

**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**

<b>Trio of Dips</b> gff v n ..... 20 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	<b>Big Bang Tempura Shrimp*</b> ..... 17 <i>five traditional style with spicy bang sauce</i>	<b>Prawn Cocktail*</b> gff # ..... 22 <i>four wild white mexican prawns, house-made cocktail sauce</i>
<b>Salt &amp; Pepper Prawns*</b> ..... 24 <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	<b>Yucatan Empanadas*</b> gff ..... 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	<b>Spinach Dip</b> gff v ..... 18 <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
<b>Dungeness Crab Deviled Eggs</b> gff ..... 23 <i>meyer lemon aioli</i>	<b>Bennett's Butcher Board</b> n ..... 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i>	<b>Jalapeño Cornbread</b> gff v ..... 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>

**SOUPS & SALADS**

<b>Wedge Salad</b> gff ..... 14 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	<b>Maui Beet Salad</b> 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>	<b>Caesar Salad</b> gff # ..... 14 <i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>
<b>Steak Cobb*</b> gff ..... 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	<b>Chicken Tortilla Soup*</b> gff # ..... 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	<b>Butter Lettuce Salad</b> gff # v ..... 17 <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 ..... 25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	<b>Ahi Poke*</b> gff # ..... 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	

**PRIME SEAFOOD & STEAKS**

<b>Alaskan Halibut*</b> gff ..... 42 <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 ..... 56 <i>mashed potatoes, roasted asparagus monday wine &amp; dine add \$6 per person</i>	<b>Grilled Pork Chop*</b> gff # ..... 38 <i>bone-in hoisin marinated, mashed potatoes</i>
<b>Grilled Salmon*</b> gff # ..... 39 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	<b>Shrimp Scampi*</b> ..... 31 <i>buerre blanc, garlic, focaccia, sautéed spinach</i>	<b>Blackened Pacific Redfish*</b> gff # ..... 26 <i>sautéed spinach, parmesan</i>
<b>Prawn Linguine*</b> ..... 38 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	<b>Short Rib*</b> gff ..... 40 <i>house-braised angus, mashed potatoes, horseradish cream</i>	<b>Chimichurri Steak Frites*</b> gff <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">New!</span> ..... 39 <i>herb marinated hanger steak, chimichurri, arugula, french fries</i>
<b>Steak &amp; Bacon Tacos*</b> gff ..... 23 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	<p><b>Premium Hand Cut Steaks</b> <i>(not included in monday wine &amp; dine special)</i></p> <p><b>Prime NY Strip*</b> gff ..... mkt price per lb <i>all natural, serves 1-2</i></p> <p><b>Bone-In Aged Rib-Eye*</b> gff ..... mkt price per lb <i>serves 2 or more</i></p> <p><b>Porterhouse*</b> gff ..... mkt price per lb <i>serves 2 or more</i></p>	

**ROSEVILLE FAVORITES**

<b>Bennett's Cheeseburger*</b> ..... 19 <i>all chuck, hand-crafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</i>	<b>Lasagna Bolognese*</b> ..... 27 <i>(please allow 18 minutes) parmesan garlic bread</i>	<b>Vegetable Quinoa Bowl</b> 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>
<b>House-Made Meatloaf*</b> gff ..... 27 <i>mashed potatoes, jus, crispy shallots</i>	<b>Three Mushroom Burger</b> v # ..... 19 <i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	<b>Grilled Chimichurri Chicken*</b> gff # ..... 26 <i>all-natural chicken breast, heirloom grains, sautéed spinach</i>
<b>Chicken Enchiladas*</b> gff ..... 22 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	<b>French Dip*</b> ..... 25 <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 # ..... 21 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust</i>
<b>BBQ Ribs &amp; Fried Chicken*</b> ..... 27 <i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +10   add ribs (4 more) +\$10</i>	<b>Bennett's Bánh Mí Sandwich*</b> ..... 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	<b>Grilled Mahi Tacos*</b> 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 gff	Pound of Fries gff v	Parmesan Garlic Bread gluten free bread available gff

**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 | 4-27-2026

\*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.

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

## BRUNCH COCKTAILS

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

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

*Segura Viudas Cava, Brut, Spain..... 35	Chandon Brut, Napa..... 59
*Zonin Prosecco, Italy..... 39	Veuve Clicquot, Yello Label, Champagne, France..... 103

\*Eligible for Bubbles & Brunch Special until 2 pm

## SHAREABLE FUN

<b>Dungeness Crab Deviled Eggs</b> gff ..... 23 <i>meyer lemon aioli</i>	<b>Big Bang Tempura Shrimp*</b> ..... 17 <i>five traditional style with spicy bang sauce</i>	<b>Jalapeño Cornbread</b> 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

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

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

### 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

### DRAFT

9

Bike Dog Hazy  
Knee Deep West Coast IPA  
Modelo Especial  
Brewbilt Helles Lager  
Knee Deep 916 Blonde Ale  
Rotating Tap

### BOTTLE

7

Coors Light  
Corona Premier  
Guinness  
Corona N/A

## 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 Thyme

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

### 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 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 Martini ..... 15

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

## 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

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

**BUBBLE**

*Segura Viudas Brut, <i>Spain</i>	13	35	<b>New!</b>
*Zonin Prosecco, <i>Italy</i>	14	39	<b>New!</b>
Chandon Brut, <i>Napa</i>	17	59	
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103	

**ROSÉ**

*Château de Campuget Rosé, <i>France 2025</i>	11	38	<b>New!</b>
Bogle Vineyards, <i>California 2024</i>	12	39	

**WHITES**

*Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	11	41	<b>New!</b>
*Benvolio, Pinot Grigio, <i>Italy 2024</i>	15	49	
Wither Hills Sauvignon Blanc, <i>NZ 2024</i>	17	62	
Stags' Leap Sauvignon Blanc, <i>Napa Valley 2024</i>	18	59	<b>New!</b>

**CHARDONNAY**

*Mer Soleil Reserve, <i>St. Lucia Highlands 2023</i>	13	46	<b>New!</b>
J. Lohr, <i>Monterey County, 2023</i>	14	49	
*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	

**PINOT NOIR**

*Bogle, <i>California 2023</i>	12	44	
Falcon's Perch, <i>Monterey 2023</i>	14	51	
MacRostie, <i>Sonoma Coast 2023</i>	17	59	
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2024</i>	20	87	

**REDS**

*Shenandoah Special Reserve, Zinfandel, <i>Amador 2022</i>	12	45	
*Sean Minor, <i>North Coast 2023</i>	15	55	
The Walking Fool, Red Blend, <i>Suisun Valley 2023</i>	17	59	
Ridge Vineyards Three Valleys Zinfandel, <i>Sonoma 2023</i>	21	76	<b>New!</b>

**CABERNET SAUVIGNON**

*Soban Estate, <i>Amador 2023</i>	13	48	
*CP, <i>Paso Robles 2023</i>	14	49	
*Moniz Family, Cuvée Olivia, <i>Napa 2024</i>	15	51	<b>New!</b>
Vinum The Insider, <i>Paso Robles 2021</i>	17	62	
Bonanza "The Vinekeeper" by Caymus. <i>Napa</i>	19	70	<b>New!</b>
Two Horns Reserve, Spring Mountain, <i>Napa 2020</i>	25	88	
Big Pour, <i>Napa Valley 2016</i>	32	111	
Silver Oak, <i>Alexander Valley 2020</i>	34	122	
Caymus, <i>Napa Valley (750 ml), 2023</i>	36	129	
Silver Oak, <i>Napa Valley 2020</i>		195	
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
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, <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 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