



SHARE PLATES

Trio of Dips gff v n 20 <i>housemade roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Fresh Oysters on the 1/2 Shell* gff 25 <i>seven oysters served with mignonette, housemade cocktail sauce, lemon</i>	Prawn Cocktail* gff # 22 <i>four wild white mexican prawns, housemade cocktail sauce</i>
Salt & Pepper Prawns* 24 <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	Yucatan Empanadas* gff # 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Spinach Dip gff v 19 <i>spinach, jalapeños blended with cheese and cream, housemade potato chips</i>
Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</i>	Bennett's Butcher Board n 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i>	Jalapeño Cornbread gff v 18 <i>housemade creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>		

SOUPS & SALADS

Avocado & Bay Shrimp Salad New! 23 <i>bay shrimp, romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette</i>	Heirloom Tomato & Burrata Salad gff # v New! 17 <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil add sliced prosciutto or chilled shrimp \$12</i>	Ahi Poke* gff # 26 <i>fresh ahi, salad greens, cucumber, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>
Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</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>
Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, 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>

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>	Asian Sea Bass* gff New! 35 <i>fresh white filet, pan-seared, fennel, garlic, toy box tomatoes, asparagus monday wine & dine add \$6</i>	Chimichurri Steak Frites* gff New! ... 39 <i>herb marinated hanger steak, chimichurri, arugula, french fries</i>
Grilled Salmon* gff # 39 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</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>
Prawn Linguine* 38 <i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</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* 32 <i>buerre blanc, garlic, focaccia, sautéed spinach</i>
Steak & Bacon Tacos* gff 23 <i>housemade corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>		Blackened Pacific Redfish* gff # 26 <i>sautéed spinach, parmesan</i>
		Short Rib* gff 40 <i>house-braised angus, mashed potatoes, horseradish cream</i>

SACRAMENTO FAVORITES

Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</i>	Lasagna Bolognese* 27 <i>(please allow 18 minutes) parmesan garlic bread</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>
Housemade Meatloaf* gff 27 <i>mashed potatoes, jus, crispy shallots</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, za'atar cornbread croutons, jus</i>
Chicken Enchiladas* gff 22 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	French Dip* 25 <i>roast beef, horseradish cream, housemade 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>
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>	Bennett's Bánh Mí Sandwich* 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	Grilled Mahi Tacos* gff # 23 <i>housemade 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

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..... 18 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
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BRUNCH

Weekends from 10am-2pm

Avocado & Bay Shrimp Salad New! ... 23 <i>bay shrimp, romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette</i>	Eggs Benedict* 23 <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 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 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 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 add two eggs +\$5</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>	Corned Beef Hash* gff.....19 <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>	Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft’s blue cheese, red wine vinaigrette</i>
Huevos Rancheros* gff18 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Avocado Toast vegan #20 <i>acme pain au levain, avocado, salad greens, house vinaigrette</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 add grilled ham, sausage, bacon, or two eggs +\$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, cucumber, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>

ON THE SIDE

<i>bacon</i> gff 8 <i>(4 pieces)</i>	<i>ham</i> gff 8	<i>country sausage</i> gff 8 <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
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KIDS BRUNCH – 9

For our guests 12 and under

Traditional Breakfast* <i>scrambled eggs and bacon, ham or sausage, smashed potaotes, toasted biscuit</i>	French Toast Stick Stack* <i>powdered sugar, syrup, strawberry garnish</i>	Egg & Cheese Breakfast Sandwich* <i>toasted roll with cheddar cheese, and bacon, ham or sausage, fries</i>	Cheeseburger & Fries <i>all chuck, cheddar cheese, fries</i>
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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 | 7-25-2026

*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 6 or more, a gratuity of 20% will be added to the guest check.

SPECIALTY COCKTAILS

15

Peach Perfect New!
ketel one peach & orange blossom
vodka, triple sec, dragon fruit syrup,
fresh lime juice

Coconut Matcha Martini New!
gruven vodka, matcha coconut syrup,
fresh lime juice

Afternoon Delight
ketel one cucumber & mint
botanical, peach schnapps, lime
juice, mint, cane syrup

Pecan Old Fashioned
house-infused pecan bulleit rye
whiskey, cinnamon & clove cane
syrup, chocolate bitters

Monkey Business New!
Bennett's rum blend, banana liqueur,
cinnamon & clove cane syrup,
chocolate & walnut bitters

