



BENNETT'S WESTSIDE GRILL

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

CEDAR PLANK SALMON gff # 37
dijon, shallots, bacon, sauteed spinach, cremini, mushroom jus

ALL DAY DINING

add a starter green 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 BANH 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. **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

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06-01-2023

JOIN US FOR WEEKLY SPECIALS

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

PRIME RIB WEEKENDS Available Friday, Saturday, and Sunday after 3 pm

BUBBLES & BRUNCH WEEKENDS Two brunch entrées & a bottle of bubbles
\$44 for two from 9 am to 2 pm

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

Smoked Chicken & Wings gff # **New!** 16
lightly fried & crispy, pesto slaw

Steamed Mussels # 24
fresh PEI mussels, garlic butter, parmesan bread
gluten free bread available gff

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

Spicy Korean Grilled Chicken gff # **New!** 16
marinated thighs, spicy honey gochujang 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

Spinach Dip gff v 15
spinach, jalapeños blended w/cheese & cream,
house-made potato chips

Dungeness Crab Deviled Eggs gff **New!** 21
meyer lemon aioli

House-Smoked Salmon **New!** 22
served warm with meyer lemon aioli, acme toast
limited daily, gluten free bread available gff

Prawn Cocktail gff # 19
4 wild white mexican prawns, cocktail sauce

Build Your Own Iced Seafood Platter gff **New!**
mignonette, house-made cocktail sauce, lemon
(not part of monday wine & dine special)
oysters (6) selection changes daily..... 24
wild mexican prawns (6) 30
alaskan snow crab claws (6) 36
shelled dungeness crab (4 oz.) 25
tuna ahi sashimi (6 oz.) 24

SOUPS & SALADS

Heirloom Tomato & Burrata Salad gff # v **New!** 16
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

Steak & Bacon Taco Bowl gff **New!** 21
greens, tomatoes, red onions, avocado, chopped
steak & bacon, queso fresco, chipotle aioli dressing,
cilantro

Caesar or Green Salad gff v 11
grilled chicken \$8 - shrimp \$10 - grilled salmon \$14

Salt & Pepper Shrimp Tostada **New!** 21
8 wild mexican prawns lightly fried, dressed greens,
sambol aioli, tomatoes, red onions, avocado, pineapple
salsa, cojita cheese

Ahi Poke gff # 23
fresh ahi, 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

Chicken Tortilla Soup gff # 16
roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chips

Asian Noodle Salad gff # n v 17
greens, rice noodles, mango, roasted nuts, cucumbers, mint,
sweet thai dressing | shrimp \$10 - grilled salmon \$14

Maui Beet Salad gff # v 17
greens, ponzu sesame ginger dressing, cucumber &
goat cheese | shrimp \$10 - grilled salmon \$14

House-Smoked Salmon Salad gff # **New!** 21
greens, roasted beets, watermelon radish, orange
supremes, lemon vinaigrette

PRIME SEAFOOD & STEAKS

We grill over mesquite wood live fire

Cedar Plank Salmon gff # **New!** 37
dijon, shallots, bacon, sautéed spinach, cremini,
mushroom jus

Blackened Pacific Redfish gff # 23
sautéed spinach, parmesan

Prawn Linguine 35
six wild mexican white prawns, spinach, blistered
tomatoes, parmesan, garlic, shallots & beurre blanc

Fresh Halibut gff # **New!** 41
pan roasted & served w/ house-creamed corn,
prosciutto & lemon scallion drizzle

Center Cut Filet gff 51
roasted asparagus, mashed potatoes, herb butter
monday wine & dine add \$5 per person

Short Rib gff 37
house-braised angus, mashed potatoes, horseradish
cream

Chimichurri Steak Frites gff 35
herb marinated hanger steak, chimichurri, frites

Grilled Pork Chop gff # 34
bone-in hoisin marinated, mashed potatoes

Idaho Trout gff # n **New!** 29
toasted almonds & butter, heirloom grains

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

WESTSIDE FAVORITES

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

House-Made Meatloaf gff 24
mashed potatoes, jus, crispy shallots

BBQ Ribs & Fried Chicken 25
st. louis style ribs, hand breaded boneless
chicken breast, waffle fries

