

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

• DAILY HAPPY HOUR 2-6PM •

Featuring: 7oz. wine pour & “country club-style” cocktails

SHARE PLATES

|                                                                                                                                                      |                                                                                                                                 |
|------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| Spicy Cheese, Roasted Corn & Chicken Flautas.....9<br><i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>                     | French Onion Dip & House-Made Chips <b>New!</b> .....9                                                                          |
| Chicken Wings.....15<br><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<br><i>slow roasted st. louis ribs</i>                                                            |
| Carnitas Street Tacos <b>New!</b> .....10<br><i>slow cooked and savory, salsa verde, onion, cilantro, avocado</i>                                    | Grilled Salmon Skewers* <b>New!</b> .....15<br><i>loch duart salmon, cilantro pistou</i>                                        |
| Calamari Stack*.....11<br><i>rhode island's finest, tarragon aioli, and lemon slaw</i>                                                               | Baked Brie v.....15<br><i>toasted baguette, rosemary, fig preserves</i>                                                         |
| Short Rib Tacos* gff.....9<br><i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>                                 | Salmon Lettuce Cups.....11<br><i>creamy poached salmon, butter lettuce, apples, chives</i>                                      |
| Thai Chicken Sticks <b>New!</b> .....14<br><i>served with green thai chili sauce</i>                                                                 | 1/4lb Cheeseburger*.....14<br><i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i> |
|                                                                                                                                                      | Garlic & Parmesan Fries gff v.....7<br><i>finished with salt, pepper and parsley</i>                                            |

WINES

|                                                                              |                                                                                      |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| Featured - Limited Time Only Kelly Fleming Sauvignon Blanc, Napa 2022.....15 |                                                                                      |
| Chandon Brut <b>New!</b> .....12<br><i>Napa</i>                              | Moniz Family.....11<br><i>Cuvee Alexandra, Sonoma 2022</i>                           |
| Wither Hills.....10<br><i>Sauvignon Blanc, New Zealand 2022</i>              | CP.....7<br><i>Cabernet, Paso Robles 2021</i>                                        |
| Bogle Vineyards.....7<br><i>Rose, California 2023</i>                        | Shenandoah Vineyards <b>New!</b> .....9<br><i>Special Reserve, Zinfandel, Amador</i> |
| Sobon Estate <b>New!</b> .....10<br><i>Cabernet Sauvignon Amador 2022</i>    | Bogle Vineyards.....9<br><i>Pinot Noir, California 2022</i>                          |
| Benvolio Pinot Grigio.....10<br><i>Friuli, Italy 2022</i>                    | Mer Soleil Silver.....12<br><i>Chardonnay, Monterey County 2021</i>                  |

COCKTAILS

|                                                                                                                                      |                                                                                                                          |
|--------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| Lemon Drop.....7<br><i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>                           | Spiced Eggnog <b>New!</b> .....12<br><i>evan williams bourbon, rum, brandy, cream, cinnamon dust</i>                     |
| Raspberry Martini.....6<br><i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i> | Blood Orange Sour vegan.....12<br><i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i> |
| Bennett's Champagne Lemonade.....10<br><i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>             | Skinny Margarita.....11<br><i>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>                    |
|                                                                                                                                      | French 75.....12<br><i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</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 10-20-2025  
\*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.



• ROSEVILLE | SACRAMENTO | ROCKLIN •

## HANDCRAFTED SANDWICHES



SERVED DAILY 11:00am to 3:00pm

ALL SANDWICHES OFFERED WITH FRENCH FRIES

- **Spicy Pulled Pork Sliders** New! ..... \$19  
*slow roasted pork, spicy bbq sauce, pickles, roll*
- **Slow Roasted Turkey** New! ..... \$20  
*smoked gouda, arugula, whole wheat toast*
- **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*
- **Báhn Mí** ..... \$21  
*spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños, deli roll*
- **Three Mushroom Burger** v # ..... \$19  
*vegetarian mushroom patty: shiitake, portobella, and cremini, arugula, fresh pesto aioli, acme bun*

**gff**=gluten free friendly **v**=vegetarian **#**=heart healthy **n**=nuts are present in dishes  
gluten free baguette available, please ask us!

