

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 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	French Onion Dip & House-Made Chips New!9
Chicken Wings.....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>
Carnitas Street Tacos New!10 <i>slow cooked and savory, salsa verde, onion, cilantro, avocado</i>	Grilled Salmon Skewers* New!15 <i>loch duart salmon, cilantro pistou</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</i>	Salmon Lettuce Cups.....11 <i>creamy poached salmon, butter lettuce, apples, chives</i>
Thai Chicken Sticks New!14 <i>served with green thai chili sauce</i>	1/4lb Cheeseburger*.....14 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
	Garlic & Parmesan Fries gff v.....7 <i>finished with salt, pepper and parsley</i>

WINES

Featured - Limited Time Only Kelly Fleming Sauvignon Blanc, Napa 2022.....15	
Chandon Brut New!12 <i>Napa</i>	Moniz Family.....11 <i>Cuvee Alexandra, Sonoma 2022</i>
Wither Hills.....10 <i>Sauvignon Blanc, New Zealand 2022</i>	CP.....7 <i>Cabernet, Paso Robles 2021</i>
Bogle Vineyards.....7 <i>Rose, California 2023</i>	Shenandoah Vineyards New!9 <i>Special Reserve, Zinfandel, Amador</i>
Sobon Estate New!10 <i>Cabernet Sauvignon Amador 2022</i>	Bogle Vineyards.....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>	Spiced Eggnog New!12 <i>evan williams bourbon, rum, brandy, cream, cinnamon dust</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>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>
	French 75.....12 <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.

B BENNETT'S

• 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

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gluten free baguette available, please ask us!

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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

Trio of Dips gff v n.....20
house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

Salt & Pepper Prawns*.....24
six wild mexican jumbo prawns, lightly fried,
tarragon aioli

Steamed Mussels* #.....25
fresh PEI mussels, garlic butter, parmesan bread
gluten free bread available gff

Dungeness Crab Deviled Eggs gff23
meyer lemon aioli

Yucatan Empanadas* gff #.....18
crispy corn masa, carnitas-style pulled pork, chipotle
sherry cream, cheese, jalapeño syrup

Big Bang Tempura Shrimp*.....17
five traditional style with spicy bang sauce

Bennett's Butcher Board n.....29
mixed nuts, a selection of charcuterie, artisan cheeses,
house-marinated olives, focaccia bread

Prawn Cocktail* gff #.....22
four wild white mexican prawns, house-made
cocktail sauce

Build Your Own Iced Seafood Platter gff
mignonette, house-made cocktail sauce, lemon
(not part of monday wine & dine special)
oysters* (7) selection changes daily.....25
wild mexican prawns* (6).....25
ahi poke* (4 oz.)25
shelled dungeness crab* (4 oz.)30

Crab Cakes* gff **New!**.....27
dungeness and jonah crab, arugula, tarragon aioli

Spinach Dip gff v18
spinach, jalapeños blended with cheese and cream,
house-made potato chips

Jalapeño Cornbread gff v17
house-made creamed corn, jalapeños, pan roasted,
served with jalapeño syrup, honey butter

Chicken Wings* gff #21
1.5 lbs. of drumettes, oven roasted and flash fried,
tossed in spicy BBQ sauce, served with carrots,
celery and ranch

House-Smoked Salmon*25
served warm with meyer lemon aioli, acme toast
limited daily, gluten free bread available gff

SOUPS & SALADS

Soup of the Day19
cream of five mushroom, clam chowder, butternut
squash, ask your server for today's special

Wedge Salad gff **New!**.....14
crisp iceberg, house-made blue cheese dressing
and crumbles, tomatoes, bacon, red onion

Steak Cobb* gff.....26
grilled sirloin, salad greens, bacon, egg, tomatoes,
shaft's blue cheese, red wine vinaigrette

Mia Salad* gff # n25
salad greens, warm rotisserie chicken, goat
cheese, avocado, dates, tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

Maui Beet Salad gff # v19
salad greens, ponzu sesame ginger dressing, cucumber
and goat cheese | add grilled chicken \$9, shrimp \$12,
or grilled salmon \$14

Chicken Tortilla Soup* gff #.....18
roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chips

Ahi Poke* gff #26
fresh ahi, salad greens, avocado, ponzu sesame
ginger dressing, pickled ginger, wasabi