Steak & Bacon Tacos gff 19
housemade corn tortillas, chipotle aioli, seared steak,
chopped bacon, onions, lettuce, salsa & queso fresco

Lasagna Bolognese 23
(please allow 18 minutes) parmesan garlic bread

Brick Chicken gff # **New!** 34
all natural, 1/2 chicken marinated & oven roasted,
mashed potatoes, za'atar cornbread croutons, jus

Three Mushroom Burger v # **New!** 19
vegetarian mushroom patty: shitake, portabella, &
cremini, arugula, fresh pesto aioli, green salad or fries

Grilled Mahi Tacos gff # 19
housemade corn tortillas, savoy cabbage slaw,
chipotle aioli, cilantro, salsa

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,
sambol aioli, cucumber, cilantro, jalapeños

French Dip 23
roast beef, horseradish cream, house-made jus,
fresh baked roll, fries
gluten free bread available, please ask us! gff

ON THE SIDE - 11

Sautéed Spinach gff # v

Roasted Asparagus gff # v

Mashed Potatoes gff v

Cauliflower Gratin gff v

Parmesan Garlic Bread
gluten free bread available gff

Pound of Fries gff v

Bacon Mac n' Cheese

Brussels Sprouts w/ Bacon
& parmesan gff

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BUBBLES & BRUNCH WEEKENDS Two brunch entrées & a bottle of bubbles
\$44 for two from 9 am to 2 pm

BRUNCH COCKTAILS – 14

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

Frosé

california rose,
bennett's vodka, aperol,
pomegranate juice, agave

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Poema Brut – Cava, Spain 35

Quercioli Lambrusco – Sparkling Red, Italy 30

New!

Avissi Treviso – Prosecco, Italy 35

Chandon Brut – Napa 55

Schramsberg Brut – Rosé, Napa 92

Veuve Clicquot, Yellow Label – Champagne, France 96

New!

BRUNCH

Weekends from 9am-2pm

Lox Plate 19

wild oregon salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel
gluten free bread available gff

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/ 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

Country Fried Steak 19

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

Avocado Toast v # 17

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

Stuffed French Toast v 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, chipotle-sherry cream, sour cream,
avocado, pico, cilantro

Chicken Tortilla Soup gff # 16

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

Dungeness Crab Omelet **New!** 25

ortega green chilis, creamy boursin cheese, chives,
smashed potatoes

Salt & Pepper Shrimp Tostada **New!** 21

8 wild mexican prawns lightly fried, dressed greens,
sambol aioli, tomatoes, red onions, avocado, pineapple
salsa, cotija cheese

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-made potato chips

Spicy Korean Grilled Chicken gff # **New!** 16

marinated thighs, spicy honey gochujang 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

BUILD YOUR OWN ICED SEAFOOD PLATTER **New!**

mignonette, house-made cocktail sauce, lemon (not part of our Bubbles & Brunch special)

oysters (6) 24

selection changes daily

wild mexican prawns (6) 30

alaskan snow crab claws (6) 36

shelled dungeness crab (4oz.) 25

tuna ahi sashimi (6oz.) 24

KIDS BRUNCH – 9

Traditional Breakfast

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

Egg & Cheese Breakfast Sandwich

english muffin w/ cheddar cheese

French Toast Stick Stack

powdered sugar, syrup,
strawberry garnish

Ham & Cheese Quesadilla

flour tortilla, cheddar cheese & ham

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 #

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

Frosé (New!)

california rose, bennett's vodka, aperol, pomegranate juice, agave Pitcher \$51

Classic Cosmopolitan

ketel one orange vodka, cointreau, fresh lime juice, cranberry

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

French 75 (New!)

empress gin, sparkling wine, simple syrup, fresh squeezed lemon juice

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer Pitcher \$51

Espresso Martini

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

Bennett's Champagne Lemonade

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

Don Julio Passion Fruit Margarita

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

BEER

8

DRAFT

Great White Belgian Ale
Knee Deep IPA
Trumer Pils
Dos Equis Ambar
Sierra Nevada Hazy Little Thing IPA
Coors Banquet

BOTTLE

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

13

Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, large cubes, soda water

Posh TNT (New!)

austin's favorite tito's, house-brewed iced tea

Lemon Drop

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

Watermelon Margarita (New!)

el jimador blanco tequila, watermelon, sweet & sour Pitcher \$45

Bennett's Dickel Lemonade

george dickel 8-year bourbon, house lemonade Pitcher \$45

Light the Beam Sour (New!)

