**BRUNCH COCKTAILS – 13**

<table>
<thead>
<tr>
<th>Orange Marmalade Martini</th>
<th>Irish Coffee</th>
<th>Bloody Mary</th>
<th>Pamplemousse</th>
</tr>
</thead>
<tbody>
<tr>
<td>tahoe blue vodka, orange marmalade</td>
<td>tullamore dew irish whiskey, coffee, sweetened cream</td>
<td>bennett's vodka, spicy house mix, antipasto garnish, candied bacon</td>
<td>keetle one, rose &amp; grapefruit, aperit, lemon juice, grapefruit juice, cane syrup, thyme</td>
</tr>
</tbody>
</table>

**MIMOSA BOTTLE SERVICE**

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

- Poema Brut – Cava, Spain
- Quercioli Lambrusco – Sparkling Red, Italy
- Avisio Treviso – Prosecco, Italy
- Chandon Brut – Napa
- Schramsberg Brut – Rosé, Napa
- Veuve Clicquot, Yellow Label – Champagne, France

**BRUNCH**

Weekends from 9am-2pm

- Lox Plate
- Wild Oregon salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel
- Two Eggs Your Way
- Sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit & butter
- Quiche v
- Roasted mushrooms, red bell, caramelized onions, spinach & gruyère, w/ salad greens & vinaigrette
- Corned Beef Hash
- House braised, smashed potatoes, red bell, onion, poached eggs
- Veggie Omelet
- Mushrooms, poblano, onions, spinach, red bell pepper, pepper jack, sour cream, smashed potatoes
- Loaded Bacon Omelet
- Blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes
- Huevo Rancheros
- Crispy corn tortilla chips, fried eggs, ranchero sauce, beans & salsa, cheddar & cotija cheese, sour cream
- Heirloom Tomato & Burrata Salad
- Fresh burrata, torn basil, balsamic reduction, extra virgin olive oil, grilled prosciutto or shrimp $10
- Country Fried Steak
- Fresh hand-cut, smashed potatoes, topped with sausage gravy
- Avocado Toast v
- Acme pain au levain, avocados, w/ salad greens & house vinaigrette
- Stuffed French Toast
- Orange marmalade & cream cheese, powdered sugar, sweetened cream
- Eggs Benedict
- English muffin, shaved ham, poached eggs, hollandaise sauce & mixed fruit
- Biscuits & Country Sausage Gravy
- House baked buttermilk biscuits
- Chicken Wet Burrito
- Salsa chicken, scrambled eggs, beans & salsa, pepper jack, salsa verde, sour cream
- Chicken Tortilla Soup
- Roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips
- Steak & Bacon Tacos gff
- House-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa & queso fresco

**SHARE PLATES**

- Trio of Dips gff
- House made roasted red salsa, guacamole, pimento cheese, house tortilla chips
- Spinach Dip gff
- Spinach, jalapeños blended w/cheese & cream, house potato chips
- Prawn Cocktail gff
- 4 wild white mexican prawns, cocktail sauce
- Bennett’s Butcher Board
- Sausage patty, bacon or ham steak, house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa & queso fresco

**ON THE SIDE – 8**

- Bacon gff
- Ham gff
- Country sausage gff
- Smashed Potatoes gff
- Eggs Your Way gff
- Avocado gff
- Fresh Fruit gff
- English Muffin, butter & jam v

**KIDS BRUNCH – 9**

- Key Lime Pie
- Sweet cream
- Banana Creme Pie
- Fair trade bananas, chocolate, sweet cream
- Buttercake, fresh out of the oven
- Sweet cream
- Chocolate Pot de Crème gff
- Sweet cream

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**HOUSE-MADE DESSERTS**

- Strawberries & Cream gff
- Fresh strawberries, whipped cream, house-made biscuit, fresh fruit, balsamic glaze
- Chocolate Shortcake gff
- Fresh strawberries, orange zest, homemade biscuit, sweet cream
- Buttercake, fresh out of the oven
- Sweet cream

**WINE & DINE MONDAYS**

$65 for two includes a bottle of wine, salad, two entrees

**PRIME RIB WEEKENDS**

Available Friday, Saturday, and Sunday after 3 pm
BUBBLES & BRUNCH
2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

9am-2pm

9am-2pm

WEKENDS

$44

FOR TWO

~WINE & DINE~

MONDAYS

ALL DAY

MONDAYS

$65

FOR TWO

Choose 2 entrées, 2 salads & 1 bottle of our selected wine.

