



• ROSEVILLE | SACRAMENTO | ROCKLIN •

EXPERIENCE – HOSPITALITY – VALUE – QUALITY

WEEKENDS 9A-2P  
**BUBBLES & BRUNCH**

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

**\$49  
FOR TWO**



~ WINE & DINE ~  
= MONDAYS =

Choose 2 entrées, 2 salads & a bottle of our selected wine.

\*\*Excludes our market price entrées,  
& promotional offer not available on holidays.\*\*

**\$65**



Friday | Saturday | Sunday

= PRIME RIB =  
~ WEEKENDS ~

SERVED WITH MASHED POTATOES,  
CHOICE OF SOUP OR SALAD

**\$40**



**ROSEVILLE**  
1595 Eureka Rd  
Roseville, CA 95661

**SACRAMENTO**  
2232 Fair Oaks Blvd  
Sacramento, CA 95825

**ROCKLIN**  
6604 Lone Tree Blvd  
Rocklin, CA 95765

Part of the Bennett Hospitality Group ~

RESERVATIONS RECOMMENDED

[www.bennettsrestaurants.com](http://www.bennettsrestaurants.com)



• DAILY HAPPY HOUR 2-6PM •

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas ..... topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce	9
Chicken Wings ..... 1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch	15
Carnitas Street Tacos (New!) ..... slow cooked and savory, salsa verde, onion, cilantro, avocado	10
Calamari Stack* ..... rhode island's finest, tarragon aioli, and lemon slaw	11
Short Rib Tacos* gff ..... shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro	9
Thai Chicken Sticks (New!) ..... served with green thai chili sauce	14

WINES

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

Chandon Brut (New!) ..... Napa	12
Wither Hills ..... Sauvignon Blanc, New Zealand 2022	10
Bogle Vineyards ..... Rose, California 2023	7
Sobon Estate (New!) ..... Cabernet Sauvignon Amador 2022	10
Benvolio Pinot Grigio ..... Friuli, Italy 2022	10

COCKTAILS

Lemon Drop ..... house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim	7
Raspberry Martini ..... house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube	6
Bennett's Champagne ..... Lemonade	10
house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil	
French 75 ..... tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice	12

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

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## — HANDCRAFTED — SANDWICHES



SERVED DAILY 11:00am to 3:00pm

— ALL SANDWICHES OFFERED WITH FRENCH FRIES —

■ <b>Spicy Pulled Pork Sliders</b> <small>New!</small> .....	\$19
slow roasted pork, spicy bbq sauce, pickles, roll	
■ <b>Slow Roasted Turkey</b> <small>New!</small> .....	\$20
smoked gouda, arugula, whole wheat toast	
■ <b>Grilled Chicken, Bacon &amp; Cheese Sandwich</b> .....	\$21
chicken breast, crispy bacon, american cheese, lettuce, tomato, onion, chipotle aioli, acme bun	
■ <b>French Dip</b> .....	\$25
roasted beef, shaved, horseradish cream, house-made jus, acme roll	
■ <b>Bacon, Lettuce &amp; Tomato</b> .....	\$21
crispy bacon, iceberg, tomato, black pepper aioli, acme roll	
■ <b>Bennett's Cheeseburger</b> .....	\$19
all chuck, handcrafted, black pepper aioli, acme bun	
■ <b>Báhn Mí</b> .....	\$21
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños, deli roll	
■ <b>Three Mushroom Burger</b> 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

