

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 Flautas 10 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	Hoisin Glazed Ribs* gff 10 <i>slow roasted st. louis ribs</i>
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>	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>	Veggie Empanadas v (New!) 9 <i>poblano peppers, artichoke hearts, mushrooms, cream cheese folded inside crispy corn masa</i>
Short Rib Tacos* gff 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>	Baked Brie v 15 <i>toasted baguette, rosemary, fig preserves</i>
Thai Chicken Sticks 14 <i>served with green thai chili sauce</i>	Salmon Lettuce Cups gff 9 <i>creamy poached salmon, butter lettuce, apples, chives</i>
French Onion Dip & House-Made Chips 9	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 12 <i>Napa</i>	Moniz Family 11 <i>Cuvée Olivia, Napa 2024</i>
Wither Hills 10 <i>Sauvignon Blanc, New Zealand 2024</i>	CP 7 <i>Cabernet, Paso Robles 2023</i>
Bogle Vineyards 7 <i>Rose, California 2024</i>	Shenandoah Vineyards 9 <i>Special Reserve, Zinfandel, Amador 2022</i>
Sobon Estate 10 <i>Cabernet Sauvignon, Amador 2023</i>	Bogle Vineyards 9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio 10 <i>Friuli, Italy 2024</i>	Harken (New!) 11 <i>Chardonnay, Central Coast 2024</i>

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	Blueberry Old Thyme 11 <i>house-made blueberry syrup, fresh lemon juice, gruvén vodka, fresh thyme</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. 4-27-2026

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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

- **Grilled Salmon Sandwich** New! \$23
grilled and buttered acme bun, lemon slaw, pesto aioli, cucumbers, dill
- **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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04-27-2026

Fresh, Flavorful & Perfectly Priced

2 Courses for \$30 or 3 Courses for \$35

LIMITED TIME MENU | OFFER VALID TUESDAY - SUNDAY



STARTER

- **Soup of the Day**
cream of five mushroom, clam chowder, butternut squash, ask your server for today's feature
- **Chicken Tortilla Soup* gff #**
black beans, roasted tomatoes, rotisserie chicken, cilantro, corn tortilla chip
- **Chopped Wedge Salad gff**
crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion
- **Caesar Salad gff #**
romaine, parmesan cheese and cornbread croutons

ENTRÉE

- **Shrimp Scampi***
buerre blanc, garlic, focaccia, sautéed spinach
- **Chimichurri Chicken* gff #**
all-natural chicken breast, heirloom grains, spinach, roasted tomatoes, cipollini onions
- **House-made Meatloaf gff**
mashed potatoes, jus, crispy shallots
- **Blackened Pacific Redfish* gff #**
sautéed spinach, parmesan

DESSERT

- **Butter Cake mini**
hot out of the oven, sweet cream, raspberries, powdered sugar
- **Strawberry Shortcake mini**
fresh strawberries, lemon zest, home-made biscuit, sweet cream

WINE

add \$10 per glass

- Zonin Prosecco, Italy
- Mer Soleil Reserve Chardonnay, St. Lucia Highlands 2023
- Sobon Estate Cabernet, Amador 2023

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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
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips
- Salt & Pepper Prawns*** 24
six wild mexican jumbo prawns, lightly fried, tarragon aioli
- Dungeness Crab Deviled Eggs** gff 23
meyer lemon aioli

- Big Bang Tempura Shrimp*** 17
five traditional style with spicy bang sauce
- 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

- 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

- 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

- 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*** gff 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

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

- Grilled Pork Chop*** gff # 38
bone-in hoisin marinated, mashed potatoes
- Shrimp Scampi*** 31
buerre blanc, garlic, focaccia, sautéed spinach
- Blackened Pacific Redfish*** gff # 26
sautéed spinach, parmesan
- Short Rib*** gff 40
house-braised angus, mashed potatoes, horseradish cream
- Chimichurri Steak Frites*** gff New! 39
herb marinated hanger steak, chimichurri, arugula, french fries

ROSEVILLE FAVORITES

- Bennett's Cheeseburger*** 19
*all chuck, hand-crafted, black pepper aioli, acme bun, fries
gluten free bread available, please ask us! gff*
- 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
- 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*

- Lasagna Bolognese*** 27
(please allow 18 minutes) parmesan garlic bread
- Three Mushroom Burger** v # 19
vegetarian mushroom patty: shiitake, portabello 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
- Roasted Asparagus gff # v

- Mashed Potatoes gff v
- Brussels Sprouts with bacon, parmesan gff

- Cauliflower Gratin gff v
- Pound of Fries gff v

- Bacon Mac n' Cheese
- 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

*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

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>
Lox Plate 23 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</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>
Two Eggs Your Way* 18 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</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>
Veggie Omelet* gff v 19 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</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>
Stuffed French Toast 16 <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</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>
Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</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>
Huevos Rancheros* gff 17 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</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>
Loaded Bacon Omelet* gff 19 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</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

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 Estate14

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	New!
*Zonin Prosecco, <i>Italy</i>	14	39	New!
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	New!
Bogle Vineyards, <i>California 2024</i>	12	39	

WHITES

*Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	11	41	New!
*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	New!

CHARDONNAY

*Mer Soleil Reserve, <i>St. Lucia Highlands 2023</i>	13	46	New!
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	New!

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	New!
Vinum The Insider, <i>Paso Robles 2021</i>	17	62	
Bonanza "The Vinekeeper" by Caymus. <i>Napa</i>	19	70	New!
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