BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

EXPERIENCE – HOSPITALITY – VALUE – QUALITY



~ 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.***



Friday | Saturday | Sunday

PRIME RIB
~ WEEKENDS ~

SERVED WITH MASHED POTATOES,
CHOICE OF SOUP OR SALAD



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
Park Avenue, *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

Spiced Egg Nog New! ... 10
evan williams bourbon, brandy, cream, cinnnamon dust through 01.18.27

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

Bennett's Casa Margarita ... 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. 11-5-2026

**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 - 3:00 PM

ALL SANDWICHES OFFERED WITH FRENCH FRIES

- **Grilled Salmon Sandwich** 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









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.*

10-29-2026

BENNETT'S
KITCHEN • BAR • MARKET

ALLERGEN MATRIX

WINTER 2027 ROSEVILLE

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

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

SALADS

Ask us about today's fresh soup selection

Avocado & Bay Shrimp Salad 24
romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette

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

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

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

PREMIUM HAND-CUT MARKET STEAKS

Not included in Monday Wine & Dine Special

Prime NY Strip* ..... mkt price
serves 1-2

Porterhouse* ..... mkt price
serves 2 or more

Bone-In Aged Rib-Eye* ..... mkt price
serves 2 or more

PRIME SEAFOOD & STEAKS

add a starter green salad, caesar salad, or cup of today's featured soup to any entreé for $6

Osso Buco* gff (New!) 37
slow braised, volcano shank, buttered mashed potatoes, pork jus, gremolata | please allow 18 min. monday wine & dine add $6

Grilled Salmon* gff # 39
heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle

Prawn Linguine* 38
six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc

Center Cut Filet* gff 57
mashed potatoes, roasted asparagus monday wine & dine add $6 per person

Steak & Bacon Tacos* gff 23
housemade corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco

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

Chimichurri Steak Frites* gff 41
herb marinated hanger steak, chimichurri, arugula, french fries

Asian Sea Bass* gff # 36
pan-seared, fennel, garlic, toy box tomatoes, asparagus

Steamed Mussels & Frites* (New!) 32
fresh mussels, garlic butter

Blackened Pacific Redfish* gff # 26
sautéed spinach, parmesan

Short Rib* gff 40
house-braised angus, mashed potatoes, horseradish cream

ROSEVILLE 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 # 23
salsa chicken, topped with salsa verde, jack cheese, cotija dust

BBQ Ribs & Fried Chicken* 28
st. louis style ribs, hand breaded boneless chicken breast, waffle fries
all ribs, no chicken +10 | add ribs (4 more) +$10

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

Lasagna Bolognese* 28
(please allow 18 minutes) parmesan garlic bread

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* 22
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

Vegetable Quinoa Bowl gff v # 24
cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm | add shrimp $12 or chicken $9

Grilled Chimichurri Chicken* gff # ... 26
all-natural chicken breast, heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions

Chile Relleno gff 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

Roasted Asparagus gff # v - 16

Creamed Corn gff # v - 12

Mashed Potatoes gff v - 10

Buttered Button Mushrooms gff # - 14

Ginger Snow Peas gff # v - 16

Brussels Sprouts with bacon, parmesan gff - 14

Regular Fries or Garlic Fries gff v - 8

Bacon Mac n' Cheese - 12

Parmesan Garlic Bread
gluten free bread available gff - 12

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* | *11-5-2026*

*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
KITCHEN • BAR • MARKET

WINTER 2027 ROSEVILLE

BRUNCH COCKTAILS

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

Irish Coffee 15
tullamore dew irish whiskey, coffee, sweetened cream

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

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

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, Yellow 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 & BREAKFAST SELECTIONS

Weekends from 9am-2pm

Avocado & Bay Shrimp Salad 24
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

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

Bennett's Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries | add an egg $2

Breakfast Nachos* gff New! 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 31
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* 22
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

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

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

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

Ahi Bowl* gff # 26
salad greens, cucumber, avocado, ponzu sesame ginger dressing, pickled ginger

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 # 6

KIDS BRUNCH – 10

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* | *11-5-2026*

*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.

BENNETT'S
KITCHEN • BAR • MARKET

WINTER 2027 ROSEVILLE

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

BUBBLE

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

ROSÉ

*Château de Campuget Rosé, *France 2024*	13	38
Bogle Vineyards, *California 2025*	12	39

WHITES

*Emmolo Sauvignon Blanc, *Suisun Valley 2025*	12	41
*Treana, Sauvignon Blanc, *California 2022* New!	13	48
*Benvolio, Pinot Grigio, *Italy 2024*	15	49
Wither Hills Sauvignon Blanc, *NZ 2025*	17	62

CHARDONNAY

*Chamisal, *San Luis Obispo 2022* New!	12	44
*Mer Soleil Reserve, *St. Lucia Highlands 2024*	13	46
*Harken, *Central Coast 2025*	15	51
Cambria, Kathryn's Vineyard, *Santa Maria Valley 2024*	16	55
Frank Family, *Carneros 2024*	22	79
Rombauer, *Carneros 2024*	26	81

PINOT NOIR

*Bogle, *California 2023*	12	44
Falcon's Perch, *Monterey 2024*	14	51
Walt, Blue Jay, *Anderson Valley 2023* New!	19	70
Belle Glos, Clark & Telephone, *Santa Maria Valley 2024*	21	78

