



SHARE PLATES

Trio of Dips gff v n 20
housemade 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, housemade
cocktail sauce

Build Your Own Iced Seafood Platter gff
mignonette, housemade 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 19
spinach, jalapeños blended with cheese and cream,
housemade potato chips

Jalapeño Cornbread gff v 18
housemade 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* gff25
served warm with meyer lemon aioli, acme toast
limited daily, gluten free bread available

SOUPS & SALADS

Avocado & Bay Shrimp Salad New! 23
bay shrimp, romaine, cucumber, asparagus,
tomato, green onion, avocado, hard boiled egg,
lemon vinaigrette

Chicken Tortilla Soup* gff #.....18
roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chips

Steak Cobb* gff..... 26
grilled sirloin, salad greens, bacon, egg, tomatoes,
shaft's blue cheese, red wine vinaigrette

Heirloom Tomato Burrata Salad gff # v ...17
fresh burrata, torn basil, balsamic reduction,
extra virgin olive oil | add sliced prosciutto or chilled
shrimp \$12

Mia Salad* gff # n 25
salad greens, warm rotisserie chicken, goat
cheese, avocado, dates, tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

Ahi Poke* gff # 26
fresh ahi, salad greens, cucumber, avocado, ponzu
sesame ginger dressing, pickled ginger, wasabi

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

Caesar Salad gff #14
romaine, parmesan cheese, cornbread croutons
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
housemade corn tortillas, chipotle aioli,
seared steak, chopped bacon, onions, lettuce,
salsa, queso fresco

Asian Sea Bass* gff New! 35
fresh white filet, pan-seared, fennel, garlic, toy box
tomatoes, asparagus | monday wine & dine add \$6

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

Chimichurri Steak Frites* gff New! 39
herb marinated hanger steak, chimichurri, arugula,
french fries

Grilled Pork Chop* gff # 38
bone-in hoisin marinated, mashed potatoes

Shrimp Scampi* 32
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

WESTSIDE FAVORITES

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

Housemade 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, housemade 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

Brick Chicken* gff # 35
all natural, 1/2 chicken marinated & oven roasted,
mashed potatoes, za'atar 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
housemade 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 | 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 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 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>
---	--	--

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
---	------------------	--	---------------------------------	-------------------------------	--------------------------------

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>
---	--	--	--

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 10 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

Bennett's Piña Colada New!

rum, pineapple juice, coconut,
fresh lime juice | Pitcher \$49

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

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 Thyrer

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

Frozen Mai Tai

plantation white rum, pineapple dole
whip, mahina hawaiian
dark rum | Pitcher \$45

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

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 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 2024</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 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	
Kistler, <i>Sonoma County 2023</i>	35	120	

PINOT NOIR

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

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	
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

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
Buffalo Trace - 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 - Farmstock Rye Whiskey	18
Roe & Co. Irish Whiskey	16
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Blade and Bow - Kentucky Straight Bourbon Whiskey	17
Basil Hayden Toast Small Batch 80	18
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43

SCOTCH

Johnnie Walker Black	16
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
Glenmorangie 18 Year Old <i>Extremely Rare</i>	49
Highland Park 18 Year Old Single Malt	55

VODKA

Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	15
Ketel One	16
Stolichnaya	15
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 Cucumber Jalapeño	15
21 Seeds Grapefruit Hibiscus	15
21 Seeds Valencia Orange	15
Xicaru Reposado Mezcal	15
Don Fulano Blanco	16
Don Julio Blanco	16
Don Julio Alma Miel	17
Don Julio Reposado	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Don Julio 1942	43
Patron Silver	16
Patron Anejo XT	23
Casa Dragones Blanco	17
Lalo Blanco Tequila	17
Casamigos Mezcal	18
Casamigos Reposado	18
Clase Azul Reposado	43