\*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.

10-20-2025

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 9 am to 2 pm

SHARE PLATES

|                                                                                                                                          |                                                                                                                                                            |                                                                                                                                                     |
|------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Trio of Dips</b> gff v n..... <b>20</b><br><i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>       | <b>Yucatan Empanadas*</b> gff ..... <b>18</b><br><i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>        | <b>Prawn Cocktail*</b> gff # ..... <b>22</b><br><i>four wild white mexican prawns, house-made cocktail sauce</i>                                    |
| <b>Salt &amp; Pepper Prawns*</b> ..... <b>24</b><br><i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>                  | <b>Big Bang Tempura Shrimp*</b> ..... <b>17</b><br><i>five traditional style with spicy bang sauce</i>                                                     | <b>Crab Cakes*</b> gff <span>New!</span> ..... <b>27</b><br><i>dungeness and jonah crab, arugula, tarragon aioli</i>                                |
| <b>Steamed Mussels*</b> # ..... <b>25</b><br><i>fresh PEI mussels, garlic butter, parmesan bread<br/>gluten free bread available gff</i> | <b>Bennett's Butcher Board</b> n ..... <b>29</b><br><i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i> | <b>Spinach Dip</b> gff v ..... <b>18</b><br><i>spinach, jalapeño blended with cheese and cream, house potato chips</i>                              |
| <b>Dungeness Crab Deviled Eggs</b> gff ..... <b>23</b><br><i>meyer lemon aioli</i>                                                       |                                                                                                                                                            | <b>Jalapeño Cornbread</b> gff v ..... <b>17</b><br><i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i> |

SOUPS & SALADS

|                                                                                                                                                                                        |                                                                                                                                                                                              |                                                                                                                                                                                                    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Soup of the Day</b> ..... <b>19</b><br><i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>                                           | <b>Maui Beet Salad</b> gff # v ..... <b>19</b><br><i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese   add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i> | <b>Italian Chopped Salad</b> gff ..... <b>25</b><br><i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>       |
| <b>Wedge Salad</b> gff <span>New!</span> ..... <b>14</b><br><i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>                             | <b>Chicken Tortilla Soup*</b> gff # ..... <b>18</b><br><i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>                                               | <b>Caesar Salad</b> gff # ..... <b>14</b><br><i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>                                       |
| <b>Steak Cobb*</b> gff ..... <b>26</b><br><i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>                                        | <b>Ahi Poke*</b> gff # ..... <b>26</b><br><i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>                                                      | <b>Butter Lettuce Salad</b> gff # v ..... <b>17</b><br><i>fresh apples, blue cheese, house candied walnuts, maple vinaigrette<br/>add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i> |
| <b>Mia Salad*</b> gff # n ..... <b>25</b><br><i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i> |                                                                                                                                                                                              |                                                                                                                                                                                                    |