REDS

*Shenandoah Special Reserve Zinfandel, *Amador 2022*	12	45
*Sean Minor, *North Coast 2024*	15	55

CABERNET SAUVIGNON

*Sobon Estate, *Amador 2023*	13	48
*CP, *Paso Robles 2023*	14	49
*Moniz Family, Park Avenue, *Napa 2024* New!	15	51
Vinum The Insider, *Paso Robles 2021*	17	62
Bonanza "The Vinekeeper" by Caymus. *Napa*	19	70
Two Horns Reserve, Spring Mountain, *Napa 2020*	25	88
Big Pour, *Napa Valley 2016*	32	111
Silver Oak, *Alexander Valley 2021*	34	122
Caymus, *Napa Valley 2023*	36	129
Silver Oak, *Napa Valley 2020*		195

**Select Wine & Dine Special Bottle Offerings*

SPECIALTY COCKTAILS 15

❄Cranberry Martini
ketel one vodka, cranberry purée, fresh lemon juice, cinnamon & clove cane syrup, prosecco

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

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

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

Grey Goose Martini 17
house-stuffed blue cheese olives

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

❄Spiced Eggnog
evan williams bourbon, brandy, cream, cinnnamon dust through 01.18.27

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

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

Frozen Mai Tai
plantation white rum, pineapple dole whip, mahina hawaiian dark rum | Pitcher $45

❄*seasonal feature*

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

❄Gingerbread Martini
ketel one vodka, kahlua, baileys, gingerbread syrup, cream, candy cane

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

Bennett's Piña Colada
rum, pineapple juice, coconut, fresh lime juice | Pitcher $49

MOCKTAILS 8

Island Time
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

BEER

DRAFT 9
Bike Dog Hazy
Knee Deep West Coast IPA
Modelo Especial
Blue Moon Belgian White
Knee Deep 916 Blonde Ale
Anderson Valley Boont Amber Ale

BOTTLE 7
Coors Light
Corona Premier
Guinness
Corona N/A

BUBBLES & BREAKFAST
2 ENTRÉES & A BOTTLE OF BUBBLES
WEEKENDS serving to 2pm
$49 FOR TWO

$$$ INFLATION BUSTING $$$
HAPPY HOUR
VALUE PRICED SIPS, TASTES & PLATES
DAILY 2-6PM | $7 • $10 • $15

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* | *11-5-2026*

*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
KITCHEN · BAR · MARKET

WINTER 2027 ROSEVILLE

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
Woodinville Bourbon, 6 Year, small batch grain to glass	15
Woodinville Rye 6 Year, Washington State	15
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Basil Hayden Toast Small Batch 80	18
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
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Blade and Bow - Kentucky Straight Bourbon Whiskey	17
Copper Tongue 16 Year Straight Bourbon Whiskey	35

SCOTCH

Johnnie Walker Black	16
Talisker 10 Year Single Malt	24
Lagavulin Single Malt 16 Year	31
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 Peach & Orange Blossom	15
Ketel One	16
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 Valencia Orange	15
21 Seeds Grapefruit Hibiscus	15
Xicaru Reposado Mezcal	15
Volcan Blanco	15
Volcan Reposado	15
Don Fulano Blanco	16
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio Anejo	19
Don Julio 1942	43
Patron Silver	16
Casa Dragones Blanco	17
Cristalino Reposado	17
Lalo Blanco Tequila	17
Casamigos Mezcal	18
Casamigos Reposado	18
Don Julio 70 Cristalino	25
Clase Azul Reposado	43

BENNETT'S

WINTER 2027

HOUSE-MADE DESSERTS 14

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

Banana Cream Pie
fresh bananas, chocolate, sweet cream

Butter Cake
hot out of the oven, sweet cream, raspberries, powdered sugar

Carrot Cake gff n
cream cheese frosting

Chocolate Layer Cake gff
sweet cream & amarena cherries

Key Lime Pie
sweet cream

Lemon Creme Brulée gff
rich vanilla custard, lemon essence & supremes, hardened caramelized sugar

AFTER DINNER DRINKS

Irish Coffee.....15
tullamore dew irish whiskey, coffee, sweetened cream

Espresso Martini.....15
gruven vodka, kahlua, house espresso, cane syrup, baileys irish cream

Mexican Iced Coffee.....15
lalo tequila, borghetti coffee liqueur, baileys, cold coffee, fee foam

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

Coffee • Espresso • Latte • Herbal Tea

gff=*gluten free friendly* **v**=*vegetarian* **#**=*heart healthy* **n**=*nuts are present in dishes*

*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.

11-5-2026

BENNETT'S

ROSEVILLE | SACRAMENTO | ROCKLIN

EXPERIENCE – HOSPITALITY – VALUE – QUALITY



WEEKENDS SERVED UNTIL 2PM

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

$49 FOR TWO



DAILY 2-6PM

HAPPY HOUR

7 OZ WINE POURS &
COUNTRY CLUB-STYLE COCKTAILS

$6-$15 30+ ITEMS



MONDAYS

WINE & DINE

CHOOSE 2 ENTRÉES, 2 SALADS &
A BOTTLE OF OUR SELECTED WINE

$65 FOR TWO

Excludes our market price entrées
Promotional offer not available on holidays

RESERVATIONS RECOMMENDED

bennettsrestaurants.com