Excludes our market price entrées, & promotional offer not available on holidays.

PRIME RIB WEEKENDS

FRIDAY | SATURDAY | SUNDAY

AVAILABLE AFTER 3PM

~ Part of the Bennett Hospitality Group ~

RESERVATIONS RECOMMENDED

ROSEVILLE

1595 Eureka Rd

Roseville, CA 95661

SACRAMENTO

2232 Fair Oaks Blvd

Sacramento, CA 95825

ROCKLIN

Opening Summer 2023

Blue Oaks Town Center

~ BENNETT’S WESTSIDE OPENING SOON IN ROCKLIN~

TASTE OF BENNETT’S

ROSEVILLE | SACRAMENTO | ROCKLIN

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

SIPS & TASTES

$6

Plates

- Spicy Cheese, Roasted Corn & Chicken Flautas – topped w/ chipotle aioli, mango salsa & jalapeño dipping sauce
- Garlic & Parmesan Fries gift – finished w/ salt, pepper & parsley
- Seafood Acapulco gift – spicy bay shrimp cocktail, avocado, chips

Wine

- Poema – Brut Cava, Spain NV
- C.P – Cabernet, Paso Robles 2017
- La Vielle Ferme – Rosé, France 2020

SIPS & TASTES

$9

Plates

- Hoisin Glazed Ribs – slow roasted st. louis ribs
- Calamari Stack – rhode islands finest, tarragon aioli, & lemon slaw
- Short Rib Tacos – shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (two per order) New
- Wedge Salad gift – crisp iceberg, house-made blue cheese dressing & crumbles, tomatoes, bacon, red onion

Wine

- Avissi Treviso – Prosecco, Italy NV
- Line 39 – Cabernet Sauvignon, Monterey/Lodi 2018
- Bonavita Branco – Lisboa, Portugal 2021
- Wither Hills – Sauvignon Blanc, New Zealand 2021 New

SIPS & TASTES

$12

Plates

- Grilled Salmon Sandwich – grilled & buttered roll, lemon slaw, tarragon aioli, cucumbers, dill & french fries New
- 1/4lb Cheesburger – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
- Baked Brie – toasted focaccia, rosemary, sliced apple

Wine

- Chandon Brut – Napa NV
- Benton- Lane Estate – Pinot Noir, Willamette Valley 2019
- Mer Soleil Silver Unoaked – Monterey County 2019
- Moniz Family – Cavee Oliva, Sonoma 2019

Cocktails

- Espresso Martini – taho blue vodka, kahua, house espresso, baileys irish cream
- Paloma – 21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime New

We will be happy to bake fresh gluten free bread for you – please ask your server.

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06-01-2023
BENNERT’S KITCHEN • BAR • MARKET

SHARE PLATES

Trio of Dips  gff v n ................................................. 19 
- house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips

Salt & Pepper Prawns ............................................. 23 
- 6 wild mexican jumbo prawns lightly fried, tarragon aioli

Big Bang Tempura Shrimp ...................................... 16 
- 5 traditional style w/ spicy bang sauce

Steamed Mussels .................................................. 24 
- fresh FFA mussels, garlic butter, parmesan bread

THAI CHICKEN STICKS gff # n .................................. 14 
- spicy thai peanut sauce, grilled chicken breast

PRAWN COCKTAIL gff ............................................. 19 
- 4 wild white mexican prawns, cocktail sauce

BENNERT’S BUTCHER BOARD n ................................ 23 
- mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia

CHICKEN TORTILLA SOUP gff .................................. 16 
- roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips

Soup of the Day ..................................................... mkt price

SOUPS & SALADS

HEIRLOOM TOMATO & BURRATA SALAD gff # gff v 15 
- fresh burrata, corn basil, balsamic reduction, extra virgin olive oil | sliced prosciutto or shrimp | mkt price

MIA SALAD gff ...................................................... 21 
- greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

CHICKEN TUNA TARTARE gff .................................. 23 
- sautéed spinach, parmesan

PRIME SEAFOOD & STEAKS

MAUI BEEF SALAD gff # v ....................................... 17 
- salad greens, ponzu sesame ginger dressing, cucumber & goat cheese | shrimp $10 – grilled salmon $14

BENNERT’S GREEN SALAD ......................................... 11 
- cucumbers, tomatoes, garlic, green beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette

ABI POKE gff .......................................................... 23 
- ahi, fresh salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

MUSHROOM TUNA TARTARE gff ................................ 19 
- sautéed spinach, parmesan garlic bread

PRICE & SKIRT TUNA .................................................. 20 
- blackened pacific redfish, hand breaded boneless.

TUNA TARTARE ...................................................... 34 
- roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblano, kale & cream cheese

ALOHA SALAD .......................................................... 23 
- mixed greens, warm rotisserie chicken, goat cheese, shrimp $10 – grilled salmon $14

HOUSE-MADE DESSERTS

KEY LIME PIE .......................................................... 12 
- sweet cream

CHOCOLATE LAYER CAKE gff .................................... 14 
- sweet cream & amaretto cherries

HOUSE-MADE DESSERTS

BANANA CREME PIE ................................................ 14 
- fresh bananas, chocolate, sweet cream

BUTTERSCOTCH .......................................................... 14 
- fresh bananas, orange zest, homemade biscuit, sweet cream, powdered sugar, mint

CHOCOLATE POT DE CREME gff ................................ 10 
- sweet cream

SHARED PLATES

Grilled Salmon gff .................................................. 36 
- heirloom greens, spinach, citrus scallion drizzle

Blackened Pacific Redfish gff .................................... 23 
- sautéed spinach, parmesan

Prawn Linguine ...................................................... 34 
- wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc

Fresh Halibut gff ..................................................... 39 
- Pan roasted & served on a bed of house creamed corn, crispy prosciutto & lemon scallion drizzle

Bennett’s Cheeseburger .......................................... 19 
- all chuck, handcrafted, black pepper aioli, acme bun, fries

House-Made Meatloaf gff ........................................ 24 
- mashed potatoes, jus, crispy onions

BBQ Ribs & Fried Chicken ........................................ 24 
- st. louis style ribs, hand breaded boneless chicken breast, waffle fries

Salt & Pepper Shrimp Tacos ...................................... 20 
- 8 wild mexican shrimp lightly fried, house-made corn tortillas, sambal aioli, slaw, pineapple salsa & cilantro

Three Mushroom Burger ........................................... 19 
- vegetarian mushroom patty: shiitake, portabella, crimini, arugula, fresh pesto aioli, green salad or fries

Grilled Nah Di Tacos gff ........................................... 19 
- house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa

French Dip ............................................................. 23 
- prime rib, horseradish cream, housemade jus, fresh-baked roll, fries

Chicken Enchiladas ................................................ 19 
- rotisserie chicken & roasted salsa, topped with chipotle-cherry cream & jack cheese, cotija dust

Bennett’s Bánh Mì Sandwich .................................... 18 
- spicy-fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

Steak & Bacon Tacos gff ......................................... 19 
- house-made corn tortillas, chipotle aioli,scared steak, chopped bacon, onions, lettuce, salsa & queso fresco

PRIME RIB WEEKENDS

Grilled Pork Chop gff ............................................. 33 
- bone-in house marinated, mashed potatoes

Grilled Chimichurri Chicken gff ................................. 21 
- all natural chicken breast, heirloom greens, sautéed spinach

Grilled Chicken, Bacon & Cheese Sandwich ............. 18 
- lettuce, tomato, onion, chipotle aioli, fries

Chicken Panini ....................................................... 16 
- apple, brie, caramelized onion, sourdough, fries