House-Smoked Salmon Salad* gff #23
salad greens, roasted beets, watermelon radish,
orange supremes, lemon viniagrette

PRIME SEAFOOD & STEAKS

Alaskan Halibut* **New!**.....42
pan roasted and served on a bed of house-creamed
corn, crispy prosciutto, lemon scallion drizzle

Cedar Plank Salmon* gff #39
dijon, shallots, bacon, sautéed spinach, cremini,
mushroom jus

Prawn Linguine*.....38
six wild mexican white prawns, spinach, blistered
tomatoes, parmesan, garlic, shallots, beurre blanc

Steak & Bacon Tacos* gff23
house-made corn tortillas, chipotle aioli,
seared steak, chopped bacon, onions, lettuce,
salsa, queso fresco

Center Cut Filet* gff.....56
mashed potatoes, roasted asparagus
monday wine & dine add \$6 per person

Grilled Pork Chop* gff #38
bone-in hoisin marinated, mashed potatoes

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

Shrimp Scampi* **New!**.....31
buerre blanc, garlic, focaccia, sautéed spinach

Blackened Pacific Redfish* gff #26
sautéed spinach, parmesan

Pork Osso Buco* gff **New!**.....31
slow braised, mashed potatoes, jus

Short Rib* gff40
house-braised angus, mashed potatoes,
horseradish cream

Steak Frites* gff.....39
herb marinated hanger steak, french fries,
red wine jus, arugula, cipollini onions

WESTSIDE FAVORITES

Bennett's Cheeseburger*.....19
all chuck, handcrafted, black pepper aioli,
acme bun, fries
gluten free bread available, please ask us! gff

Cannelloni*25
ground sausage, mortadella, parmesan, bechamel,
marinara, focaccia

House-Made Meatloaf* gff.....27
mashed potatoes, jus, crispy shallots

Chicken Enchiladas* gff22
rotisserie chicken and roasted salsa, topped with
salsa verde, jack cheese, cotija dust

Lasagna Bolognese*27
(please allow 18 minutes) parmesan garlic bread

BBQ Ribs & Fried Chicken*.....27
st. louis style ribs, hand breaded boneless
chicken breast, waffle fries
all ribs, no chicken +10 | add ribs (4 more) +\$10

Three Mushroom Burger v #19
vegetarian mushroom patty: shiitake, portabello and
cremini, arugula, fresh pesto aioli, green salad or fries

French Dip*25
roast beef, horseradish cream, house-made jus,
acme roll, fries
gluten free bread available, please ask us! gff

Bennett's Bánh Mí Sandwich*.....21
spicy fried chicken breast, pickled vegetables,
sambol aioli, cucumber, cilantro, jalapeños

Vegetable Quinoa Bowl gff v #21
cauliflower, snow peas, cipollini onions, shiitake
mushrooms, spinach, roasted tomatoes, grilled
avocado, served warm | add shrimp \$12 or chicken \$9

Brick Chicken* gff #35
all natural, 1/2 chicken marinated & oven roasted,
mashed potatoes, za'atar cornbread croutons, jus

Chile Relleno v #21
roasted poblano stuffed with artichoke hearts,
mushrooms, onions, poblanos, kale, cream cheese,
chipotle-sherry cream, cotija dust

Grilled Mahi Tacos* gff #23
house-made corn tortillas, savoy cabbage slaw,
chipotle aioli, cilantro, salsa

ON THE SIDE - 12

Sautéed Spinach gff # v

Mashed Potatoes gff v

Cauliflower Gratin gff v

Bacon Mac n' Cheese

Roasted Asparagus gff # v

Brussels Sprouts with bacon,
parmesan (roseville-style) gff

Pound of Fries gff v

Parmesan Garlic Bread
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 23
meyer lemon aioli

Trio of Dips gff v n 20
house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

Spinach Dip gff v 18
spinach, jalapeño blended with cheese, cream,
house potato chips

Yucatan Empanadas* gff 18
crispy corn masa, carnitas-style pulled pork,
chipotle sherry cream, cheese, jalapeño syrup

Big Bang Tempura Shrimp* 17
five traditional style with spicy bang sauce

Bennett’s Butcher Board n 29
mixed nuts, a selection of charcuterie, artisan cheeses,
house-marinated olives, focaccia

