BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

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

Shrimp Acapulco gff # New! 10
spiced bay shrimp cocktail, avocado, housemade chips

Thai Chicken Sticks 13
served with green thai chili sauce

Chicken & Cheese Flautas ... 10
pineapple salsa, chipotle aioli, jalapeño dipping sauce

Petite Wedge Salad New! 10
crisp iceberg, housemade blue cheese dressing and crumbles, tomatoes, bacon, red onion

Chicken Drumettes 15
1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch

Calamari Stack* 11
rhode island's finest, tarragon aioli, and lemon slaw

Short Rib Tacos* gff 10
shredded short rib, housemade corn tortillas, chipotle aioli, onions, cilantro

Roasted Meatballs gff New! ... 11
housemade marinara, parmesan, focaccia (not gff)

French Onion Dip & Housemade Chips 7

Hoisin Glazed Ribs* gff 10
slow roasted st. louis ribs

Grilled Salmon Skewers* 15
loch duart salmon, cilantro pesto

Veggie Empanadas v 9
poblano peppers, artichoke hearts, mushrooms, cream cheese folded inside crispy corn masa

Baked Brie v 15
toasted baguette, rosemary, fig preserves

Salmon Lettuce Cups gff 8
creamy poached salmon, butter lettuce, apples, chives

1/4lb Cheeseburger* 14
american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries

WINES

Chandon Brut 12
Napa

Wither Hills 10
Sauvignon Blanc, *New Zealand 2024*

Bogle Vineyards 7
Rose, *California 2024*

Sobon Estate 10
Cabernet Sauvignon, *Amador 2023*

Benvolio Pinot Grigio 10
Friuli, Italy 2024

Moniz Family 9
Cuvée Olivia, *Napa 2024*

CP 7
Cabernet, *Paso Robles 2023*

Shenandoah Vineyards 9
Special Reserve, Zinfandel, *Amador 2022*

Bogle Vineyards 9
Pinot Noir, *California 2022*

Harken New! 11
Chardonnay, *Central Coast 2024*

COCKTAILS

Lemon Drop 7
house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim

Raspberry Martini 6
house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube

Bennett's Champagne Lemonade 10
house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil

Hugo Spritz New! 10
st-germain, zonin prosecco, soda water, fresh mint

Blood Orange Sour vegan 12
elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam

Bennett's Casa Margarita New! 10
gran agave blanco tequila, fresh lemon and lime juice, agave nectar

French 75 12
tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

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

• ROSEVILLE | SACRAMENTO | ROCKLIN •

HANDCRAFTED
SANDWICHES

SERVED DAILY 11:00 am to 3:00 pm

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

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.*

07-25-2026

BENNETT'S WESTSIDE GRILL

ALLERGEN MATRIX

SUMMER 2026 ROCKLIN

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* gff 25
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.

BENNETT'S WESTSIDE GRILL

SUMMER 2026 ROCKLIN

BRUNCH COCKTAILS

Orange Marmalade Martini
gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice 15

Irish Coffee
tullamore dew irish whiskey, coffee, sweetened cream 14

Bloody Mary
gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon 14

Espresso Martini
gruven handcrafted vodka, kahlua, house espresso, baileys irish cream 15

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

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

**Eligible for Bubbles & Brunch Special until 2 pm*

SHAREABLE FUN

Dungeness Crab Deviled Eggs gff 23
meyer lemon aioli

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

Jalapeño Cornbread gff v 18
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

BRUNCH

Weekends from 10am-2pm

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

Two Eggs Your Way* 18
sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter

Veggie Omelet* gff v 19
mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes

Stuffed French Toast 16
orange marmalade, cream cheese, powdered sugar, sweetened cream

Bennett's Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries

Huevos Rancheros* gff 18
crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream

Loaded Bacon Omelet* gff 19
blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes

Lox Plate 23
cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

Eggs Benedict* 23
toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes

French Dip* 25
roast beef, horseradish cream, house-made jus, acme roll, fries
gluten free bread available, please ask us! gff

Dungeness Crab Omelet* gff 29
ortega green chilis, creamy boursin cheese, chives, smashed potatoes

Country Fried Steak* 20
fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy | add two eggs +$5

Corned Beef Hash* gff 19
house-braised, smashed potatoes, red bell peppers, onion, poached eggs

Avocado Toast vegan # 20
acme pain au levain, avocado, salad greens, house vinaigrette

Chicken Wet Burrito* 18
salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro

Short Rib Enchiladas & Eggs* gff 23
slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs

