

**WEEKEND BRUNCH**

9a-2p - Reserve Your Table



**Wine & Dine Mondays**

**\$60 for 2**

*Includes a bottle of wine, salad & 2 entrées*

WINTER

SACRAMENTO

**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> .....	16
<i>5 traditional style w/ spicy bang sauce</i>	
<b>SEAFOOD ACAPULCO</b> gff # .....	14
<i>bay shrimp &amp; avocado, spicy cocktail sauce</i>	
<b>THAI CHICKEN STICKS</b> gff # .....	13
<i>thai chili sauce, grilled chicken breast</i>	
<b>SPINACH DIP</b> gff .....	15
<i>spinach, jalapeño blended w/cheese &amp; cream, house potato chips</i>	
<b>STEAMED MUSSELS</b> # .....	24
<i>garlic butter, parmesan bread</i>	
<b>PRAWN COCKTAIL</b> gff # .....	19
<i>4 wild white mexican prawns, cocktail sauce</i>	
<b>BENNETT'S BUTCHER BOARD</b> n .....	23
<i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
<b>SALT &amp; PEPPER PRAWNS</b> .....	23
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

**HAPPY HOUR DAILY 2-6PM • 10 each**

**SALADS & SIDES – 11 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> .....	11
<i>double rainbow vanilla ice cream</i>	
<b>CHOCOLATE LAYER CAKE</b> .....	14
<i>sweetened cream &amp; amarena cherries</i>	

**ALL DAY DINING**

<b>BENNETT'S CHEESEBURGER</b> .....	19
<i>all chuck, handcrafted, black pepper aioli, acme roll, fries   beyond burger (V) - available</i>	
<b>CHOPPED SALAD</b> gff .....	24
<i>greens, grilled steak, 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 – sautéed shrimp \$10 – grilled NY steak \$10 – grilled salmon \$12</i>	
<b>CHICKEN TORTILLA SOUP</b> gff # .....	16
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
<b>SHORT RIB</b> gff .....	35
<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> .....	22
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries</i>	
<i>all ribs, no chicken +6   add ribs (4 more) +\$6</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>	
<i>sautéed shrimp \$10 – grilled salmon \$12</i>	
<b>GRILLED SALMON</b> gff # .....	33
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
<b>BRICK CHICKEN</b> gff # .....	28
<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 # .....	38
<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 # – sautéed spinach, parmesan .....	23
<b>HOISIN MARINATED BONE-IN GRILLED PORK CHOP</b> gff # .....	29
<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> .....	33
<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
*Avisi Treviso Prosecco, Italy	12	32
Chandon Brut, Napa	15	52
Schramsberg Brut Rosé, Napa	19	94
Canard-Duchene Brut, Champagne, France	18	90
Dom Pérignon Champagne, France		175

**ROSÉ**

*La Vielle Ferme, France 2020	12	34
Adi Rosé, Paso Robles 2019	14	44

**WHITES**

*Pluma Vino Verde, Blend Portugal 2019	12	39
*Huntaway Reserve Sauvignon Blanc, NZ 2019	14	48
Grgich Hills Sauvignon Blanc, Napa 2019	16	59
*Condes de Albarei, Albarino, Spain 2020	13	46

**REDS**

*Banfi Chianti Classico DOCG, Italy 2019	12	43
Oberon Merlot, Napa 2018	16	57
Frog's Leap Zinfandel, Napa 2019	20	74
*Sean Minor, Nicole Marie, North Coast 2019	13	46
Meyer Syrah, Yorkville Highlands, Mendocino 2016	13	48
*Wise Villa, Zinfandel, Placer 2017	12	41
Frank Family Zinfandel, Napa 2018	25	92
Arrow & Branch, Right Bank Blend, Napa 2017		165

**CHARDONNAY**

*Harken, Central Coast 2020	13	48
Rutherford Ranch, Napa Valley 2018	15	53
Frank Family, Carneros 2019	21	74
Rombauer, Carneros 2020	24	86

**PINOT NOIR**

*Falcon's Perch, Monterey 2020	13	46
Argyle, Willamette Valley, 2019	14	52
Pali Wine, Huntington, Santa Barbara 2018	15	56
Bin 6410, Sonoma 2019	16	59
Bennett Valley Reserve, Sonoma 2018	22	81
Flowers, Sonoma Coast, 2019	25	89

**CABERNET SAUVIGNON**

*Line 39, Monterey/Lodi 2018	12	42
*CP, Paso Robles 2017	13	46
*Moniz Family, Cuvee Olivia, Sonoma 2019	14	48
Insider Vinum, Paso Robles 2018	16	59
Two Horns Reserve, Spring Mtn, Napa 2014	25	92
Big Pour, Napa Valley 2017	29	107
Ackerman Family Vineyards, Napa 2018	35	129
Caymus, Napa Valley, 2019	34	126
Kelly Fleming, Napa Valley 2017	45	160

**HAPPY HOUR WINE DAILY 2-6 PM**  
7oz POUR

10 per glass

- Adi Rosé, Paso Robles 2019
- Harken Chardonnay, Central Coast 2020
- Falcon's Perch Pinot Noir, Monterey 2020

17 per glass

- Frank Family Chardonnay, Carneros 2019
- Two Horns Reserve Cabernet, Spring Mtn, Napa 2014
- Bennett Valley Reserve Pinot Noir, Sonoma 2018

**BEER**

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**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 Mischieff

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

12.5

10 - HAPPY HOUR DAILY 2-6PM

**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

**BENNETT'S DICKEL LEMONADE**

bourbon, house lemonade, on draft

**BENNETT'S MULE**

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

**RASPBERRY MOJITO**

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

**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

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