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

Strawberry Basil Smash (New!)

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

Frozen Mai Tai

plantation white rum, pineapple dole whip, mahina hawaiian dark rum Pitcher \$45

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

HOUSE-MADE DESSERTS

14

Key Lime Pie

sweet cream

Chocolate Layer Cake gff

sweet cream & amarena cherries

Banana Crème Pie (New!)

fresh bananas, chocolate, sweet cream

Butter Cake, fresh out of the oven

sweet cream

Strawberry Shortcake (New!)

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

Lemon Creme Brulée gff (New!)

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

AFTER DINNER COCKTAILS & MORE

14

Espresso Martini

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

Irish Coffee

tullamore dew, sweet cream, sugar, coffee

Frangelico Hazelnut Liqueur

served neat in a snifter

212 Classic Manhattan

bulleit bourbon, sweet vermouth, bitters, on the stem

Hanky Panky Cocktail

tanqueray gin, sweet vermouth, fernet-branca liqueur

Grand Marnier Liqueur

a blend of fine french cognac with orange essence

B52 Cocktail

kahlua, baileys, grand marnier, served on the rocks

White Russian

tito's vodka, kahlua, heavy cream, on the rocks, chocolate powder

Sambuca

anise-flavored liqueur, served neat, with three espresso beans

French 75

express gin, sparkling wine, simple syrup, fresh squeezed lemon juice

Pecan Old Fashioned

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

Hennessey V.S.

oak-aged bold & fragrant with toasted fruit notes

PORTS

Meyers Family Old Vine Zinfandel 15
aromas of baked fruit and cooking spice, along w/
warm notes of alembic Zimfandel brandy

Canasta Sherry Cream Blend 20
spain, best on the rocks
olorosa wine sweetened w/ pedro ximenez

Sandeman Old Tawny 30
30 year, portugal
aroma of honey and spices, underscored w/ deep
flavors of dried apricots, hazelnuts, and vanilla

Dow's Port Fine Tawny 15
10 year, portugal
honey, toffee, and caramel, accented by nutty notes,
vibrant & sweet with delicate strutre

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

BUBBLE

*Poema Brut Cava, <i>Spain</i>	13	35
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i> New!	12	30
*Avisi Treviso Prosecco, <i>Italy</i>	13	35
Chandon Brut, <i>Napa</i>	15	55
Schramsberg Brut Rosé, <i>Napa</i>	18	92
Veuve Clicquot, Yellow Label, <i>Champagne, France</i> New!	19	96

ROSÉ

*La Vielle Ferme, <i>France 2021</i>	12	44
Adi Rosé, <i>Paso Robles 2021</i>	14	51

WHITES

*Bonavita Branco, <i>Lisboa Portugal 2019</i>	12	44
*Wither Hills Sauvignon Blanc, <i>NZ 2021</i>	17	62
Grgich Hills Sauvignon Blanc, <i>Napa 2020</i>	19	69
*Condes de Albarei, <i>Albarino, Spain 2021</i>	13	48

CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2020</i>	13	46
*Harken, <i>Central Coast 2021</i>	14	51
Rutherford Ranch, <i>Napa Valley 2019</i>	15	55
Frank Family, <i>Carneros 2021</i>	22	79
Rombauer, <i>Carneros 2021</i>	25	92

PINOT NOIR

*Falcon's Perch, <i>Monterey 2021</i>	13	48
MacRostie, <i>Sonoma Coast 2021</i> New!	16	59
Pali Wine, <i>Huntington, Santa Barbara 2021</i>	16	56
Benton-Lane Estate, <i>Willamette Valley 2021</i>	15	52
ROCO Gravel Road, <i>Willamette Valley, NV</i>	17	63
Flowers, <i>Sonoma Coast 2021</i>	25	92

