



BENNETT'S

AMERICAN COOKING

Happy Thanksgiving



THANKSGIVING DAY MENU

2023

ROASTED TURKEY BREAST FEAST 31
carved turkey breast, sage dressing, mashed potatoes, cranberry sauce, turkey & sausage gravy – fresh baked roll

HOUSE MADE MEATLOAF gff 24
mashed potatoes, jus, crispy onions

ROASTED PRIME RIB DINNER 38
slow roasted prime rib & mashed potatoes

GRILLED SALMON gff # 36
heirloom grains, sautéed spinach, citrus scallion drizzle

ALL DAY DINING

add a starter green salad, caesar salad, or cup of butternut squash soup to any entrée for \$8

BENNETT'S CHEESEBURGER 19
all chuck, handcrafted, black pepper aioli, acme bun, fries

CHOPPED SALAD gff 24
greens, grilled sirloin, bacon, egg, tomato, shaft blue cheese, red wine vinaigrette

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

FRESH HALIBUT gff # 39
pan roasted & served with pineapple salsa, sautéed snap peas, crimini mushrooms, ginger & garlic

STEAK FRITES gff 35
herb marinated hangar steak, french fries, red wine jus, arugula, cipollini onion

CHILE RELLENO v # 19
roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, potatoes, kale & cream cheese, ancho sherry cream

BENNETT'S BÁNH MÌ SANDWICH 18
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

CENTER CUT FILET gff 51
roasted asparagus, mashed potatoes, herb butter

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

CHICKEN ENCHILADAS gff 19
rotisserie chicken & roasted salsa, topped with chipotle-sherry cream & jack cheese, cotija dust

BLACKENED PACIFIC REDFISH gff # 23
sautéed spinach, parmesan

GRILLED MAHI TACOS gff # 19
house-made corn tortillas, savoy cabbage slaw, chipotle aioli, salsa

HAND CUT PRIME NY STRIP gff market price per lb
all natural, serves 1-2

BONE IN AGED RIB-EYE gff market price per lb
serves 2 or more

HAND CUT PORTERHOUSE gff market price per lb
serves 2 or more

SIDES

11 each

Mashed Potatoes gff v

Sautéed Spinach gff v #

Roasted Asparagus gff v #

Parmesan Garlic Bread

Cauliflower Gratin gff v

Bacon Mac n' Cheese

Pound of Fries gff v

Brussel Sprouts w/ Bacon

& Parmesan gff

SHARE PLATES

TRIO OF DIPS gff v 19
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips

BENNETT'S BUTCHER BOARD n 23
mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia

JALAPEÑO CORNBREAD gff v 14
house-made creamed corn, jalapeños, pan-roasted, served w/ jalapeño syrup & honey butter

STEAMED MUSSELS # 24
garlic butter, parmesan bread

PRAWN COCKTAIL gff # 19
4 wild white mexican jumbo prawns, house-made cocktail sauce

SALT & PEPPER PRAWNS 23
6 wild mexican jumbo prawns lightly fried, tarragon aioli

HOUSEMADE DESSERTS

CHOCOLATE CAKE 14

BANANA CREAM PIE gff sweet cream 14

BUTTER CAKE sweet cream 14

HOUSE BAKED PUMPKIN PIE sweet cream 8

LEMON CREME BRULE 14

• ROSEVILLE | SACRAMENTO | ROCKLIN •

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 | 10-26-2023

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.

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES



9am-2pm
WEEKENDS
\$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

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

~ Part of the Bennett Hospitality Group ~



~ 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** gff v – finished w/ salt, pepper & parsley
- **Seafood Acapulco** gff # – spicy bay shrimp cocktail, avocado, chips

wine

- **Poema** – Brut Cava, Spain NV
- **C.P.** – Cabernet, Paso Robles 2017
- **La Vieille Ferme** – Rose, France 2020

cocktails

- **Lemon Drop** – house infused lemon vodka, triple sec, fresh lemon juice, sugar rim
- **Raspberry Martini** – house infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube

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** gff– crisp iceberg, house-made blue cheese dressing & crumbles, tomatoes, bacon, red onion

wine

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

cocktails

- **Bennetts Champagne Lemonade** – house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
- **Strawberry Mule** – house infused strawberry vodka, agave, fresh lime juice, ginger beer **New!**

SIPS & TASTES

\$12

plates

- **Grilled Salmon Sandwich** – grilled & buttered roll, lemon slaw, tarragon aioli, cucumbers, dill & french fries **New!**
- **1/4lb Cheeseburger** – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
- **Baked Brie** v– 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** – Cuvee Oliva, Sonoma 2019

cocktails

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

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.

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 of food-borne illness. Consult with a physician for more information.