WINE & DINE MONDAYS $65 for two includes a bottle of wine, salad, two entrees

SHELLFISH & VEGETARIAN

JOIN US FOR WEEKLY SPECIALS

SUMMER 2023 | ROSEVILLE

HOUSE-MADE DESSERTS

BUTTERSCOTCH .......................................................... 14 
- fresh bananas, orange zest, homemade biscuit, sweet cream, powdered sugar, mint

CHOCOLATE POT DE CREME gff ................................ 10 
- sweet cream

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10-21-2023
### WINE
(vintage subject to change)  •  *Select Wine & Dine Bottle Offerings

#### BUBBLE
- *Poema Brut Cava, Spain  12 30
- *Querçoi Lambrusco, Sparkling Red, Italy  12 30
- *Arivisi Treviso Prosecco, Italy  13 32
- Chandon Brut, Napa  15 52
- Schramberg Brut Rosé, Napa  19 94
- Veure Clicquot, Yellow Label, Champagne, France  18 90

#### ROSÉ
- *La Vielle Ferme, France  12 34
- Adi Rosé, Paso Robles  14 44

#### WHITES
- *Bonavita Branco, Lisboa Portugal  12 39
- *Wither Hills Sauvignon Blanc, NZ  17 55
- Grigg Hills Sauvignon Blanc, Napa  19 66
- *Condes de Albarrei, Albarino, Spain  13 47

#### REDS
- *Banti Chianti Classico DOCG, Italy  12 43
- St Francis, Merlot, Sonoma  15 55
- Frog’s Leap Zinfandel, Napa  20 74
- *Sean Minor, Nicole Marie, North Coast  14 46
- Meyer Syrah, Yorkville Highlands, Mendocino  13 48
- *Wise Villa, Zinfandel, Placer  13 48
- Frank Family Zinfandel, Napa  25 92

#### CHARDONNAY
- *Mer Soleil Silver Unoaked, Monterey County  13 42
- *Harken, Central Coast  14 48
- Rutherford Ranch, Napa Valley  15 53
- Frank Family, Carneros  22 94
- Rombauer, Carneros  25 86

#### PINOT NOIR
- *Falcan’s Perch, Monterey  13 46
- MacRostie, Sonoma Coast  16 59
- Pali Wine, Huntington, Santa Barbara  15 56
- Benton-Lane Estate, Willamette Valley  14 52
- ROCO, Gravel Road, Willamette Valley, NV  17 63
- Flowers, Sonoma Coast, 2021  25 89

#### CABERNET SAUVIGNON
- *Line 39, Monterey/Lodi  12 42
- *CP, Paso Robles  13 46
- *Moniz Family, Cuvee Alexandra, Sonoma, NV  14 48
- Insider Vinum, Paso Robles  16 59
- Beringer, Knights Valley, Napa  19 69
- Two Horns Reserve, Spring Mtn, Napa  22 81
- Big Pour, Napa Valley  29 107
- Silver Oak, Alexander Valley  31 110
- Ackerman Family Vineyards, Napa  129
- Caymus, Napa Valley (750 ml), 2020  34 126
- Caymus, Napa Valley (Liter), 2020  34 160
- Kelly Fleming, Napa Valley  175

#### HOUSE COCKTAILS
- Afternoon Delight
  - ketel one cucumber & mint, peach schnapps, lime juice, mint, cane syrup
- Paloma
  - 21 ozs grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime
- Spicy Chilihuahua
  - pimador tequila, anchos chile liqueur, fresh lime juice, cane syrup
- Pamplemousse
  - ketel one rose grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

#### DRAFT
- Sexi Mexi
- Rotating Handle
- Great White Belgium Ale
- Knee Deep IPA
- Trumer Pils
- Rotating Handle

#### BOTTLE
- Lagunitas IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Daura Damm gff

#### MOCKTAILS
- Ginger & Juice
  - fresh orange juice, mint, cane syrup, ginger beer
- Cherry’s Glee
  - italian cherries, fresh juices, lemonade, sparkling water

#### HAPPY HOUR
- $48 FOR TWO
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