Quiche* v 18
roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette

Bennett's Bánh Mí Sandwich* 21
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

Steak & Bacon Tacos* gff 23
house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco

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

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

Biscuits & Country Sausage Gravy* 15
house-baked buttermilk biscuits
add grilled ham, sausage, bacon, or two eggs +$5

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

ON THE SIDE

bacon gff 8 *(4 pieces)*
ham gff 8
country sausage gff 8 *(2 patties)*
smashed potatoes gff v 6
2 eggs your way gff 10
half avocado gff v # 10

KIDS BRUNCH – 9

For our guests 12 and under

Traditional Breakfast*
scrambled eggs and bacon, ham or sausage, smashed potaotes, toasted biscuit

French Toast Stick Stack*
powdered sugar, syrup, strawberry garnish

Egg & Cheese Breakfast Sandwich*
toasted roll with cheddar cheese, and bacon, ham or sausage, fries

Cheeseburger & Fries
all chuck, cheddar cheese, fries

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.

BENNETT'S WESTSIDE GRILL

SUMMER 2026 ROCKLIN

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 Thymer
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 14

(For your special birthday occasion, we offer a complimentary chocolate sundae.)

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.

BENNETT'S WESTSIDE GRILL

SUMMER 2026 ROCKLIN

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

BUBBLE

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

ROSÉ

*Château de Campuget Rosé, *France 2024*	11	38	New!
Bogle Vineyard, *California 2024*	12	39	

WHITES

*Emmolo Sauvignon Blanc, *Suisun Valley 2024*	11	41	New!
*Benvolio, Pinot Grigio, *Italy 2024*	15	49	
Wither Hills Sauvignon Blanc, *NZ 2025*	17	62	
Stags' Leap Sauvignon Blanc, *Napa Valley 2024*	18	59	New!

CHARDONNAY

*Mer Soleil Reserve, *St. Lucia Highlands 2023*	13	46	New!
J. Lohr, *Monterey County, 2024*	14	49	
*Harken, *Central Coast 2024*	15	51	
Cambria, Kathryn's Vineyard, *Santa Maria Valley 2024*	16	55	
Frank Family, *Carneros 2024*	22	79	
Rombauer, *Carneros 2024*	26	81	
Kistler, *Sonoma County 2023*	35	120	

PINOT NOIR

*Bogle Vineyards, *California 2023*	12	44
Falcon's Perch, *Monterey 2024*	14	51
MacRostie, *Sonoma Coast 2024*	17	59
Belle Glos, Clark & Telephone, *Santa Maria Valley 2024*	20	87
Kistler, *Sonoma County 2023*	35	125

REDS

*Shenandoah Special Reserve, Zinfandel, *Amador 2022*	12	45	
*Sean Minor, *North Coast 2024*	15	55	
The Walking Fool, Red Blend, *Suisun Valley 2024*	17	59	
Cornarea, Nebbiolo d'Alba, *Italy 2018*	19	70	
Ridge Vineyards Three Valleys Zinfandel, *Sonoma 2023*	21	76	New!
Pruett LLR Estate Sryah & Cabernet, *Sierra Foothills 2023*		55	
Pruett CSP Estate Sryah, *Sierra Foothills 2023*		65	

CABERNET SAUVIGNON

*Sobon Estate, *Amador 2023*	13	48	
*CP, *Paso Robles 2023*	14	49	
*Moniz Family, Cuvée Olivia, *Napa 2024*	15	51	New!
Vinum The Insider, *Paso Robles 2021*	17	62	
Bonanza "The Vinekeeper" by Caymus. *Napa*	19	70	New!
Two Horns Reserve, Spring Mountain, *Napa 2020*	25	88	
Big Pour, *Napa Valley 2016*	32	111	
Silver Oak, *Alexander Valley 2020*	34	122	
Caymus, *Napa Valley (750 ml), 2023*	36	129	
Pruett, VanGo Cabernet Blend, *Sierra Foothills 2023*		75	
Pruett Judy Marie Estate, *Sierra Foothills*		80	
Ackerman Family Vineyard, *Napa 2018*		129	
Silver Oak, *Napa Valley 2020*		195	
Kelly Fleming, *Napa Valley 2017*		199	

**Select Wine & Dine Special Bottle Offerings*

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

BENNETT'S WESTSIDE GRILL

SUMMER 2026 ROCKLIN

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 *Extremely Rare*	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, *England*	16
Empress Small Batch, *B.C., Canada*	17
Hendrick's, *Scotland*	17
Tanqueray 10, *Great Britain*	17
Tanqueray Sevilla Orange, *Great Britain*	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