Jalapeño Cornbread gff v 17
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 23
cold cured salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel

Two Eggs Your Way* 18
sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit, butter

Veggie Omelet* gff v 19
mushrooms, poblanos, onions, spinach, red bell
peppers, pepper jack, sour cream, smashed potatoes

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

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

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

Ahi Poke* gff # 26
fresh ahi, salad greens, avocado, ponzu sesame
ginger dressing, pickled ginger, wasabi

Boursin Salmon Omelet gff 19
roasted red peppers, house creamed salmon,
boursin cheese

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

French Dip* 25
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

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

Mia Salad* gff # n 25
salad greens, warm rotisserie chicken, goat
cheese, avocado, dates, tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

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

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

Short Rib Enchiladas & Eggs* gff 23
slow cooked and shredded, wrapped with pepper
jack cheese, chipotle sherry cream sauce, cotija dust,
two fried eggs

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

Bennett’s Bánh Mí Sandwich* 21
spicy fried chicken breast, pickled vegetables,
sambal aioli, cucumber, cilantro, jalapeños

Steak & Bacon Tacos* gff 23
house-made corn tortillas, chipotle aioli, grilled steak,
chopped bacon, onions, lettuce, salsa, queso fresco

Monte Cristo Sandwich New! 23
grilled ham, turkey, american and havarti cheeses,
cinnamon raisin bread, powdered sugar,
maple syrup

Steak Cobb* gff 26
grilled sirloin, salad greens, bacon, egg, tomatoes,
shaft’s blue cheese, red wine vinaigrette

Chicken Tortilla Soup* gff # 18
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

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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Bennett’s charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us. Please note, for parties of 6 or more, a gratuity of 20% will be added to the guest check.

SPECIALTY COCKTAILS

15

Afternoon Delight

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

Spicy Chihuahua

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

Grey Goose Martini 16

house-stuffed blue cheese olives

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

Frozen Strawberry Margarita

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

BEER

9

DRAFT

North Coast Scrimshaw Pils
Great White Belgian Ale
Knee Deep West Coast IPA
Modelo Especial
Sierra Nevada Hazy Little Thing IPA
Brewbilt Helles Lager
Rotating Handle (seasonal)

BOTTLE

Lagunitas IPNA
Coors Light
Corona Premier
Corona NA
Guinness
Michelob Ultra

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 Thymex

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

Frozen Mai Tai

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

MOCKTAILS

7

Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee

italian cherries, house sweet & sour, lemonade, sparkling water

Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

Lavender Lemonade

house-made lemonade, lavender syrup

Blackberry Smash

blackberries, mint, cane syrup, fresh lime juice, sparkling water

HOUSE-MADE DESSERTS

(For your special birthday occasion, we offer a complimentary chocolate sundae.)

14

Banana Cream Pie

fresh bananas, chocolate, 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

Key Lime Pie

sweet cream

Lemon Creme Brûlée

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

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

Orange Marmalade Martini 15

gruvex 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.....14

New!

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

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 Vineyard, <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
Kistler, <i>Sonoma County 2023</i>	35	120
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 Vineyards, <i>California 2022</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2023</i>	20	87
Kistler, <i>Sonoma County 2022</i>	35	125

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!
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i>	19	70	
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</i>	13	44	

CABERNET SAUVIGNON

*Sobon 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	
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2020</i>	27	99	
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	
Ackerman Family Vineyard, <i>Napa 2018</i>		129	

*Select Wine & Dine Special Bottle Offerings

PREMIUM SPIRITS

Featuring Country Club Pours

BOURBON & WHISKEY

Whistle Pig - PiggyBack 6 Year	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
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
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43
Elijah Craig Small Batch Bourbon	15

SCOTCH

The Balvenie 14 Caribbean Cask Single Malt	32
The Macallan 15 Year Old Double Cask	48
Lagavulin Single Malt 16 Year	31
Talisker 10 Year Single Malt	24
Glenmorangie 18 Year Old <i>Extremely Rare</i>	49
Johnnie Walker Black	16
Highland Park 18 Year Old Single Malt	55

VODKA

Stolichnaya	15
Grey Goose	17
Tito's	16
Belvedere	17
Ketel One	16
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	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 Alma Miel	17
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	18
Don Julio Reposado	18
Casa Dragonos Blanco	17
Don Julio Blanco	16
Xicarú 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