



• 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



• 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

*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 <small>New!</small>	\$19
<i>slow roasted pork, spicy bbq sauce, pickles, roll</i>	
■ Slow Roasted Turkey <small>New!</small>	\$20
<i>smoked gouda, arugula, whole wheat toast</i>	
■ Grilled Chicken, Bacon & Cheese Sandwich	\$21
<i>chicken breast, crispy bacon, american cheese, lettuce, tomato, onion, chipotle aioli, acme bun</i>	
■ French Dip	\$25
<i>roasted beef, shaved, horseradish cream, house-made jus, acme roll</i>	
■ Bacon, Lettuce & Tomato	\$21
<i>crispy bacon, iceberg, tomato, black pepper aioli, acme roll</i>	
■ Bennett's Cheeseburger	\$19
<i>all chuck, handcrafted, black pepper aioli, acme bun</i>	
■ Báhn Mí	\$21
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños, deli roll</i>	
■ Three Mushroom Burger v #	\$19
<i>vegetarian mushroom patty: shiitake, portobella, and cremini, arugula, fresh pesto aioli, acme bun</i>	

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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

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

buerre 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

ROSEVILLE FAVORITES

Bennett's Cheeseburger* 19

all chuck, hand-crafted, 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

Grilled Chimichurri Chicken* gff # 26

all-natural chicken breast, heirloom grains, sautéed spinach

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 gff

Pound of Fries gff v

Parmesan Garlic Bread
gluten free bread available gff

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

meyer lemon aioli

23

Big Bang Tempura Shrimp*

five traditional style with spicy bang sauce

17

Jalapeño Cornbread gff v

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

17

BRUNCH

Weekends from 9am-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

Lox Plate 23

cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

French Dip* 25

roast beef, horseradish cream, house-made jus, acme roll, fries

Two Eggs Your Way* 18

sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter

Dungeness Crab Omelet* gff 29

ortega green chilis, creamy boursin cheese, chives, smashed potatoes

Veggie Omelet* gff v 19

mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes

Country Fried Steak* 20

fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy

Stuffed French Toast 16

orange marmalade, cream cheese, powdered sugar, sweetened cream

Mia Salad* gff # n 25

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

Bennett's Cheeseburger* 19

all chuck, handcrafted, black pepper aioli, acme bun, fries

Corned Beef Hash* gff 19

house-braised, smashed potatoes, red bell peppers, onion, poached eggs

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

Loaded Bacon Omelet* gff 19

blistered tomatoes, cheddar, green onion, sour cream, 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

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

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

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

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Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us.

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

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 Thymers

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

Frozen Mai Tai

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

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

grffen cream
add heath crunch (not gff)

Carrot Cake

grffen cream cheese frosting

Banana Cream Pie

fresh bananas, chocolate, sweet cream

Lemon Creme Brûlée

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

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

Orange Marmalade

15

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

Chocolate Oranjiesicle

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

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

BUBBLE

*Campo Viejo, Cava, Brut, Spain	13	35
Ca'Bolani Prosecco, Italy	14	39
Chandon Brut, Napa	17	59
Veuve Clicquot, Yellow Label, Champagne, France	21	103

ROSÉ

Bogle Vineyards, California 2024	12	39
*Bieler Rose Cuvee Sabine, Provence 2024	11	38

WHITES

*Benvolio, Pinot Grigio, Italy 2024	15	49
*Wither Hills Sauvignon Blanc, NZ 2024	17	62
Kelly Fleming Sauvignon Blanc, Napa 2024	18	59
Emmolo Sauvignon Blanc, Suisun Valley 2024	13	47

CHARDONNAY

*Mer Soleil Silver, Monterey County 2023	13	46
*Harken, Central Coast 2024	15	51
Cambria, Kathryn's Vineyard, Santa Maria Valley 2023	16	55
Frank Family, Carneros 2024	22	79
Rombauer, Carneros 2024	26	81
J. Lohr, Monterey County, 2023	14	49

PINOT NOIR

Falcon's Perch, Monterey 2023	14	51
MacRostie, Sonoma Coast 2023	17	59
Argyle Bloomhouse, Willamette Valley 2024	16	52
*Bogle, California 2023	12	44
Belle Glos, Clark & Telephone, Santa Maria Valley 2024	20	87

REDS

The Walking Fool, Red Blend, Suisun Valley 2023	17	59
Frog's Leap Zinfandel, Napa 2022	22	77
Markham, Six Stack Merlot, North Coast 2023	14	51
*Sean Minor, North Coast 2023	15	55
*Shenandoah Special Reserve, Zinfandel, Amador 2022	12	45
*Cvne Crianza Tinto, Tempranillo, Rioja 2021	13	44

CABERNET SAUVIGNON

*Soban Estate, Amador 2022	13	48
*CP, Paso Robles 2021	14	49
*Moniz Family, Sonoma 2023	15	51
Vinum The Insider, Paso Robles 2021	17	62
Textbook, Napa Valley 2022	22	81
Two Horns Reserve, Spring Mountain, Napa 2019	25	88
Big Pour, Napa Valley 2016	32	111
Silver Oak, Alexander Valley 2020	34	122
Silver Oak, Napa Valley 2020		195
Caymus, Napa Valley (750 ml), 2023	36	129
Kelly Fleming, Napa Valley 2017		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 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

GIN

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