06-01-2023

JOIN US FOR WEEKLY SPECIALS

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

SHARE PLATES

Trio of Dips gff v n 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Thai Chicken Sticks gff # 14 <i>spicy thai peanut sauce, grilled chicken breast</i>	Spinach Dip gff v 15 <i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>
Salt & Pepper Prawns 23 <i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	Prawn Cocktail gff # 19 <i>4 wild white mexican prawns, cocktail sauce</i>	Jalapeño Cornbread gff v 14 <i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>
Big Bang Tempura Shrimp 16 <i>5 traditional style w/ spicy bang sauce</i>	Bennett's Butcher Board n 23 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	Fresh Oysters on the 1/2 shell gff 23 <i>house-made mignonette, cocktail sauce, lemon. half dozen</i>
Steamed Mussels # 24 <i>fresh PEI mussels, garlic butter, parmesan bread</i>	Cold Smoked Steelhead Trout Plate # 17 <i>herbs & spices, cream cheese, crostini</i>	

SOUPS & SALADS

Heirloom Tomato & Burrata Salad gff # v New! 15 <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil sliced prosciutto or shrimp \$10</i>	Maui Beet Salad gff # v 17 <i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$10 – grilled salmon \$14</i>	Chopped Salad gff 24 <i>greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>
Mia Salad gff # n 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Bennett's Green Salad gff # v 11 <i>cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette</i>	Caesar Salad gff # 12 <i>romaine, parmesan cheese & cornbread croutons grilled chicken \$6 – grilled salmon \$14</i>
Chicken Tortilla Soup gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Ahi Poke gff # 23 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	Asian Noodle Salad gff # n 17 <i>greens, rice noodles, mango, roasted nuts, cucumbers, mint, sweet thai dressing shrimp \$10 – grilled salmon \$14</i>
Soup of the Day mkt price		

PRIME SEAFOOD & STEAKS

Grilled Salmon gff # 37 <i>heirloom grains, spinach, citrus scallion drizzle</i>	Center Cut Filet gff 51 <i>roasted asparagus, mashed potatoes, herb butter monday wine & dine add \$5 per person</i>	Grilled Pork Chop gff # 33 <i>bone-in hoisin marinated, mashed potatoes</i>
Blackened Pacific Redfish gff # 23 <i>sautéed spinach, parmesan</i>	Short Rib gff 37 <i>house braised certified angus, mashed potatoes horseradish cream</i>	Hand Cut Prime NY Strip gff mkt price per lb <i>all natural, serves 1-2 not included in monday wine & dine</i>
Prawn Linguine 34 <i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	Steak Frites gff 35 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	Bone In Aged Rib-Eye gff mkt price per lb <i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>
Fresh Halibut gff # New! 39 <i>Pan roasted & served on a bed of house creamed corn, crispy prosciutto & lemon scallion drizzle</i>		House Cut Porterhouse gff mkt price per lb <i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>

OTHER FINE FOODS

Bennett's Cheeseburger 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	Three Mushroom Burger v # New! 19 <i>vegetarian mushroom patty: shitake, portabella, & crimini, arugula, fresh pesto aioli, green salad or fries</i>	Bennett's Bánh Mí Sandwich 18 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
House-Made Meatloaf gff 24 <i>mashed potatoes, jus, crispy onions</i>	Grilled Mahi Tacos gff # 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	Lasagna Bolognese 23 <i>(please allow 18 minutes) parmesan garlic bread</i>
BBQ Ribs & Fried Chicken 24 <i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6</i>	French Dip 23 <i>prime rib, horseradish cream, housemade jus, fresh baked roll, fries</i>	Steak & Bacon Tacos gff 19 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>
Salt & Pepper Shrimp Tacos New! 20 <i>8 wild mexican shrimp lightly fried, house-made corn tortillas, sambal aioli, slaw, pineapple salsa & cilantro</i>	Chicken Enchiladas gff New! 19 <i>rotisserie chicken & roasted salsa, topped with chipotle-sherry cream & jack cheese, cotija dust</i>	Chile Relleno v # New! 19 <i>roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese</i>
		Brick Chicken gff # 33 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar croutons, jus</i>

ON THE SIDE - 11

Sautéed Spinach gff # v	Mashed Potatoes gff v	Pound of Fries gff v	Parmesan Garlic Bread v
Roasted Asparagus gff # v	Cauliflower Gratin gff v	Bacon Mac n' Cheese	Sautéed Brussels Sprouts w/ Bacon & oregano gff

HOUSE-MADE DESSERTS

Key Lime Pie 12 <i>sweet cream</i>	Banana Creme Pie New! 14 <i>fresh bananas, chocolate, sweet cream</i>	Strawberry Shortcake New! 14 <i>fresh strawberries, orange zest, homemade biscuit, sweet cream</i>
Chocolate Layer Cake gff 14 <i>sweet cream & amarena cherries</i>	Buttercake, fresh out of the oven 14 <i>sweet cream</i>	Lemon Creme Brulée gff New! 14