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2021</i>	13	45
St. Francis, Merlot, <i>Sonoma 2019</i>	16	59
Frog's Leap Zinfandel, <i>Napa 2020</i>	21	77
Markham Merlot, <i>Napa 2020</i>	17	63
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	15	55
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2017</i>	14	51
*Wise Villa, Zinfandel, <i>Placer 2020</i>	13	48
Pruett Vineyard, CSP Estate Syrah, <i>Sierra Foothills 2020</i>	20	75
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i> New!	19	70
Frank Family Zinfandel, <i>Napa 2019</i>	27	99

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2020</i>	13	45
*CP, <i>Paso Robles 2019</i>	14	49
*Moniz Family, Cuvee Alexandra, <i>Sonoma, NV</i>	15	51
Insider Vinum, <i>Paso Robles 2020</i>	17	62
Beringer, Knights Valley, <i>Napa 2019</i>	20	74
Two Horns Reserve, <i>Spring Mountain, Napa 2016</i>	23	85
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2020</i>	24	88
Big Pour, <i>Napa Valley 2017</i>	30	111
Silver Oak, <i>Alexander Valley 2018</i>	33	122
Caymus, <i>Napa Valley (750 ml), 2020</i>	35	129
Caymus, <i>Napa Valley (Liter), 2020</i>	35	160
Pilcrow Archer & Byrd, <i>Mt. Veeder, Napa Valley 2020</i> New!	185	
BV Georges de Letour, Private Reserve, <i>Napa 2018</i> New!	190	
Kelly Fleming, <i>Napa Valley 2017</i>	199	

PREMIUM SPIRITS

BOURBON & WHISKEY

Whistle Pig - Piggyback 6 Year	14
Basil Hayden Toast Small Batch 80	18
Crown Royal Canadian Whiskey, Special Reserve	16
Blade and Bow - Kentucky Straight Bourbon Whiskey	16
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Buffalo Trace - Kentucky Straight Bourbon Whiskey	15
Bulleit - Kentucky Straight Bourbon Whiskey	15
Bulleit Rye - Straight Rye Whiskey Small Batch	15
Maker's Mark - Kentucky Straight Bourbon Whiskey	15
Roe & Co. Irish Whiskey	15
Woodford Reserve - Kentucky Straight Bourbon Whiskey	15
Whistle Pig: Farmstock Rye Whiskey	17
Crown Royal Canadian Fine De Luxe	14
Dickel Tennessee Whiskey Signature 12 Year	14
Dickel Rye Whiskey Small Batch	14
Jack Daniels Old No. 7, Tennessee Whiskey	14
Jameson Blended Irish Whiskey	14
Tullamore Dew Blended Irish Whiskey	13
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43
Whistle Pig Bourbon Whiskey	16

SCOTCH

The Balvenie 14 Caribbean Cask Single Malt	30
The Macallan 15 Year, Old Double Cask	48
Lagavulin Single Malt 16 Year	28
Talisker 10 Year Single Malt	18
Glenmorangie 18-Year-Old <i>Extremely Rare</i>	49
Johnnie Walker Black	14
Highland Park 18-Year-Old Single Malt	55

VODKA

Stolichnaya	15
Grey Goose	16
Tito's	14
Ketel One	14
Belvedere	15
Ketel One Cucumber & Mint	14
Ketel One Grapefruit & Rose	14
Absolut Elyx	16

GIN

Bombay Sapphire, <i>England</i>	15
Hendrick's, <i>Scotland</i>	16
Tanqueray 10, <i>Great Britain</i>	15
Tanqueray Sevilla Orange, <i>Great Britain</i>	15
Empress Small Batch, <i>B.C., Canada</i>	14

TEQUILA

Don Julio 1942	36
Clase Azul Reposado	33
Patron Anejo XT	22
Casamigos Mezcal	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Cristalino Reposado	17
Casamigos Reposado	17
Don Julio Reposado	18
Casa Dragones Blanco	16
Buendia Blanco	14
Don Julio Blanco	14
Xicaru Reposado Mezcal	13