

SHARE PLATES

TRIO OF DIPS gff v n	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
BIG BANG TEMPURA SHRIMP	15
<i>5 traditional style w/ spicy bang sauce</i>	
HOUSE-MADE FLATBREAD	13
THAI CHICKEN STICKS gff #	12
<i>thai chili sauce, grilled chicken breast</i>	
SPINACH DIP gff	14
<i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>	
PRAWN COCKTAIL gff #	17
<i>4 wild white mexican prawns, cocktail sauce</i>	
STEAMED MUSSELS #	22
<i>garlic butter, parmesan bread</i>	
BENNETT'S BUTCHER BOARD n	22
<i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
SALT & PEPPER PRAWNS	21
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

HAPPY HOUR DAILY 2-5PM • 10 each

SALADS & SIDES - 9 each

<i>Picado Kale Salad</i> gff # v	
<i>smoked almond & crumbled croutons</i>	
<i>Green Salad</i> gff # v	
<i>Caesar Salad</i> gff #	
<i>Mashed Potatoes</i> gff	
<i>Sautéed Spinach</i> gff # v	
<i>Garlic Bread</i>	
<i>Brussels Sprouts</i> gff	
<i>Roasted Asparagus</i> gff # v	
<i>Pound of Fries</i> gff v	
<i>Cauliflower Gratin</i> gff	
<i>Bacon Mac n' Cheese</i>	
<i>Today's Soup</i>	

HOUSE-MADE DESSERTS

KEY LIME PIE	12
VANILLA ICE CREAM SUNDAE gff n	8
<i>chocolate sauce, sweetened cream, candied walnuts</i>	
CARROT CAKE gff n	12
<i>cream cheese frosting, toasted pecans</i>	
APPLE BLACKBERRY CRISP	10
<i>double rainbow vanilla ice cream</i>	

ALL DAY DINING

BENNETT'S CHEESEBURGER	18
<i>all chuck, handcrafted, black pepper aioli, acme roll, fries beyond burger - available</i>	
CHOPPED SALAD gff	22
<i>greens, grilled NY strip, bacon, egg, tomato, pt reyes blue cheese, radish, red wine vinaigrette</i>	
MIA SALAD gff # n	20
<i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
CHICKEN ENCHILADAS gff	18
<i>rotisserie salsa chicken, salsa verde, jack & cotija, cilantro</i>	
AHI POKE gff #	22
<i>fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing</i>	
ASIAN NOODLE SALAD gff # n	16
<i>greens, rice noodles, mango, roasted nuts, mint thai chicken \$6 – grilled shrimp \$10 – roasted NY strip \$8</i>	
CHICKEN TORTILLA SOUP gff #	15
<i>roasted tomatoes, black beans, pulled rotisserie chicken, cilantro, corn tortilla chips</i>	
SHORT RIB gff	31
<i>house braised certified angus, mashed potatoes, horseradish cream</i>	
MAHI MAHI TACOS gff #	19
<i>grilled mahi, house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	
ST. LOUIS STYLE BBQ RIBS & FRIED CHICKEN	21
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries</i>	
BENNETT'S BÁNH MÌ SANDWICH	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
MAUI BEET SALAD gff #	16
<i>savoy cabbage slaw, ponzu sesame ginger dressing, cucumber & goat cheese</i>	
GRILLED SALMON gff #	28
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
ROTISSERIE CHICKEN gff #	25
<i>all natural, rustic polenta, jus, za'atar croutons, braised baby carrots</i>	
LASAGNA BOLOGNESE (please allow 18 minutes)	21
<i>parmesan garlic bread</i>	
GRILLED SKIRT STEAK gff #	31
<i>grilled maple bourbon sweet potatoes, dressed arugula</i>	
AVOCADO TOAST v #	17
<i>acme pain au levain, avocado, watermelon radish, salad greens, house vinaigrette</i>	
BLACKENED PACIFIC REDFISH gff #	23
<i>sautéed spinach, parmesan</i>	
ROTISSERIE PORK CHOP gff #	28
<i>sautéed brussels sprouts, sage & scallion butter</i>	
GRILLED STEAK & BACON TACOS gff	18
<i>house-made corn tortillas, chipotle aioli, seared NY strip, bacon, onion, salsa, cilantro, lettuce, queso fresco</i>	
PRAWN LINGUINE	29
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	
CENTER CUT FILET gff	42
<i>roasted asparagus, heirloom tomatoes, virgin olive oil, blue cheese dust, herb butter</i>	
HAND CUT PRIME NY STRIP gff	market price
<i>all natural, acme crostini, herb butter, serves 1-2 — not included in monday wine & dine</i>	

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. 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. — Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us.