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

JOIN US FOR WEEKLY SPECIALS

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

BRUNCH COCKTAILS – 13

Orange Marmalade Martini

tahoe blue vodka,
orange marmalade

Irish Coffee

tullamore dew irish whiskey,
coffee, sweetened cream

Bloody Mary

bennett's vodka, spicy house
mix, antipasto garnish,
candied bacon

Pamplemousse

ketel one, rose & grapefruit,
aperol, lemon juice, grapefruit juice,
cane syrup, thyme

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Poema Brut – Cava, Spain 31

Quercioli Lambrusco – Sparkling Red, Italy 30

New!

Avissi Treviso – Prosecco, Italy 32

Chandon Brut – Napa 52

Schramsberg Brut – Rosé, Napa 94

Veuve Clicquot, Yellow Label – Champagne, France 90

New!

BRUNCH

Weekends from 9am-2pm

Lox Plate 19

wild oregon salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel

Two Eggs Your Way 15

sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butter

Quiche v 16

roasted mushrooms, red bell, caramelized onions,
spinach & gruyère, w/ salad greens & vinaigrette

Corned Beef Hash gff 19

house braised, smashed potatoes, red bell, onion,
poached eggs

Veggie Omelet gff v 17

mushrooms, poblanos, onions, spinach, red bell
pepper, pepper jack, sour cream, smashed potatoes

Loaded Bacon Omelet gff 17

blistered tomatoes, cheddar, green onion,
sour cream, smashed potatoes

Huevos Rancheros gff 15

crispy corn tortilla chips, fried eggs,
ranchero sauce, beans a la charra,
cheddar & cotija cheese, sour cream

Heirloom Tomato & Burrata Salad gff # v **New!** 15

fresh burrata, torn basil, balsamic reduction, extra
virgin olive oil | sliced prosciutto or shrimp \$10

Country Fried Steak 19

fresh hand-cut, smashed potatoes,
topped with sausage gravy

Avocado Toast v # 17

acme pain au levain, avocado, w/ salad greens
& house vinaigrette

Stuffed French Toast 15

orange marmalade & cream cheese,
powdered sugar, sweetened cream

Eggs Benedict 19

english muffin, shaved ham, poached eggs,
hollandaise sauce & mixed fruit

Biscuits & Country Sausage Gravy 15

house baked buttermilk biscuits

Chicken Wet Burrito 16

salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour cream

Chicken Tortilla Soup gff # 16

roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chips

Steak & Bacon Tacos gff 19

house-made corn tortillas, chipotle aioli, grilled steak,
chopped bacon, onions, lettuce, salsa & queso fresco

Ahi Poke gff # 23

fresh ahi, greens, avocado, ponzu sesame ginger
dressing, pickled ginger, wasabi

Bennett's Cheeseburger 19

all chuck, handcrafted, black pepper aioli, acme
bun, fries

Chopped Salad gff 24

greens, grilled sirloin, bacon, egg, tomatoes,
shaft blue cheese, red wine vinaigrette

Mia Salad gff # n 21

greens, warm rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

Maui Beet Salad gff # v 17

greens, ponzu sesame ginger dressing,
cucumber & goat cheese
shrimp \$10 – grilled salmon \$14

Asian Noodle Salad gff # n v 17

greens, rice noodles, mango, roasted nuts, cucumbers, mint,
sweet thai dressing | shrimp \$10 – grilled salmon \$14

SHARE PLATES

Trio of Dips gff v n 19

house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

Spinach Dip gff v 15

spinach, jalapeño blended w/cheese & cream,
house potato chips

Prawn Cocktail gff # 19

4 wild white mexican prawns, cocktail sauce

Bennett's Butcher Board n 23

mixed nuts, a selection of charcuterie, artisan cheeses,
house marinated olives, focaccia

Big Bang Tempura Shrimp 16

5 traditional style w/ spicy bang sauce

Jalapeño Cornbread gff v 14

house-made creamed corn, jalapeños, pan roasted,
served w/ jalapeño syrup & honey butter

ON THE SIDE – 8

bacon gff

ham gff

country sausage gff

smashed potatoes gff v

eggs your way gff

avocado gff v #

fresh fruit gff v #

english muffin, butter & jam v

KIDS BRUNCH – 9

Traditional Breakfast

scrambled eggs & bacon, ham or
sausage w/ toasted biscuit

Egg & Cheese Breakfast Sandwich

english muffin w/ cheddar cheese

Old School French Toast

strawberries & powdered sugar

Ham & Cheese Quesadilla

flour tortilla, cheddar cheese & ham

HOUSE-MADE DESSERTS

Key Lime Pie 12

sweet cream

Banana Creme Pie **New!** 14

fresh bananas, chocolate, sweet cream

Strawberry Shortcake **New!** 14

fresh strawberries, orange zest, homemade biscuit,
sweet cream, powdered sugar, mint

Chocolate Layer Cake gff 14

sweet cream & amarena cherries

Buttercake, fresh out of the oven 14

sweet cream

Lemon Creme Brulée gff **New!** 14

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

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 | 05-25-2023

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 of food-borne illness. 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 18% will be added to the guest check.

