

# 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

<b>Spicy Cheese, Roasted Corn &amp; Chicken Flautas</b> ..... 9 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	<b>French Onion Dip &amp; House-Made Chips</b> ..... 9
<b>Chicken Wings</b> ..... 15 <i>1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch</i>	<b>Hoisin Glazed Ribs*</b> gff ..... 10 <i>slow roasted st. louis ribs</i>
<b>Carnitas Street Tacos</b> ..... 10 <i>slow cooked and savory, salsa verde, onion, cilantro, avocado</i>	<b>Grilled Salmon Skewers*</b> ..... 15 <i>loch duart salmon, cilantro pistou</i>
<b>Calamari Stack*</b> ..... 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	<b>Baked Brie</b> v ..... 15 <i>toasted baguette, rosemary, fig preserves</i>
<b>Short Rib Tacos*</b> gff ..... 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>	<b>Salmon Lettuce Cups</b> gff ..... 11 <i>creamy poached salmon, butter lettuce, apples, chives</i>
<b>Thai Chicken Sticks</b> ..... 14 <i>served with green thai chili sauce</i>	<b>1/4lb Cheeseburger*</b> ..... 14 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
	<b>Garlic &amp; Parmesan Fries</b> gff v ..... 7 <i>finished with salt, pepper and parsley</i>

## WINES

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

<b>Chandon Brut</b> ..... 12 <i>Napa</i>	<b>Moniz Family</b> ..... 11 <i>Cuvee Alexandra, Sonoma 2022</i>
<b>Wither Hills</b> ..... 10 <i>Sauvignon Blanc, New Zealand 2022</i>	<b>CP</b> ..... 7 <i>Cabernet, Paso Robles 2021</i>
<b>Bogle Vineyards</b> ..... 7 <i>Rose, California 2023</i>	<b>Shenandoah Vineyards</b> ..... 9 <i>Special Reserve, Zinfandel, Amador</i>
<b>Sobon Estate</b> ..... 10 <i>Cabernet Sauvignon Amador 2022</i>	<b>Bogle Vineyards</b> ..... 9 <i>Pinot Noir, California 2022</i>
<b>Benvolio Pinot Grigio</b> ..... 10 <i>Friuli, Italy 2022</i>	<b>Mer Soleil Silver</b> ..... 12 <i>Chardonnay, Monterey County 2021</i>

## COCKTAILS

<b>Lemon Drop</b> ..... 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	<b>Blueberry Old Thyme</b> ..... 11 <i>house-made blueberry syrup, fresh lemon juice, gruvon vodka, fresh thyme</i>
<b>Raspberry Martini</b> ..... 6 <i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	<b>Blood Orange Sour</b> vegan ..... 12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
<b>Bennett's Champagne Lemonade</b> ..... 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	<b>Skinny Margarita</b> ..... 11 <i>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>
	<b>French 75</b> ..... 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. 3-27-2026

\*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.