

BENNETT'S

• 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

BENNETT'S

• DAILY HAPPY HOUR 2-6PM •

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas9 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	French Onion Dip & House-Made Chips9
Chicken Wings15 <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* gff10 <i>slow roasted st. louis ribs</i>
Carnitas Street Tacos10 <i>slow cooked and savory, salsa verde, onion, cilantro, avocado</i>	Grilled Salmon Skewers*15 <i>loch duart salmon, cilantro pistou</i>
Calamari Stack*11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	Baked Brie v15 <i>toasted baguette, rosemary, fig preserves</i>
Short Rib Tacos* gff9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>	Salmon Lettuce Cups gff11 <i>creamy poached salmon, butter lettuce, apples, chives</i>
Thai Chicken Sticks14 <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 v7 <i>finished with salt, pepper and parsley</i>

WINES

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

Chandon Brut12 <i>Napa</i>	Moniz Family11 <i>Cuvee Alexandra, Sonoma 2022</i>
Wither Hills10 <i>Sauvignon Blanc, New Zealand 2022</i>	CP7 <i>Cabernet, Paso Robles 2021</i>
Bogle Vineyards7 <i>Rose, California 2023</i>	Shenandoah Vineyards9 <i>Special Reserve, Zinfandel, Amador</i>
Sobon Estate10 <i>Cabernet Sauvignon Amador 2022</i>	Bogle Vineyards9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio10 <i>Friuli, Italy 2022</i>	Mer Soleil Silver12 <i>Chardonnay, Monterey County 2021</i>

COCKTAILS

Lemon Drop7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	Blueberry Old Thyme11 <i>house-made blueberry syrup, fresh lemon juice, gruvon vodka, fresh thyme</i>
Raspberry Martini6 <i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	Blood Orange Sour vegan12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
Bennett's Champagne Lemonade10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	Skinny Margarita11 <i>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>
	French 7512 <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. 3-27-2026

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BENNETT'S

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HANDCRAFTED SANDWICHES



SERVED DAILY 11:00am to 3:00pm

ALL SANDWICHES OFFERED WITH FRENCH FRIES

- **Spicy Pulled Pork Sliders** \$19
slow roasted pork, spicy bbq sauce, pickles, roll
- **Slow Roasted Turkey** \$20
smoked gouda, arugula, pesto aioli, 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
- **Bánh 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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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
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
Salt & Pepper Prawns*	24
<i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	
Steamed Mussels* #.....	25
<i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	
Dungeness Crab Deviled Eggs gff.....	23
<i>meyer lemon aioli</i>	
Yucatan Empanadas* gff #.....	18
<i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	

Big Bang Tempura Shrimp*	17
<i>five traditional style with spicy bang sauce</i>	
Bennett's Butcher Board n.....	29
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i>	
Prawn Cocktail* gff #.....	22
<i>four wild white mexican prawns, house-made cocktail sauce</i>	

Spinach Dip gff v.....	18
<i>spinach, jalapeños blended with cheese and cream, house-made potato chips</i>	
Jalapeño Cornbread gff v.....	17
<i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>	

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

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

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

SOUPS & SALADS

Soup of the Day	19
<i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	
Wedge Salad gff.....	14
<i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	
Steak Cobb* gff.....	26
<i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	
Mia Salad* gff # n.....	25
<i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	

Maui Beet Salad gff # v.....	19
<i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

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

Ahi Poke* gff #.....	26
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	

House-Smoked Salmon Salad* gff #.....	23
<i>salad greens, roasted beets, watermelon radish, orange supremes, lemon vinaigrette</i>	

Italian Chopped Salad gff.....	25
<i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>	

Caesar Salad gff #.....	14
<i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

Butter Lettuce Salad gff # v.....	17
<i>fresh apples, blue cheese, house candied walnuts, maple vinaigrette add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

PRIME SEAFOOD & STEAKS

Alaskan Halibut* gff.....	42
<i>pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle monday wine & dine add \$5 per person</i>	
Cedar Plank Salmon* gff #.....	39
<i>dijon, shallots, bacon, sautéed spinach, cremini, mushroom jus</i>	

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

Grilled Pork Chop* gff #.....	38
<i>bone-in hoisin marinated, mashed potatoes</i>	

Premium Hand Cut Steaks	
<i>(not included in monday wine & dine special)</i>	
Prime NY Strip* gff.....	mkt price per lb
<i>all natural, serves 1-2</i>	
Bone-In Aged Rib-Eye* gff.....	mkt price per lb
<i>serves 2 or more</i>	
Porterhouse* gff.....	mkt price per lb
<i>serves 2 or more</i>	

Shrimp Scampi*	31
<i>buerre blanc, garlic, focaccia, sautéed spinach</i>	

Blackened Pacific Redfish* gff #.....	26
<i>sautéed spinach, parmesan</i>	

Pork Osso Buco* gff.....	31
<i>slow braised, mashed potatoes, jus</i>	

Short Rib* gff.....	40
<i>house-braised angus, mashed potatoes, horseradish cream</i>	

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

WESTSIDE FAVORITES

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

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

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

Cannelloni*	25
<i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	

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

Brick Chicken* gff #.....	35
<i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, zaatar cornbread croutons, jus</i>	

House-Made Meatloaf* gff.....	27
<i>mashed potatoes, jus, crispy shallots</i>	

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

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

Chicken Enchiladas* gff.....	22
<i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	

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

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

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 <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> 15	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i> 14	Bloody Mary <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> 14	Espresso Martini <i>gruven handcrafted vodka, kahlua, house espresso, baileys irish cream</i> 15
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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 <i>meyer lemon aioli</i>	Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
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BRUNCH

Weekends from 9am-2pm

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

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
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KIDS BRUNCH – 9

For our guests 12 and under

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

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

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 Thymmer

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

Frozen Mai Tai

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

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

whipped cream
add heath crunch (not gff)

Carrot Cake gff n

cream cheese frosting

Key Lime Pie

sweet cream

Lemon Creme Brulée gff

rich vanilla custard, lemon essence & supremes, hardened caramelized sugar

AFTER DINNER COCKTAILS & MORE

Irish Coffee.....14

tullamore dew, sweet cream, sugar cube, coffee

Espresso Martini.....15

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

Orange Marmalade Martini15

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

Chocolate Oranjesicle Martini.....15

ketel one oranje, trader vic's chocolate liqueur, chocolate syrup, cream

PORTS

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

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

Sobon Estate14

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 Vineyard, <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
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 2024</i>	16	52
*Bogle Vineyards, <i>California 2023</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2024</i>	20	87
Kistler, <i>Sonoma County 2023</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 2023</i>	14	51
*Sean Minor, <i>North Coast 2023</i>	15	55
*Shenandoah Special Reserve, Zinfandel, <i>Amador 2022</i>	12	45
Pruett LLR Estate Sryah & Cabernet, <i>Sierra Foothills 2023</i>		55
Pruett CSP Estate Sryah, <i>Sierra Foothills 2023</i>		65
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 2023</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
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2023</i>		75
Pruett Judy Marie Estate, <i>Sierra Foothills</i>		80
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
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 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

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 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