

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 ~

• DAILY HAPPY HOUR 2-6PM •

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas10 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	Hoisin Glazed Ribs* gff10 <i>slow roasted st. louis ribs</i>
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>	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* gff9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>	Baked Brie v15 <i>toasted baguette, rosemary, fig preserves</i>
Thai Chicken Sticks14 <i>served with green thai chili sauce</i>	Salmon Lettuce Cups gff9 <i>creamy poached salmon, butter lettuce, apples, chives</i>
French Onion Dip & House-Made Chips9	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>Cuvée Olivia, Napa 2024</i>
Wither Hills10 <i>Sauvignon Blanc, New Zealand 2024</i>	CP7 <i>Cabernet, Paso Robles 2023</i>
Bogle Vineyards7 <i>Rose, California 2024</i>	Shenandoah Vineyards9 <i>Special Reserve, Zinfandel, Amador 2022</i>
Sobon Estate10 <i>Cabernet Sauvignon, Amador 2023</i>	Bogle Vineyards9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio10 <i>Friuli, Italy 2024</i>	Harken New!11 <i>Chardonnay, Central Coast 2024</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, gruvén 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. 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

• ROSEVILLE | SACRAMENTO | ROCKLIN •

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 Mì** \$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

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes
gluten free baguette available, please ask us!

*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.

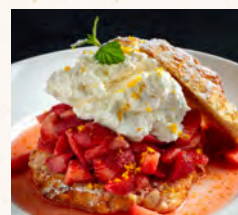
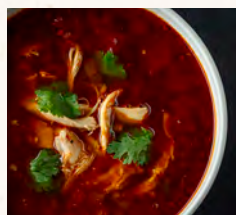
04-27-2026



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

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.

*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. 4-27-2026

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

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

Spinach Dip gff v 18
spinach, jalapeños blended with cheese and cream,
house-made potato chips

Jalapeño Cornbread gff v 17
house-made creamed corn, jalapeños, pan roasted,
served with jalapeño syrup, honey butter

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

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

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

House-Smoked Salmon Salad* gff # 23
salad greens, roasted beets, watermelon radish,
orange supremes, lemon viniagrette

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

Cedar Plank Salmon* gff # 39
dijon, shallots, bacon, sautéed spinach, cremini,
mushroom jus

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

WESTSIDE FAVORITES

Bennett's Cheeseburger* 19
all chuck, handcrafted, 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,
sambol 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

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

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 (roseville-style) gff

Cauliflower Gratin gff v

Pound of Fries gff v

Bacon Mac n' Cheese

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. Please note, for parties of 10 or more, a gratuity of 20% will be added to the guest check.

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
---	--	--	---

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 gff23 <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>
--	---	--

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* gff23 <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* v18 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>
Veggie Omelet* gff v19 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>	Dungeness Crab Omelet* gff29 <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 Toast16 <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* gff23 <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 # n25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Steak Cobb* gff26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>
Huevos Rancheros* gff17 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Corned Beef Hash* gff19 <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* gff19 <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 Plate23 <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

<i>bacon</i> gff 7 <i>(4 pieces)</i>	<i>ham</i> gff 7	<i>country sausage</i> gff 7 <i>(2 patties)</i>	<i>smashed potatoes</i> gff v 6	<i>2 eggs your way</i> gff 10	<i>half avocado</i> gff v # 10
---	------------------	--	---------------------------------	-------------------------------	--------------------------------

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>
---	---	--	--

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 | 5-2-2026

*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. Please note, for parties of 10 or more, a gratuity of 20% will be added to the guest check.

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, gruvén 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

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

Orange Marmalade Martini 15

gruven 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

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. Please note, for parties of 10 or more, a gratuity of 20% will be added to the guest check.

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 Vineyard, <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	
Kistler, <i>Sonoma County 2023</i>	35	120	

PINOT NOIR

*Bogle Vineyards, <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	
Kistler, <i>Sonoma County 2023</i>	35	125	

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	
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i>	19	70	
Ridge Vineyards Three Valleys Zinfandel, <i>Sonoma 2023</i>	21	76	New!
Pruett LLR Estate Sryah & Cabernet, <i>Sierra Foothills 2023</i>		55	
Pruett CSP Estate Sryah, <i>Sierra Foothills 2023</i>		65	

CABERNET SAUVIGNON

*Sobon 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	
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2023</i>		75	
Pruett Judy Marie Estate, <i>Sierra Foothills</i>		80	
Ackerman Family Vineyard, <i>Napa 2018</i>		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
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
Xicarú 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