WINE

BUBBLES

*Gran Sarao Cava Brut, <i>Spain</i>	10	28
*Nobilissima Prosecco, <i>Italy</i>	12	31
Mumm Blanc de Blanc, <i>Napa</i>	16	46
Schramsberg Brut Rosé, <i>Napa</i>	19	84
Ruinart Rose Champagne, <i>France</i>	–	99
Dom Pérignon Champagne, <i>France (5 oz pour)</i>	35	150

ROSÉ

*La Vielle Ferme, <i>France 2019</i>	10	28
Adi Rosé, <i>Paso Robles 2019</i>	14	34

WHITES

*Pluma Vinho Verde Blend, <i>Portugal 2019</i>	10	28
*Huntaway Sauvignon Blanc, <i>Marlborough 2018</i>	13	39
*Shenandoah Sauvignon Blanc, <i>Amador 2019</i>	11	36
Fleming Sauvignon Blanc, <i>Napa 2018</i>	15	55
*Martin Codax Albariño, <i>Rias Baixas, Spain 2019</i>	12	37

REDS

Oberon Merlot, <i>Napa 2018</i>	15	48
Frog's Leap Zinfandel, <i>Napa 2018</i>	20	65
*Sean Minor, Nicole Marie Blend, <i>North Coast 2018</i>	11	40
Meyer Syrah, Yorkville Highlands, <i>Mendocino 2016</i>	13	41
*Wise Villa, Zinfandel, <i>Placer 2017</i>	12	45
Gargiulo, Aprile Super Blend, <i>Oakville 2018</i>	35	130
Due Ragazze, D'Seta, Barbera, <i>El Dorado 2018</i>	14	52

CHARDONNAY

*Harken, <i>Central Coast 2019</i>	12	31
*Rutherford Ranch, <i>Napa Valley 2018</i>	14	34
*Gainey Vineyards, <i>Santa Rita Hills 2017</i>	11	40
LaFond, <i>Santa Rita Hills 2017</i>	17	63
Frank Family, <i>Carneros 2019</i>	20	70
Rombauer, <i>Carneros 2019</i>	23	80

PINOT NOIR

*Falcon's Perch, <i>Monterey 2018</i>	12	31
MacMurray, <i>Central Coast 2017</i>	14	34
Straight Shooter, <i>Willamette Valley 2018</i>	13	48
Elizabeth Rose, <i>Yountville 2018</i>	15	51
Flowers, <i>Sonoma Coast, 2018</i>	20	75

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2018</i>	10	28
*CP, <i>Paso Robles 2017</i>	12	31
*Moniz Family Cuvee Alexandra, <i>Napa 2018</i>	13	45
Meyer Family, Spitfire, <i>Napa 2017</i>	21	77
Insider Vinum, <i>Paso Robles 2018</i>	15	48
Pine Ridge, <i>Napa Valley 2017</i>	30	110
Big Pour, <i>Napa Valley 2017</i>	28	100
Caymus, <i>Napa Valley, 2019</i>	33	120
Silver Oak, <i>Alexander Valley 2016</i>	26	97
Ackerman Family Vineyards, <i>Napa 2016</i>	35	129
Kelly Fleming, <i>Napa Valley 2017</i>	45	150
Pilcrow, Ghost Block, <i>Yountville 2018</i>	35	130

HAPPY HOUR WINE DAILY 2-5 PM
7oz POUR

10 per glass

- Adi Rosé, *Paso Robles 2018*
- Harken Chardonnay, *Central Coast 2019*
- Falcon's Perch Pinot Noir, *Monterey 2018*

15 per glass

- Frank Family Chardonnay, *Carneros 2018*
- Meyer Family Spitfire Cabernet, *Napa 2017*
- Frogs Leap Zinfandel, *Napa 2018*

30 per glass

- Dom Pérignon Champagne, *France (5 oz pour)*

BEER

6

BOTTLE & CAN

- North Coast IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Omission Lager gff
- Big Sexy Lupulene IPA
- Big Sexy Hazy Plains Drifter
- North Coast Pranzster
- 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

HOUSE COCKTAILS

13.5

ORANGE MARMALADE MARTINI

tito's vodka, orange liqueur, orange marmalade

PALM BEACH

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

DICKEL RYE OLD FASHIONED

barrel aged dickel rye, bitters, orange, amarena cherry

SPICY CHIHUAHUA

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 will be donated to benefit animal rescue

DON JULIO MARGARITA

don julio blanco tequila, fresh juices, agave

BLOODY MARY

bennett's vodka, spicy house mix, candied bacon

AFTERNOON DELIGHT

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

NEWGRONI

tanqueray 10, aperol & carpano antica sweet vermouth

A NAPA AFTERNOON

lo-fi dry vermouth, cane syrup, tonic & rosemary

11.5

10 - HAPPY HOUR DAILY 2-5PM

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

RASPBERRY MOJITO

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

WHITE SANGRIA

white wine, seasonal berry syrup, fresh citrus

BENNETT'S DICKEL LEMONADE

bourbon, house lemonade, on draft

BENNETT'S MULE

tahoe blue vodka, fresh lime juice, ginger beer, on draft