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

**Bennett's Champagne
Lemonade**
house-infused lemon vodka,
lemonade, limoncello, chandon
brut, fresh basil

Grey Goose Martini 16
house-stuffed blue cheese olives

Garden Party New!
elijah craig bourbon, fresh lemon
juice, agave syrup, charred cherry
tomatoes, fresh basil

Hugo Spritz New!
st-germain, zonin prosecco, soda
water, fresh mint

**Orange Marmalade
Martini**
gruven vodka, orange marmalade,
triple sec, fresh orange and lemon
juice

Blackberry Margarita
don julio blanco tequila, blackberry,
agave nectar, fresh lime juice

BEER

9

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Prangster
Orange Ave Wit

DRAFT

Rotating Handle

HOUSE COCKTAILS

14

Blue Bird New!
london dry gin, blue curacao, fresh
lemon juice, orgeat

Raspberry Martini
house-infused raspberry vodka, cane
syrup, fresh lemon juice, large cube,
soda water

**Bennett's Bulleit
Lemonade**
bulleit bourbon whiskey,
house lemonade

Spicy Chihuahua
gran agave blanco tequila,
ancho chile liqueur, fresh lime juice,
agave syrup

Blood Orange Sour vegan
elijah craig small batch, blood
orange, st-germain, fresh lemon
juice, fee foam

Blueberry Old Thymr
house-made blueberry syrup,
fresh lemon juice, gruven vodka,
fresh thyme

Lemon Drop
house-infused lemon vodka,
triple sec, cane syrup, fresh lemon
juice, sugar rim

Mexican Iced Coffee New!
lalo tequila, borghetti coffee liqueur,
baileys, cold coffee, fee foam

Bennett's Mule
ketel one vodka, fresh lime juice,
ginger beer

Casa Bennett Margarita
gran agave blanco tequila, fresh
lemon and lime juice, agave nectar

French 75
tanqueray, sparkling wine, cane
syrup, fresh squeezed lemon juice

Paloma
21 seeds grapefruit hibiscus tequila,
cane syrup, fresh grapefruit & lime

MOCKTAILS

7

Island Time New!
matcha coconut syrup, fresh lime
juice, pineapple juice, orgeat,
soda water

Ginger & Juice
fresh orange and lime juice, mint,
cane syrup, ginger beer

Cherry's Glee
italian cherries, house sweet & sour,
lemonade, sparkling water

Spice Dream
jalapeño, pineapple juice, cilantro,
cane syrup, 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, heath crunch

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

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	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 2024</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 2025</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, 2024</i>	14	49	
*Harken, <i>Central Coast 2024</i>	15	51	
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2024</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 2024</i>	14	51	
MacRostie, <i>Sonoma Coast 2024</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 2024</i>	15	55	
The Walking Fool, Red Blend, <i>Suisun Valley 2024</i>	17	59	
Ridge Vineyards Three Valleys Zinfandel, <i>Sonoma 2023</i>	21	76	New!

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	
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

Tullamore Dew Blended Irish Whiskey	13
Elijah Craig Small Batch Bourbon	15
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Jameson Blended Irish Whiskey	15
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Crown Royal Canadian Fine Deluxe	16
Maker's Mark - Kentucky Straight Bourbon Whisky	16
Whistle Pig - PiggyBack 6 Year	16
Whistle Pig 10yr Rye	17
Whistle Pig - Farmstock Rye Whiskey	18
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Copper Tongue 16 Year Straight Bourbon Whiskey	35

SCOTCH

Johnnie Walker Black	16
Oban 14 Year	19
Talisker 10 Year Single Malt	24
Lagavulin Single Malt 16 Year	31
The Balvenie 14 Caribbean Cask Single Malt	32
The Macallan 15 Year Old Double Cask	48

VODKA

Ketel One Citroen	15
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	15
Ketel One Oranje	15
Ketel One	16
Chopin	16
Tito's	16
Belvedere	17
Grey Goose	17

GIN

Tanqueray London Dry	15
Bombay Sapphire, <i>England</i>	16
Empress Small Batch, <i>B.C., Canada</i>	17
Hendrick's, <i>Scotland</i>	17
Tanqueray 10, <i>Great Britain</i>	17
Tanqueray Sevilla Orange, <i>Great Britain</i>	17

TEQUILA

21 Seeds Grapefruit Hibiscus	15
Xicarú Reposado Mezcal	15
Don Julio Blanco	16
Don Fulano Blanco	16
Don Julio Reposado	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Don Julio 1942	43
Patron Silver	16
Patron Anejo XT	23
Lalo Blanco Tequila	17
Casamigos Reposado	18
Clase Azul Reposado	43