grilled, caramelized onions, pickles, swiss cheese, grain mustard, old fashioned marbled rye
- **Báhn Mí**\$21
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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SUMMER 2025

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 10 am to 2 pm

BRUNCH COCKTAILS

Orange Marmalade Martini <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> 15	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i> 14	Bloody Mary <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> 14	Espresso Martini <i>gruven handcrafted vodka, kahlua, house espresso, baileys irish cream</i> 15
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain 35	Ca’Bolani – Prosecco, Italy 39	Chandon Brut – Napa 59
Quercioli Lambrusco – Sparkling Red, Italy ... 30		Veuve Clicquot, Yellow Label–Champagne, France. 103

SHARE PLATES

Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</i>	Yucatan Empanadas* gff 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Bennett’s Butcher Board n 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia</i>
Trio of Dips gff v n 20 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Spinach Dip gff v 18 <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>	Boursin Salmon Omelet gff New! 19 <i>roasted red peppers, house creamed salmon, boursin cheese</i>	Short Rib Enchiladas & Eggs* gff New! 23 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs</i>
Lox Plate 23 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>	Eggs Benedict* 22 <i>toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes</i>	Quiche* v 18 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>
Two Eggs Your Way* 18 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>	French Dip* 25 <i>roast beef, horseradish cream, house-made jus, acme roll, fries</i> <i>gluten free bread available, please ask us! gff</i>	Bennett’s Bánh Mí Sandwich* 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
Veggie Omelet* gff v 19 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>	Dungeness Crab Omelet* gff 29 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	Steak & Bacon Tacos* gff 23 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>
Stuffed French Toast 16 <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</i>	Country Fried Steak* 19 <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy</i> <i>add two eggs +\$5</i>	Maui Beet Salad gff v 19 <i>salad greens, ponzu sesame ginger dressing, cucumber, goat cheese</i> <i>add shrimp +\$10 – grilled salmon +\$14</i>
Bennett’s Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	Mia Salad* gff # n 25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft’s blue cheese, red wine vinaigrette</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>	Corned Beef Hash* gff 19 <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>	Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
Loaded Bacon Omelet* gff 19 <i>blistered tomatoes, cheddar, green onion, 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</i> <i>Add grilled ham, sausage, or bacon +\$5</i>
Ahi Poke* gff # 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>		

ON THE SIDE

<i>bacon</i> gff 7 <i>(4 pieces)</i>	<i>ham</i> gff 7	<i>country sausage</i> gff 7 <i>(2 patties)</i>	<i>smashed potatoes</i> gff v 6	<i>2 eggs your way</i> gff 10	<i>half avocado</i> 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.

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 10 am to 2 pm

SHARE PLATES

Trio of Dips gff v n.....	20
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
Salt & Pepper Prawns*	24
<i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	
Steamed Mussels* #	25
<i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	
Dungeness Crab Deviled Eggs gff	23
<i>meyer lemon aioli</i>	

Fresh Oysters on the 1/2 Shell* gff	25
<i>seven oysters served with mignonette, house-made cocktail sauce, lemon</i>	
Yucatan Empanadas* gff #	18
<i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	
Big Bang Tempura Shrimp*	17
<i>five traditional style with spicy bang sauce</i>	
Bennett's Butcher Board n	29
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread</i>	

Prawn Cocktail* gff #	22
<i>four wild white mexican prawns, house-made cocktail sauce</i>	
Spinach Dip gff v	18
<i>spinach, jalapeño blended with cheese and cream, house potato chips</i>	
Jalapeño Cornbread gff v	17
<i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>	

SOUPS & SALADS

Soup of the Day	19
<i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	
Steak Cobb* gff.....	26
<i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	
Mia Salad* gff # n	25
<i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
Ahi Poke* gff #	26
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	

Chicken Tortilla Soup* gff #.....	18
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
Heirloom Tomato Burrata Salad gff # v	18
<i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil sliced prosciutto or chilled shrimp \$12</i>	
Butter Lettuce Salad gff # v	17
<i>fresh apples, blue cheese, house candied walnuts, maple vinaigrette add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

Italian Chopped Salad gff	25
<i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>	
Caesar Salad gff #	14
<i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	
Maui Beet Salad gff # v	19
<i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

PRIME SEAFOOD & STEAKS

Fresh Halibut* gff New!	43
<i>pan roasted, fennel, tomatoes, basil, roasted asparagus no substitutions monday wine & dine add \$5 per person</i>	
Grilled Salmon* gff #	39
<i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	
Blackened Pacific Redfish* gff #	26
<i>sautéed spinach, parmesan</i>	
Prawn Linguine*	38
<i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	

Center Cut Filet* gff	56
<i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	
Steak & Bacon Tacos* gff	23
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	
Short Rib* gff	40
<i>house-braised angus, mashed potatoes, horseradish cream</i>	
Steak Frites* gff.....	39
<i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>	

