

BRUNCH DRINK SPECIALS – 13 each

ORANGE MARMALADE MARTINI
Tito's Vodka, orange liqueur, orange marmalade

IRISH COFFEE
Tullamore Dew Irish Whiskey, coffee, sweetened cream

BLOODY MARY
Bennett's Vodka, spicy house mix, antipasto garnish, candied bacon

RAMOS FIZZ
handshaken, Sacramento's own J.J. Pfister Gin, egg whites, sweetened cream

PALM BEACH
Ketel One, Rose & Grapefruit, Aperol, lemon juice, grapefruit juice, cane syrup, thyme

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Gran Sarao Brut Cava, Spain 27	Mumm Blanc de Blanc, Napa 46	Dom Pérignon Champagne, France ... 150
Nobilissima Prosecco, Italy 29	Schramsberg Brut Rosé, Napa 84	

BRUNCH

Weekends from 9am-2pm

LOX PLATE 18
wild Oregon salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

TWO EGGS YOUR WAY 14
sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit & butter

QUICHE v 15
roasted mushrooms & red bell, caramelized onions, spinach, & gruyère, salad greens, vinaigrette

CORNED BEEF HASH gff 17
house braised, smashed potatoes, red bell, onion, poached eggs

VEGGIE OMELET gff 15
mushrooms, poblanos, onions, spinach, red pepper, pepper jack, sour cream, smashed potatoes

LOADED BACON OMELET gff 15
blistered tomato, cheddar, green onion, sour cream, smashed potatoes

AVOCADO TOAST v # 17
acme Pain au Levain, avocado, radish, salad greens, house vinaigrette

BISCUITS & COUNTRY SAUSAGE GRAVY . 12
house baked buttermilk biscuits

STUFFED FRENCH TOAST 14
orange marmalade & cream cheese, powdered sugar, sweetened cream

COUNTRY FRIED STEAK 18
fresh hand-cut, smashed potatoes, topped with sausage gravy

EGGS BENEDICT 17
housemade english muffin, buttered ham, poached eggs, hollandaise, mixed fruit

HUEVOS RANCHEROS gff 15
crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar & cotija cheese, sour cream

CHICKEN WET BURRITO 15
salsa chicken, scrambled eggs, beans a la charra, pepper jack, salsa verde, jack cheese, sour cream

CHICKEN TORTILLA SOUP gff # 15
roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips

BENNETT'S CHEESEBURGER 18
all chuck, handcrafted, black pepper aioli, acme roll, fries | beyond burger (V) - available

STEAK & BACON TACOS gff 18
housemade corn tortillas, chipotle aioli, grilled steak, chopped bacon, lettuce, salsa & queso fresco

CHOPPED SALAD gff 24
greens, grilled NY strip, bacon, egg, tomato, pt reyes blue cheese, radish, red wine vinaigrette

MIA SALAD gff # n 20
greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

AHI POKE gff # 22
fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing

ASIAN NOODLE SALAD gff # n 17
greens, rice noodles, mango, roasted nuts, mint thai | chicken \$6 – grilled shrimp \$10 – grilled NY strip \$10

MAUI BEET SALAD gff # 16
savoy cabbage slaw, ponzu sesame ginger dressing, cucumber & goat cheese

BRUNCH SIDES

6 each

Bacon gff
 Ham gff
 Eggs gff
 Avocado gff v #
 Fresh Fruit gff v #
 Smashed Potatoes gff
 Country Sausage gff
 English Muffin,
 Butter & Jam

SHARE PLATES

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

BENNETT'S BUTCHER BOARD n 22
spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia

SPINACH DIP gff 14
spinach, jalapeño blended w/cheese & cream, house potato chips

BIG BANG TEMPURA SHRIMP 15
5 traditional style w/ spicy bang sauce

THAI CHICKEN STICKS gff # 12
thai chili sauce, grilled chicken breast

PRAWN COCKTAIL gff # 17
4 wild white mexican prawns, cocktail sauce

SALT & PEPPER PRAWNS 21
6 wild mexican jumbo prawns lightly fried, tarragon aioli

*** To go orders available on line at www.bennettsamericancooking.com – For delivery visit: DoorDash ***

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>	11	30
*Nobilissima Prosecco, <i>Italy</i>	12	32
Mumm Blanc de Blanc, <i>Napa</i>	16	49
Schramsberg Brut Rosé, <i>Napa</i>	19	84
Dom Pérignon Champagne, <i>France</i>		150

ROSÉ

*La Vielle Ferme, <i>France 2019</i>	11	34
Adi Rosé, <i>Paso Robles 2019</i>	14	44

WHITES

*Pluma Vinho Verde Blend, <i>Portugal 2019</i>	11	34
*Huntaway Sauvignon Blanc, <i>Marlborough 2019</i>	13	42
*Shenandoah Sauvignon Blanc, <i>Amador 2019</i>	12	38
Fleming Sauvignon Blanc, <i>Napa 2018</i>	15	58
*Martin Codax Albariño, <i>Rias Baixas, Spain 2019</i>	12	39

CHARDONNAY

*Harken, <i>Central Coast 2019</i>	13	42
*Rutherford Ranch, <i>Napa Valley 2018</i>	14	49
*Gainey Vineyards, <i>Santa Rita Hills 2017</i>	12	41
Frank Family, <i>Carneros 2019</i>	20	73
Rombauer, <i>Carneros 2019</i>	23	85

REDS

Oberon Merlot, <i>Napa 2018</i>	15	55
Frog's Leap Zinfandel, <i>Napa 2019</i>	20	74
*Sean Minor, Nicole Marie Blend, <i>North Coast 2018</i>	11	40
Meyer Syrah, Yorkville Highlands, <i>Mendocino 2016</i>	13	48
*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

PINOT NOIR

*Falcon's Perch, <i>Monterey 2018</i>	13	35
MacMurray, <i>Central Coast 2017</i>	15	39
Straight Shooter, <i>Willamette Valley 2018</i>	14	51
Elizabeth Rose, <i>Yountville 2018</i>	16	58
Flowers, <i>Sonoma Coast, 2018</i>	20	75

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2018</i>	11	39
*CP, <i>Paso Robles 2017</i>	13	42
*Moniz Family Cuvee Alexandra, <i>Napa 2018</i>	14	48
Meyer Family, Spitfire, <i>Napa 2017</i>	21	77
Insider Vinum, <i>Paso Robles 2018</i>	16	59
Pine Ridge, <i>Napa Valley 2017</i>	30	110
Big Pour, <i>Napa Valley 2017</i>	28	107
Caymus, <i>Napa Valley, 2019</i>	33	120
Silver Oak, <i>Alexander Valley 2017</i>	26	97
Ackerman Family Vineyards, <i>Napa 2016</i>	35	129
Kelly Fleming, <i>Napa Valley 2017</i>	45	155
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 2019*

BEER

6

BOTTLE & CAN

- North Coast IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Omission Lager gff
- Track 7 Panic IPA
- Big Sexy Rotating - *Please Ask*
- North Coast Prantqster
- The Bruery Mischief

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

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

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