## 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** gff ..... 23

meyer lemon aioli

**Fresh Oysters on the 1/2 Shell\*** gff ..... 25

seven oysters served with mignonette, house-made cocktail sauce, lemon

**Yucatan Empanadas\*** gff # ..... 18

crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup

**Bennett's Butcher Board** n ..... 29

mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread

**Big Bang Tempura Shrimp\*** ..... 17

five traditional style with spicy bang sauce

**Prawn Cocktail\*** gff # ..... 22

four wild white mexican prawns, house-made cocktail sauce

**Spinach Dip** gff v ..... 18

spinach, jalapeño blended with cheese and cream, house potato chips

**Jalapeño Cornbread** gff v ..... 17

house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

## SOUPS & SALADS

**Soup of the Day** ..... 19

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

**Wedge Salad** gff ..... 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 # n ..... 25

salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

**Maui Beet Salad** gff # v ..... 19

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

**Italian Chopped Salad** gff ..... 25

romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette

**Caesar Salad** gff # ..... 14

romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14

**Butter Lettuce Salad** gff # v ..... 17

fresh apples, blue cheese, house candied walnuts, maple vinaigrette add grilled chicken \$9, shrimp \$12, or grilled salmon \$14

## PRIME SEAFOOD & STEAKS

**Alaskan Halibut\*** ..... 42

pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle monday wine & dine add \$5 per person

**Grilled Salmon\*** gff # ..... 39

heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle

**Prawn Linguine\*** ..... 38

six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc

**Steak & Bacon Tacos\*** gff ..... 23

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\*** ..... 31

beurre blanc, garlic, focaccia, sautéed spinach

**Blackened Pacific Redfish\*** gff # ..... 26

sautéed spinach, parmesan

**Pork Osso Buco\*** gff ..... 31

slow braised, mashed potatoes, jus

**Short Rib\*** gff ..... 40

house-braised angus, mashed potatoes, horseradish cream

**Steak Frites\*** gff ..... 39

herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions

## SACRAMENTO 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\*** gff ..... 22

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, portobello 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, sambal 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, 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

## SHAREABLE FUN

Dungeness Crab Deviled Eggs gff ..... 23  
meyer lemon aioli

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

Jalapeño Cornbread gff v ..... 17  
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

## BRUNCH

Weekends from 10am-2pm

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

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

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

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

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

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

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

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

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

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

Country Fried Steak\* ..... 20  
fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy

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

Bennett's Cheeseburger\* ..... 19  
all chuck, handcrafted, black pepper aioli, acme bun, fries

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

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

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

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

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

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

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

Lox Plate ..... 23  
cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

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

## 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

For our guests 12 and under

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

## SPECIALTY COCKTAILS

15

## BEER

9

### 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

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

## 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

## MOCKTAILS

7

### 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 Thyme

house-made blueberry syrup, fresh lemon juice, gruven 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

### Jalapeño 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

### 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  
whipped cream  
add heath crunch (not gff)

### Carrot Cake

gff n  
cream cheese frosting

### Banana Cream Pie

fresh bananas, chocolate, 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  
gruven vodka, kahlua, house espresso, cane syrup, baileys irish cream

### Orange Marmalade Martini

15  
gruven vodka, orange marmalade, triple sec, fresh lemon juice

### Chocolate Oranjescile 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  
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

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**WINE** (Featuring a 7 oz. wine pour by the glass, **vintage subject to change**)

**BUBBLE**

*Campo Viejo, Cava, Brut, <i>Spain</i>	13	35
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 2024</i>	11	38

**WHITES**

*Benvolio, Pinot Grigio, <i>Italy 2024</i>	15	49
*Wither Hills Sauvignon Blanc, <i>NZ 2024</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 2024</i>	15	51
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2023</i>	16	55
Frank Family, <i>Carneros 2024</i>	22	79
Rombauer, <i>Carneros 2024</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 2024</i>	16	52
*Bogle, <i>California 2023</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2024</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 2023</i>	14	51
*Sean Minor, <i>North Coast 2023</i>	15	55
*Shenandoah Special Reserve Zinfandel, <i>Amador 2022</i>	12	45
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</i>	13	44

**CABERNET SAUVIGNON**

*Sobon Estate, <i>Amador 2022</i>	13	48
*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 2020</i>	34	122
Silver Oak, <i>Napa Valley 2020</i>		195
Caymus, <i>Napa Valley (750 ml), 2023</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 10yr Rye	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 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

**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
Xicaru Reposado Mezcal	15
21 Seeds Grapefruit Hibiscus	15
Don Fulano Blanco	16
Lalo Blanco Tequila	17