

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 ~

• 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 <b>New!</b> .....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 <b>New!</b> .....10 <i>slow cooked and savory, salsa verde, onion, cilantro, avocado</i>	Grilled Salmon Skewers* <b>New!</b> .....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 <b>New!</b> .....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 <b>New!</b> .....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 <b>New!</b> .....9 <i>Special Reserve, Zinfandel, Amador</i>
Sobon Estate <b>New!</b> .....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 <b>New!</b> .....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 10 am to 2 pm

SHARE PLATES

<b>Trio of Dips</b> gff v n..... <b>20</b> <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	<b>Fresh Oysters on the 1/2 Shell*</b> gff ..... <b>25</b> <i>seven oysters served with mignonette, house-made cocktail sauce, lemon</i>	<b>Big Bang Tempura Shrimp*</b> ..... <b>17</b> <i>five traditional style with spicy bang sauce</i>
<b>Salt &amp; Pepper Prawns*</b> ..... <b>24</b> <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	<b>Yucatan Empanadas*</b> gff # ..... <b>18</b> <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	<b>Prawn Cocktail*</b> gff # ..... <b>22</b> <i>four wild white mexican prawns, house-made cocktail sauce</i>
<b>Steamed Mussels*</b> # ..... <b>25</b> <i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	<b>Bennett's Butcher Board</b> n ..... <b>29</b> <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread</i>	<b>Spinach Dip</b> gff v ..... <b>18</b> <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
<b>Dungeness Crab Deviled Eggs</b> gff ..... <b>23</b> <i>meyer lemon aioli</i>		<b>Jalapeño Cornbread</b> gff v ..... <b>17</b> <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> <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> <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> <i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>
<b>Wedge Salad</b> gff ..... <b>14</b> <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	<b>Chicken Tortilla Soup*</b> gff # ..... <b>18</b> <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	<b>Caesar Salad</b> gff # ..... <b>14</b> <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> <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	<b>Ahi Poke*</b> gff # ..... <b>26</b> <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	<b>Butter Lettuce Salad</b> gff # v ..... <b>17</b> <i>fresh apples, blue cheese, house candied walnuts, maple vinaigrette add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>
<b>Mia Salad*</b> gff # n ..... <b>25</b> <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> ..... <b>42</b> <i>pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle monday wine &amp; dine add \$5 per person</i>	<b>Center Cut Filet*</b> gff ..... <b>56</b> <i>mashed potatoes, roasted asparagus monday wine &amp; dine add \$6 per person</i>	<b>Shrimp Scampi*</b> ..... <b>31</b> <i>buerre blanc, garlic, focaccia, sautéed spinach</i>
<b>Grilled Salmon*</b> gff # ..... <b>39</b> <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	<b>Grilled Pork Chop*</b> gff # ..... <b>38</b> <i>bone-in hoisin marinated, mashed potatoes</i>	<b>Blackened Pacific Redfish*</b> gff # ..... <b>26</b> <i>sautéed spinach, parmesan</i>
<b>Prawn Linguine*</b> ..... <b>38</b> <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	<div><b>Premium Hand Cut Steaks</b> (not included in monday wine &amp; dine special) <b>Prime NY Strip*</b> gff ..... mkt price per lb <i>all natural, serves 1-2</i> <b>Bone-In Aged Rib-Eye*</b> gff ..... mkt price per lb <i>serves 2 or more</i> <b>Porterhouse*</b> gff ..... mkt price per lb <i>serves 2 or more</i></div>	<b>Pork Osso Buco*</b> gff ..... <b>31</b> <i>slow braised, mashed potatoes, jus</i>
<b>Steak &amp; Bacon Tacos*</b> gff ..... <b>23</b> <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> <i>house-braised angus, mashed potatoes, horseradish cream</i>
		<b>Steak Frites*</b> gff ..... <b>39</b> <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>

SACRAMENTO FAVORITES

<b>Bennett's Cheeseburger*</b> ..... <b>19</b> <i>all chuck, handcrafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</i>	<b>BBQ Ribs &amp; Fried Chicken*</b> ..... <b>27</b> <i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +\$10   add ribs (4 more) +\$10</i>	<b>Vegetable Quinoa Bowl</b> gff v # ..... <b>21</b> <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> <i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	<b>Three Mushroom Burger</b> v # ..... <b>19</b> <i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	<b>Brick Chicken*</b> gff # ..... <b>35</b> <i>all natural, 1/2 chicken marinated &amp; oven roasted, mashed potatoes, cornbread croutons, jus</i>
<b>House-Made Meatloaf*</b> gff ..... <b>27</b> <i>mashed potatoes, jus, crispy shallots</i>	<b>French Dip*</b> ..... <b>25</b> <i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	<b>Chile Relleno</b> v # ..... <b>21</b> <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> <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> <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	<b>Grilled Mahi Tacos*</b> gff # ..... <b>23</b> <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>
<b>Lasagna Bolognese*</b> ..... <b>27</b> <i>(please allow 18 minutes) parmesan garlic bread</i>		

ON THE SIDE - 12

<b>Sautéed Spinach</b> gff # v	<b>Mashed Potatoes</b> gff v	<b>Cauliflower Gratin</b> gff v	<b>Bacon Mac n' Cheese</b>
<b>Roasted Asparagus</b> gff # v	<b>Brussels Sprouts with bacon, parmesan (roseville-style)</b> gff	<b>Pound of Fries</b> gff v	<b>Parmesan Garlic Bread</b> gluten free bread available gff

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JOIN US FOR WEEKLY SPECIALS

WINE & DINE MONDAYS \$65 for two includes a bottle of wine, salad, and two entrees

PRIME RIB WEEKENDS Available Friday, Saturday, and Sunday after 3 pm

BUBBLES & BRUNCH WEEKENDS Two brunch entrées and a bottle of bubbles  
\$49 for two from 10 am to 2 pm

BRUNCH COCKTAILS

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

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

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

SHAREABLE FUN

Dungeness Crab Deviled Eggs gff ..... 23	Big Bang Tempura Shrimp* ..... 17	Jalapeño Cornbread gff v..... 17
<i>meyer lemon aioli</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>

BRUNCH

Weekends from 10am-2pm

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

ON THE SIDE

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

KIDS BRUNCH – 9

For our guests 12 and under

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

15

Afternoon Delight

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

Spicy Chihuahua

gran agave blanco tequila, ancho chile liqueur, fresh lime juice, cane syrup

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

BEER

9

BOTTLE & CAN

Punk AF IPNA  
Coors Light  
Corona Premier  
Guinness  
Nado Lager  
Daura Damm gff  
Almanac Seaside  
North Coast Prancster  
Orange Ave Wit

DRAFT

Rotating Handle

HOUSE COCKTAILS

14

Raspberry Martini

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

Skinny Margarita

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

Bennett's Bulleit Lemonade

bulleit bourbon whiskey, house lemonade

Blueberry Old Thymr

house-made blueberry syrup, fresh lemon juice, gruvn 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

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

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

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

Orange Marmalade Martini ..... 15

gruvn 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

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 | 1-2-2026

\*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.  
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.

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