PRIME SEAFOOD & STEAKS

|                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| <b>Alaskan Halibut*</b> <span>New!</span> ..... <b>42</b><br><i>pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle</i>       | <b>Center Cut Filet*</b> gff ..... <b>56</b><br><i>mashed potatoes, roasted asparagus<br/>monday wine &amp; dine add \$6 per person</i>                                                                                                                                                                                                                               | <b>Shrimp Scampi*</b> <span>New!</span> ..... <b>31</b><br><i>buerre blanc, garlic, focaccia, sautéed spinach</i>                     |
| <b>Grilled Salmon*</b> gff # ..... <b>39</b><br><i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>                       | <b>Grilled Pork Chop*</b> gff # ..... <b>38</b><br><i>bone-in hoisin marinated, mashed potatoes</i>                                                                                                                                                                                                                                                                   | <b>Blackened Pacific Redfish*</b> gff # ..... <b>26</b><br><i>sautéed spinach, parmesan</i>                                           |
| <b>Prawn Linguine*</b> ..... <b>38</b><br><i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>                      | <div><b>Premium Hand Cut Steaks</b><br/><i>(not included in monday wine &amp; dine special)</i><br/><b>Prime NY Strip*</b> gff ..... mkt price per lb<br/><i>all natural, serves 1-2</i><br/><b>Bone-In Aged Rib-Eye*</b> gff ..... mkt price per lb<br/><i>serves 2 or more</i><br/><b>Porterhouse*</b> gff ..... mkt price per lb<br/><i>serves 2 or more</i></div> | <b>Pork Osso Buco*</b> gff <span>New!</span> ..... <b>31</b><br><i>slow braised, mashed potatoes, jus</i>                             |
| <b>Steak &amp; Bacon Tacos*</b> gff ..... <b>23</b><br><i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i> |                                                                                                                                                                                                                                                                                                                                                                       | <b>Short Rib*</b> gff ..... <b>40</b><br><i>house-braised angus, mashed potatoes, horseradish cream</i>                               |
|                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                       | <b>Steak Frites*</b> gff ..... <b>39</b><br><i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i> |

ROSEVILLE FAVORITES

|                                                                                                                                                                           |                                                                                                                                                                                                |                                                                                                                                                                                                                       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Bennett's Cheeseburger*</b> ..... <b>19</b><br><i>all chuck, hand-crafted, black pepper aioli, acme bun, fries<br/>gluten free bread available, please ask us! gff</i> | <b>BBQ Ribs &amp; Fried Chicken*</b> ..... <b>27</b><br><i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries<br/>all ribs, no chicken +10   add ribs (4 more) +\$10</i> | <b>Vegetable Quinoa Bowl</b> gff v # ..... <b>21</b><br><i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm   add shrimp \$12 or chicken \$9</i> |
| <b>Cannelloni*</b> ..... <b>25</b><br><i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>                                                           | <b>Three Mushroom Burger</b> v # ..... <b>19</b><br><i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>                       | <b>Grilled Chimichurri Chicken*</b> gff # ..... <b>26</b><br><i>all-natural chicken breast, heirloom grains, sautéed spinach</i>                                                                                      |
| <b>House-Made Meatloaf*</b> gff ..... <b>27</b><br><i>mashed potatoes, jus, crispy shallots</i>                                                                           | <b>French Dip*</b> ..... <b>25</b><br><i>roast beef, horseradish cream, house-made jus, acme roll, fries<br/>gluten free bread available, please ask us! gff</i>                               | <b>Chile Relleno</b> v # ..... <b>21</b><br><i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust</i>                                 |
| <b>Chicken Enchiladas*</b> gff ..... <b>22</b><br><i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>                          | <b>Bennett's Bánh Mí Sandwich*</b> ..... <b>21</b><br><i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>                                       | <b>Grilled Mahi Tacos*</b> gff # ..... <b>23</b><br><i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>                                                                             |
| <b>Lasagna Bolognese*</b> ..... <b>27</b><br><i>(please allow 18 minutes) parmesan garlic bread</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<br/>bacon, parmesan gff</i> | <i>Pound of Fries</i> gff v     | <i>Parmesan Garlic Bread<br/>gluten free bread available gff</i> |