WINE (vintage subject to change) - *Select Wine & Dine Bottle Offerings

BUBBLE

*Poema Brut Cava, Spain	12	30
*Quercioli Lambrusco, Sparkling Red, Italy New!	12	30
*Avisi Treviso Prosecco, Italy	13	32
Chandon Brut, Napa	15	52
Schramsberg Brut Rosé, Napa	19	94
Veuve Clicquot, Yellow Label, Champagne, France New!	18	90

ROSÉ

*La Vielle Ferme, France 2021	12	34
Adi Rosé, Paso Robles 2021	14	44

WHITES

*Bonavita Branco, Lisboa Portugal 2019	12	39
*Wither Hills Sauvignon Blanc, NZ 2021	17	55
Grgich Hills Sauvignon Blanc, Napa 2020	19	66
*Condes de Albarei, Albarino, Spain 2021	13	47

REDS

*Banfi Chianti Classico DOCG, Italy 2021	12	43
St Francis, Merlot, Sonoma 2019	15	55
Frog's Leap Zinfandel, Napa 2020	20	74
*Sean Minor, Nicole Marie, North Coast 2021	14	46
Meyer Syrah, Yorkville Highlands, Mendocino 2017	13	48
*Wise Villa, Zinfandel, Placer 2020	13	48
Frank Family Zinfandel, Napa 2019	25	92

CHARDONNAY

*Mer Soleil Silver Unoaked, Monterey County 2020	13	42
*Harken, Central Coast 2021	14	48
Rutherford Ranch, Napa Valley 2019	15	53
Frank Family, Carneros 2021	22	74
Rombauer, Carneros 2021	25	86

PINOT NOIR

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

CABERNET SAUVIGNON

*Line 39, Monterey/Lodi 2020	12	42
*CP, Paso Robles 2019	13	46
*Moniz Family, Cuvee Alexandra, Sonoma, NV	14	48
Insider Vinum, Paso Robles 2020	16	59
Beringer, Knights Valley, Napa 2019	19	69
Two Horns Reserve, Spring Mtn, Napa 2016	22	81
Big Pour, Napa Valley 2017	29	107
Silver Oak, Alexander Valley, 2018	31	110
Ackerman Family Vineyards, Napa 2018		129
Caymus, Napa Valley (750 ml), 2020	34	126
Caymus, Napa Valley (Liter), 2020	34	160
Kelly Fleming, Napa Valley 2017		175

HOUSE COCKTAILS

14

Afternoon Delight

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

Paloma

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

Spicy Chihuahua

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

Pamplemousse

ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

Pecan Old Fashioned

house pecan infused george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters

Pick Me Up **New!**

bulleit bourbon, cold brew coffee, baileys, chocolate & orange bitters

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Bennetts Champagne Lemonade

house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

Espresso Martini

tahoe blue vodka, kahlua, house espresso, baileys irish cream

Light The Beam Sour **New!**

tanqueray sevilla, cane syrup, orange bitters, lambrusco & egg white

13

Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, single cube, soda water

Lemon Drop

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

Pimm's Cup **New!**

bennett's gin, lemonade, cane syrup, prosecco

Bennett's Dickel Lemonade

bourbon, house lemonade

Lavender 75 **New!**

tanqueray special, st. germain, lavender syrup, lemon, prosecco

Raspberry Mojito

house-infused raspberry rum, lime juice, mint, soda water

Strawberry Basil Smash **New!**

ketel one, fresh basil, strawberry, cane syrup & lime

BEER

8

BOTTLE & CAN

Lagunitas IPNA
Bud Light
Coors Light
Corona Premier
Guinness
Michelob Ultra
Daura Damm gff
Track 7 Panic IPA
Big Sexy Rotating - *Please Ask*
North Coast Prangster
The Bruery Mischief

MOCKTAILS

7

Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee

italian cherries, fresh juices, lemonade, sparkling water

Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

Lavender Lemonade **New!**

house-made lemonade, lavender syrup

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

WEEKENDS 9a-2p | \$44 FOR TWO

\$\$\$ INFLATION BUSTING \$\$\$

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12