

## SHARE PLATES

<b>TRIO OF DIPS</b> gff v n	19
<i>house-made roasted red salsa, guacamole, pimiento 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 #	18
<i>4 wild white mexican prawns, cocktail sauce</i>	
<b>STEAMED MUSSELS</b> #	23
<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>	22
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

HAPPY HOUR DAILY 2-6PM • 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>	
<b>CHOCOLATE LAYER CAKE</b> gff	14
<i>sweetened cream &amp; amarena cherries</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	21
<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 #	23
<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</i>	
<i>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	34
<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>	21
<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 #	31
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
<b>BRICK CHICKEN</b> gff #	27
<i>all natural, 1/2 chicken marinated &amp; oven roasted, mashed potatoes, za'atar croutons, jus</i>	
<b>LASAGNA BOLOGNESE</b> (please allow 18 minutes)	23
<i>parmesan garlic bread</i>	
<b>GRILLED SKIRT STEAK</b> gff #	36
<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>HOISIN MARINATED BONE-IN GRILLED PORK CHOP</b> gff #	28
<i>sautéed brussels sprouts</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>	31
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots &amp; beurre blanc</i>	
<b>CENTER CUT FILET</b> gff	45
<i>roasted asparagus, mashed potatoes, butter &amp; chives</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

**BUBBLE**

*Sabartes Brut Reserve Cava, Spain	11	30
*Nobilissima Prosecco, Italy	12	32
Mumm Blanc de Blanc, Napa	16	49
Schramsberg Brut Rosé, Napa	19	94
Canard-Duchene Brut, Champagne, France	18	90
Dom Pérignon Champagne, France		150

**ROSÉ**

*La Vielle Ferme, France 2020	11	34
Adi Rosé, Paso Robles 2019	14	44

**WHITES**

*Pluma Vino Verde, Blend Portugal 2019	11	34
*Huntaway Reserve Sauvignon Blanc, NZ 2019	13	42
Fleming Sauvignon Blanc, Napa 2018	15	58
*Condes de Albarei, Albarino, Spain 2020	12	39

**REDS**

*Banfi Chianti Classico DOCG, Italy 2019	11	41
Oberon Merlot, Napa 2018	15	55
Frog's Leap Zinfandel, Napa 2019	20	74
*Sean Minor, Nicole Marie, North Coast 2019	12	43
Meyer Syrah, Yorkville Highlands, Mendocino 2016	13	48
*Wise Villa, Zinfandel, Placer 2017	10	37
Frank Family Zinfandel, Napa 2018	25	92
Arrow & Branch, Right Bank Blend, Napa 2017		165

**CHARDONNAY**

*Harken, Central Coast 2020	13	42
Rutherford Ranch, Napa Valley 2018	15	49
*Balletto, Teresa's Un-oaked, Sonoma 2020	12	44
Frank Family, Carneros 2019	20	73
Rombauer, Carneros 2020	23	85

**PINOT NOIR**

*Falcon's Perch, Monterey 2020	13	35
Golden West, Washington 2019	14	48
Pali Wine, Huntington, Santa Barbara 2018	15	56
Bin 6410, Sonoma 2019	16	59
Bennett Valley Reserve, Sonoma 2018	22	81
Flowers, Sonoma Coast, 2018	24	89

**CABERNET SAUVIGNON**

*Line 39, Monterey/Lodi 2018	11	40
*CP, Paso Robles 2017	13	46
*Moniz Family, Cuvee Alexandra, Napa 2018	14	48
Insider Vinum, Paso Robles 2018	16	59
Silver Oak, Alexander Valley, 2017	27	98
Two Horns Reserve, Spring Mtn, Napa 2014	23	85
Big Pour, Napa Valley 2017	28	104
Ackerman Family Vineyards, Napa 2016	35	129
Caymus, Napa Valley, 2019	34	126
Caymus (one liter) Napa Valley, 2019	34	157
Kelly Fleming, Napa Valley 2017	45	160

<p><b>HAPPY HOUR WINE DAILY 2-6 PM</b> 7oz POUR</p>	<b>10 per glass</b>	<b>16 per glass</b>
	Adi Rosé, Paso Robles 2019	Frank Family Chardonnay, Carneros 2019
	Harken Chardonnay, Central Coast 2020	Two Horns Reserve Cabernet, Spring Mtn, Napa 2014
	Falcon's Perch Pinot Noir, Monterey 2020	Bennett Valley Reserve Pinot Noir, Sonoma 2018

**BEER** 6

**BOTTLE & CAN**

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

HOUSE COCKTAILS

<b>13.5</b>		
<p><b>ORANGE MARMALADE MARTINI</b> tito's vodka, orange liqueur, orange marmalade</p> <p><b>PALM BEACH</b> ketel one rose &amp; grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme</p> <p><b>DICKEL RYE OLD FASHIONED</b> barrel aged dickel rye, bitters, orange, amarena cherry</p>	<p><b>SPICY CHIHUAHUA</b> el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 will be donated to benefit animal rescue</p> <p><b>DON JULIO MARGARITA</b> don julio blanco tequila, fresh juices, agave</p> <p><b>BLOODY MARY</b> bennett's vodka, spicy house mix, candied bacon</p>	<p><b>AFTERNOON DELIGHT</b> ketel one cucumber &amp; mint botanical, peach schnapps, lime juice, mint, cane syrup</p> <p><b>NEWGRONI</b> tanqueray 10, aperol &amp; carpano antica sweet vermouth</p> <p><b>A NAPA AFTERNOON</b> lo-fi dry vermouth, cane syrup, tonic &amp; rosemary</p>

<b>12</b>	<b>10 - HAPPY HOUR DAILY 2-6PM</b>	
<p><b>RASPBERRY MARTINI</b> house-infused raspberry vodka, fresh lemon juice, single cube, soda water</p> <p><b>LEMON DROP</b> house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</p>	<p><b>RASPBERRY MOJITO</b> house-infused raspberry rum, lime juice, mint, soda water</p> <p><b>WHITE SANGRIA</b> white wine, seasonal berry syrup, fresh citrus</p>	<p><b>BENNETT'S DICKEL LEMONADE</b> bourbon, house lemonade, on draft</p> <p><b>BENNETT'S MULE</b> tahoe blue vodka, fresh lime juice, ginger beer, on draft</p>

**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

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