

**WEEKEND BRUNCH**

9a-2p - Reserve Your Table



**Wine & Dine Mondays**

**\$60 for 2**

Includes a bottle of wine, salad & 2 entrées

SPRING 2022

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>CARNITAS TACOS</b> gff	16
<i>house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa &amp; cilantro</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>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>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   sautéed shrimp \$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>GRILLED MAHI TACOS</b> gff #	19
<i>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 #	31
<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)	24
<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	24
<b>HOISIN MARINATED BONE-IN GRILLED PORK CHOP</b> gff # – sautéed brussels sprouts	29
<b>STEAK &amp; BACON TACOS</b> gff	18
<i>house-made corn tortillas, chipotle aioli, grilled 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 your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Consult with a physician for more information. 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, <i>Spain</i>	11	30
*Avisi Treviso Prosecco, <i>Italy</i>	12	32
Chandon Brut, <i>Napa</i>	15	52
Schramsberg Brut Rosé, <i>Napa</i>	19	94
Canard-Duchene Brut, <i>Champagne, France</i>	18	90
Dom Pérignon Champagne, <i>France</i>		175

**ROSÉ**

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

**WHITES**

*Bonavita Branco, <i>Lisboa Portugal 2019</i>	12	39
*Huntaway Reserve Sauvignon Blanc, <i>NZ 2019</i>	14	48
Grgich Hills Sauvignon Blanc, <i>Napa 2019</i>	16	59
*Condes de Albarei, <i>Albarino, Spain 2020</i>	13	46

**REDS**

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

**CHARDONNAY**

*Silver Unoaked, <i>Monterey County 2019</i>	12	42
*Harken, <i>Central Coast 2020</i>	13	48
Rutherford Ranch, <i>Napa Valley 2018</i>	15	53
Frank Family, <i>Carneros 2019</i>	21	74
Rombauer, <i>Carneros 2020</i>	24	86

**PINOT NOIR**

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

**CABERNET SAUVIGNON**

*Line 39, <i>Monterey/Lodi 2018</i>	12	42
*CP, <i>Paso Robles 2017</i>	13	46
*Moniz Family, <i>Cuvec Olivia, Sonoma 2019</i>	14	48
Insider Vinum, <i>Paso Robles 2018</i>	16	59
Two Horns Reserve, <i>Spring Mtn, Napa 2014</i>	25	92
Big Pour, <i>Napa Valley 2017</i>	29	107
Ackerman Family Vineyards, <i>Napa 2018</i>	35	129
Caymus, <i>Napa Valley (750 ml), 2019</i>	34	126
Caymus, <i>Napa Valley (Liter), 2019</i>	34	160
Kelly Fleming, <i>Napa Valley 2017</i>	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 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

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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