Grilled Pork Chop* gff #	38
<i>bone-in hoisin marinated, mashed potatoes</i>	

Premium Hand Cut Steaks
(not included in monday wine & dine special)

Prime NY Strip* gff mkt price per lb
all natural, serves 1-2

Bone-In Aged Rib-Eye* gff mkt price per lb
serves 2 or more

Porterhouse* gff mkt price per lb
serves 2 or more

SACRAMENTO FAVORITES

Bennett's Cheeseburger*	19
<i>all chuck, handcrafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</i>	
Cannelloni*	25
<i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	
House-Made Meatloaf* gff.....	27
<i>mashed potatoes, jus, crispy shallots</i>	
Chicken Enchiladas* gff	22
<i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	
Lasagna Bolognese*	27
<i>(please allow 18 minutes) parmesan garlic bread</i>	

BBQ Ribs & Fried Chicken*	27
<i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +\$10 add ribs (4 more) +\$10</i>	
Three Mushroom Burger v #	19
<i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	
French Dip*	25
<i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	
Bennett's Bánh Mí Sandwich*	21
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	

Vegetable Quinoa Bowl gff #	21
<i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm add shrimp \$10 or chicken \$8</i>	
Brick Chicken* gff #	35
<i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, cornbread croutons, jus</i>	
Chile Relleno v #	21
<i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust</i>	
Grilled Mahi Tacos* gff #.....	23
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</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 gluten free bread available gff</i>

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SPECIALTY COCKTAILS

15

Afternoon Delight

ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Spicy Chihuahua

gran agave blanco 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

Feel Like a Million Margarita 42

your own mini 1942 bottle, fresh margarita mix

Pecan Old Fashioned

house-infused pecan bulleit rye whiskey, 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

9

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Pranqster
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

gran agave blanco tequila, fresh lemon and lime juice, agave nectar

Bennett's Bulleit Lemonade

bulleit bourbon whiskey, house lemonade

Blueberry Old Thymmer

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

Lemon Drop

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

Casa Bennett Margarita

gran agave blanco tequila, triple sec, house sweet & sour

Jalapeno Margarita

patron silver 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

jalapeno, 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

Butter Cake

hot out of the oven, sweet cream, raspberries, powdered sugar

Strawberry Shortcake

fresh strawberries, orange zest, housemade biscuit, sweet cream, powdered sugar, mint

Chocolate Layer Cake gff

sweet cream & amarena cherries

Banana Cream Pie

fresh bananas, chocolate, sweet cream

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

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

Orange Marmalade Martini15

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

Chocolate Oranjesicle Martini..... 15

ketel one oranje, trader vic's chocolate liqueur, chocolate syrup, cream

PORTS

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
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

Bogle Vineyards, <i>California 2024</i>	12	39
*Bieler Rose Cuvee Sabine, <i>Provence 2023</i>	11	38

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2023</i>	15	49
*Wither Hills Sauvignon Blanc, <i>NZ 2023</i>	17	62
Kelly Fleming Sauvignon Blanc, <i>Napa 2023</i>	18	59
*Miner Family, Viognier, <i>Paso Robles 2022</i>	15	48
Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	13	47

CHARDONNAY

*Mer Soleil Silver, <i>Monterey County 2023</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 2023</i>	26	81
J. Lohr, <i>Monterey County, 2023</i>	14	49

PINOT NOIR

Falcon's Perch, <i>Monterey 2023</i>	14	51
MacRostie, <i>Sonoma Coast 2023</i>	17	59
Argyle Bloomhouse, <i>Willamette Valley 2023</i>	16	52
*Bogle, <i>California 2022</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2023</i>	20	87

REDS

The Walking Fool, Red Blend, <i>Suisun Valley 2023</i>	17	59
Frog's Leap Zinfandel, <i>Napa 2022</i>	22	77
Markham, Six Stack Merlot, <i>North Coast 2021</i>	14	51
*Sean Minor, <i>North Coast 2023</i>	15	55
*Wise Villa, Zinfandel, <i>Placer 2021</i>	14	48
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</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 2023</i>	15	51
Vinum The Insider, <i>Paso Robles 2021</i>	17	62
Textbook, <i>Napa Valley 2022</i>	22	81
Two Horns Reserve, Spring Mountain, <i>Napa 2019</i>	25	88
Big Pour, <i>Napa Valley 2016</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	16
Whistle Pig - Farmstock Rye Whiskey	18
Whistle Pig Bourbon Whiskey	17
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
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	16
Jameson Blended Irish Whiskey	15
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	24
Johnnie Walker Black	16
Oban 14 Year	19

VODKA

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

GIN

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

TEQUILA

Don Julio 1942	43
Clase Azul Reposado	43
Patron Anejo XT	23
Patron Silver	16
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	18
Don Julio Reposado	18
Don Julio Blanco	16
Xicarú Reposado Mezcal	15
21 Seeds Grapefruit Hibiscus	15
Don Fulano Blanco	16
Lalo Blanco Tequila	17