

## SHARE PLATES

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

HAPPY HOUR DAILY 2-5PM • 10 each

## SALADS &amp; SIDES - 10 each

<i>Picado Kale Salad</i> gff # v	
<i>smoked almond &amp; 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>Sautéed Brussels, Bacon &amp; Oregano</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

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

## ALL DAY DINING

<b>BENNETT'S CHEESEBURGER</b>	18
<i>all chuck, handcrafted, black pepper aioli, acme roll, fries   beyond burger (V) - available</i>	
<b>CHOPPED SALAD</b> gff	24
<i>greens, grilled NY strip, bacon, egg, tomato, pt reyes blue cheese, radish, red wine vinaigrette</i>	
<b>MIA SALAD</b> gff # n	20
<i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
<b>CHICKEN ENCHILADAS</b> gff	18
<i>rotisserie chicken &amp; roasted salsa, covered w/ salsa verde &amp; jack cheese, cotija dust &amp; sour cream if you'd like</i>	
<b>AHI POKE</b> gff #	22
<i>fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing</i>	
<b>ASIAN NOODLE SALAD</b> gff # n	17
<i>greens, rice noodles, mango, roasted nuts, mint thai chicken \$6 – grilled shrimp \$10 – grilled NY steak \$10</i>	
<b>CHICKEN TORTILLA SOUP</b> gff #	15
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
<b>SHORT RIB</b> gff	32
<i>house braised certified angus, mashed potatoes, horseradish cream</i>	
<b>MAHI MAHI TACOS</b> gff #	19
<i>grilled mahi, house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	
<b>BBQ RIBS &amp; FRIED CHICKEN</b>	20
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries</i>	
<b>BENNETT'S BÁNH MÌ SANDWICH</b>	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
<b>MAUI BEET SALAD</b> gff #	16
<i>savoy cabbage slaw, ponzu sesame ginger dressing, cucumber &amp; goat cheese</i>	
<b>GRILLED SALMON</b> gff #	29
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
<b>ROTISSERIE CHICKEN</b> gff #	25
<i>all natural, rustic polenta, jus, za'atar croutons, braised baby carrots</i>	
<b>LASAGNA BOLOGNESE</b> (please allow 18 minutes)	23
<i>parmesan garlic bread</i>	
<b>GRILLED SKIRT STEAK</b> gff #	31
<i>grilled maple bourbon sweet potatoes, dressed arugula</i>	
<b>AVOCADO TOAST</b> v #	17
<i>acme pain au levain, avocado, watermelon radish, salad greens, house vinaigrette</i>	
<b>BLACKENED PACIFIC REDFISH</b> gff #	23
<i>sautéed spinach, parmesan</i>	
<b>ROTISSERIE PORK CHOP</b> gff # (limited)	28
<i>sautéed brussels sprouts, sage &amp; scallion butter</i>	
<b>STEAK &amp; BACON TACOS</b> gff	18
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, salsa, cilantro, lettuce, queso fresco</i>	
<b>PRAWN LINGUINE</b>	29
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots &amp; beurre blanc</i>	
<b>CENTER CUT FILET</b> gff	43
<i>roasted asparagus, heirloom tomatoes, virgin olive oil, blue cheese dust, herb butter</i>	
<b>HAND CUT PRIME NY STRIP</b> gff	market price
<i>all natural, acme crostini, herb butter, serves 1-2 — not included in monday wine &amp; 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>	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 Pranzster
- 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**

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**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

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