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

BRUNCH COCKTAILS

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

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 | Yucatan Empanadas* gff .....                                                                       | 18 | Bennett’s Butcher Board n .....                                                                  | 29 |
| <i>meyer lemon aioli</i>                                                             |    | <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i> |    | <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia</i> |    |
| Trio of Dips gff v n .....                                                           | 20 | Big Bang Tempura Shrimp* .....                                                                     | 17 | Jalapeño Cornbread gff v .....                                                                   | 17 |
| <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i> |    | <i>five traditional style with spicy bang sauce</i>                                                |    | <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 | Boursin Salmon Omelet gff .....                                                                                                           | 19 | Short Rib Enchiladas & Eggs* gff .....                                                                                     | 23 |
| <i>acme pain au levain, avocado, salad greens, house vinaigrette</i>                                                    |    | <i>roasted red peppers, house creamed salmon, boursin cheese</i>                                                                          |    | <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs</i> |    |
| Lox Plate .....                                                                                                         | 23 | Eggs Benedict* .....                                                                                                                      | 22 | Quiche* v .....                                                                                                            | 18 |
| <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>                                   |    | <i>toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes</i>                                  |    | <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>                |    |
| Two Eggs Your Way* .....                                                                                                | 18 | French Dip* .....                                                                                                                         | 25 | Bennett’s Bánh Mí Sandwich* .....                                                                                          | 21 |
| <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>                                 |    | <i>roast beef, horseradish cream, house-made jus, acme roll, fries</i>                                                                    |    | <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>                         |    |
| Veggie Omelet* gff v .....                                                                                              | 19 | gluten free bread available, please ask us! gff                                                                                           |    | Steak & Bacon Tacos* gff .....                                                                                             | 23 |
| <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>                |    | Dungeness Crab Omelet* gff .....                                                                                                          | 29 | <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>       |    |
| Stuffed French Toast .....                                                                                              | 16 | <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>                                                               |    | Monte Cristo Sandwich <span>New!</span> .....                                                                              | 23 |
| <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</i>                                                  |    | Country Fried Steak* .....                                                                                                                | 19 | <i>grilled ham, turkey, american and havarti cheeses, cinnamon raisin bread, powdered sugar, maple syrup</i>               |    |
| Bennett’s Cheeseburger* .....                                                                                           | 19 | <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy</i>                                                                |    | Steak Cobb* gff .....                                                                                                      | 26 |
| <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>                                                      |    | add two eggs +\$5                                                                                                                         |    | <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft’s blue cheese, red wine vinaigrette</i>                      |    |
| Huevos Rancheros* gff .....                                                                                             | 17 | Mia Salad* gff # n .....                                                                                                                  | 25 | Chicken Tortilla Soup* gff # .....                                                                                         | 18 |
| <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i> |    | <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i> |    | <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>                                    |    |
| Loaded Bacon Omelet* gff .....                                                                                          | 19 | Corned Beef Hash* gff .....                                                                                                               | 19 | Biscuits & Country Sausage Gravy* .....                                                                                    | 15 |
| <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>                                           |    | <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>                                                             |    | <i>house-baked buttermilk biscuits</i>                                                                                     |    |
| Ahi Poke* gff # .....                                                                                                   | 26 | Chicken Wet Burrito* .....                                                                                                                | 18 | <i>Add grilled ham, sausage, or bacon +\$5</i>                                                                             |    |
| <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>                           |    | <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro</i> |    |                                                                                                                            |    |

ON THE SIDE

|                           |           |                                      |                          |                        |                         |
|---------------------------|-----------|--------------------------------------|--------------------------|------------------------|-------------------------|
| bacon gff 7<br>(4 pieces) | ham gff 7 | country sausage gff 7<br>(2 patties) | smashed potatoes gff v 6 | 2 eggs your way gff 10 | half avocado gff v # 10 |
|---------------------------|-----------|--------------------------------------|--------------------------|------------------------|-------------------------|

KIDS BRUNCH – 9

|                                                                                                |                                                                                    |                                                                               |                                                                 |
|------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|-----------------------------------------------------------------|
| Traditional Breakfast*<br><i>scrambled eggs and bacon, ham or sausage with toasted biscuit</i> | Egg & Cheese Breakfast Sandwich*<br><i>toasted roll with cheddar cheese, fries</i> | French Toast Stick Stack*<br><i>powdered sugar, syrup, strawberry garnish</i> | Cheeseburger & Fries<br><i>all chuck, cheddar cheese, fries</i> |
|------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|-----------------------------------------------------------------|

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

Pamplemousse

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

Maple Syrup Old Fashioned

New!

