



# BENNETT'S

KITCHEN · BAR · MARKET

## 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*

**HAND CUT BONE IN RIB EYE** gff ..... market price per lb  
*all natural, serves 1-2*

**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.



# 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

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06-01-2023



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 PEI 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*
- Bennett's Butcher Board** n ..... 23  
*mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia*

- Cold Smoked Steelhead Trout Pate** # ..... 17  
*herbs & spices, cream cheese, crostini*
- Spinach Dip** gff v ..... 15  
*spinach, jalapeño blended w/cheese & cream, house potato chips*
- Jalapeño Cornbread** gff v ..... 14  
*house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter*

SOUPS & SALADS

- Heirloom Tomato & Burrata Salad** gff # v (New!) 15  
*fresh burrata, torn basil, balsamic reduction, extra virgin olive oil | sliced prosciutto or shrimp \$10*
- Mia Salad** gff # n ..... 21  
*greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons*
- Chicken Tortilla Soup** gff # ..... 16  
*roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips*
- Soup of the Day** ..... mkt price

- Maui Beet Salad** gff # v ..... 17  
*salad greens, ponzu sesame ginger dressing, cucumber & goat cheese | shrimp \$10 – grilled salmon \$14*
- Bennett's Green Salad** gff # v ..... 11  
*cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette*
- Ahi Poke** gff # ..... 23  
*fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi*

- Chopped Salad** gff ..... 24  
*greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette*
- Caesar Salad** gff # ..... 12  
*romaine, parmesan cheese & cornbread croutons grilled chicken \$6 – grilled salmon \$14*
- Asian Noodle Salad** gff # n ..... 17  
*greens, rice noodles, mango, roasted nuts, cucumbers, mint, sweet thai dressing | shrimp \$10 – grilled salmon \$14*

PRIME SEAFOOD & STEAKS

- Grilled Salmon** gff # ..... 36  
*heirloom grains, 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 # (New!) ..... 39  
*Pan roasted & served on a bed of house creamed corn, crispy prosciutto & lemon scallion drizzle*

- Center Cut Filet** gff ..... 49  
*roasted asparagus, mashed potatoes, herb butter monday wine & dine add \$5 per person*
- Short Rib** gff ..... 37  
*house braised certified angus, mashed potatoes, horseradish cream*
- Steak Frites** gff ..... 35  
*herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion*

- Grilled Pork Chop** gff # ..... 33  
*bone-in hoisin marinated, mashed potatoes*
- Hand Cut Prime NY Strip** gff ..... mkt price per lb  
*all natural, serves 1-2 not included in monday wine & dine*
- Bone In Aged Rib-Eye** gff ..... mkt price per lb  
*serves 2 or more -- certified Angus Beef not included in monday wine & dine*
- House Cut Porterhouse** gff ..... mkt price per lb  
*serves 2 or more -- certified Angus Beef not included in monday wine & dine*

OTHER FINE FOODS

- 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 all ribs, no chicken +6 | add ribs (4 more) +\$6*
- Salt & Pepper Shrimp Tacos** (New!) ..... 20  
*8 wild mexican shrimp lightly fried, house-made corn tortillas, sambal aioli, slaw, pineapple salsa & cilantro*
- Three Mushroom Burger** v # ..... 19  
*vegetarian mushroom patty: shitake, portabella, & crimini, arugula, fresh pesto aioli, green salad or fries*

- Grilled Mahi 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** gff (New!) ..... 19  
*rotisserie chicken & roasted salsa, topped with chipotle-sherry cream & jack cheese, cotija dust*
- Bennett's Bánh Mí Sandwich** ..... 18  
*spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños*
- Steak & Bacon Tacos** gff ..... 19  
*house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco*

- Lasagna Bolognese** ..... 23  
*(please allow 18 minutes) parmesan garlic bread*
- Grilled Chimichurri Chicken** gff # ..... 21  
*all-natural chicken breast, heirloom grains, sautéed spinach*
- Chile Relleno** v # (New!) ..... 19  
*roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese*
- Grilled Chicken, Bacon & Cheese Sandwich** ..... 18  
*lettuce, tomato, onion, chipotle aioli, fries (New!)*
- Chicken Panini** ..... 16  
*apple, brie, caramelized onion, sourdough, fries*

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  | Brussels Sprouts w/ Bacon & parmesan gff |

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 (New!) ..... 14  
*sweet cream & amarena cherries*
- Buttercake, fresh out of the oven** ..... 14  
*sweet cream*
- Chocolate Pot de Crème** gff n ..... 10  
*sweet cream*

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

Chocolate Layer Cake gff **New!** ..... 14

sweet cream & amarena cherries

Buttercake, fresh out of the oven ..... 14

sweet cream

Chocolate Pot de Crème gff n ..... 10

sweet cream

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

### BUBBLE

*Poema Brut Cava, Spain	12	30
*Quercioli Lambrusco, Sparkling Red, Italy <b>New!</b>	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 <b>New!</b>	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 <b>New!</b>	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

### 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, on draft - Pitcher \$51

### 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

### Passion Fruit Margarita

don julio blanco tequila, passionfruit, house sweet & sour, on draft - Pitcher \$51

14

## BEER

### 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

8

7

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, on draft - Pitcher \$41

### 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

### Rum Runner Freeze

blend of light & dark rum, pineapple, passion fruit, orange juice - Pitcher \$41

### Frozen Mai Tai **New!**

blend of rum, pineapple dole whip, mahina hawaiian dark rum - Pitcher \$41

## 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