bulleit rye, maple syrup, black walnut bitters

Prickly Pear Margarita

gran agave blanco tequila, prickly pear, fresh lime juice, agave nectar

Pecan Old Fashioned

house-infused pecan bulleit rye whiskey, cinnamon & clove cane syrup, chocolate bitters

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Bennett's Champagne Lemonade

house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil

Blackberry Margarita

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

Grey Goose Martini 16

house-stuffed blue cheese olives

SEASONAL COCKTAILS

15

Cranberry Martini

New!

ketel one vodka, cranberry purée, fresh lemon juice, cinnamon & clove cane syrup, prosecco

Blood Orange Sour

vegan

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

Spiced Eggnog

New!

evan williams bourbon, rum, brandy, cream, cinnamon dust

Gingerbread Martini

New!

ketel one, kahlua, baileys, gingerbread syrup, cream, candy cane

Slice of Pie

New!

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

Strawberry Rye Smash

New!

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

HOUSE COCKTAILS

14

Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, large cube, soda water

Skinny Margarita

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

Lemon Drop

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

Casa Bennett Margarita

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

Jalapeño Margarita

gran agave blanco tequila, ancho chile liqueur, triple sec, house sweet & sour

Bennett's Bulleit Lemonade

bulleit bourbon whiskey, house lemonade

French 75

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

Paloma

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

Blueberry Old Thymor

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

Frozen Mai Tai

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

BEER

DRAFT

9

Bike Dog Hazy  
Knee Deep West Coast IPA  
Modelo Especial  
Jack Rabbit Rice Lager gff  
2 Rivers Cider  
Brewbilt Rotating Tap

BOTTLE

7

Coors Light  
Corona Premier  
Guinness  
Corona N/A

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

Butter Cake

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

Chocolate Pot de Crème gff

New!

whipped cream  
add heath crunch (not gff)

Carrot Cake gff n

New!

cream cheese frosting

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

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

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

10 year, portugal, honey, toffee, & caramel, accented by nutty notes, vibrant & sweet w/ delicate structure

Sobon Estate

New!

.....14

Zinfandel Port, Amador County

Sandeman Old Tawny Port.....30

30 year, portugal, aroma of honey & spices, underscored w/ deep flavors of dried apricots, hazelnuts, vanilla

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 | 11-17-2025

\*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.

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 |
| 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 |      |
| *Shenandoah Special Reserve, Zinfandel, <i>Amador 2022</i> | 12 | 45 | New! |
| *Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</i>        | 13 | 44 |      |

CABERNET SAUVIGNON

|                                                      |    |     |      |
|------------------------------------------------------|----|-----|------|
| *Soban Estate, <i>Amador 2022</i>                    | 13 | 48  | New! |
| *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 |      |
| Silver Oak, <i>Napa Valley 2020</i>                  |    | 195 | New! |
| 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 |
| 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 |
| 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                        | 15 |
| Tullamore Dew Blended Irish Whiskey                  | 13 |
| Elijah Craig Small Batch Bourbon                     | 15 |

SCOTCH

|                                      |    |
|--------------------------------------|----|
| The Macallan 15 Year Old Double Cask | 48 |
| Lagavulin Single Malt 16 Year        | 31 |
| Talisker 10 Year Single Malt         | 24 |
| Johnnie Walker Black                 | 16 |

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 Peach & Orange Blossom | 15 |
| Ketel One Oranje                 | 15 |
| 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 |
| Casamigos Mezcal             | 18 |
| Don Julio Anejo              | 19 |
| Don Julio 70 Cristalino      | 25 |
| Cristalino Reposado          | 17 |
| Casamigos Reposado           | 18 |
| Don Julio Reposado           | 18 |
| Casa Dragones Blanco         | 17 |
| Don Julio Blanco             | 16 |
| Xicaru Reposado Mezcal       | 15 |
| 21 Seeds Cucumber Jalapeño   | 15 |
| 21 Seeds Valencia Orange     | 15 |
| 21 Seeds Grapefruit Hibiscus | 15 |
| Don Fulano Blanco            | 16 |
| Lalo Blanco Tequila          | 17 |