

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

Sabartes Brut Reserve Cava, Spain 27
 Avisi Treviso Prosecco, Italy 31

Chandon Brut, Napa 52
 Schramsberg Brut Rosé, Napa 94

Canard-Duchene Brut, Champagne, France..... 90
 Dom Pérignon Champagne, France 175

BRUNCH

Weekends from 9am-2pm

LOX PLATE 19
 wild Oregon salmon, cucumbers, tomatoes,
 cream cheese, toasted everything bagel

TWO EGGS YOUR WAY 15
 sausage patty, bacon or ham steak, smashed
 potatoes, house-baked biscuit & butter

QUICHE v 16
 roasted mushrooms & red bell, caramelized
 onions, spinach, & gruyère, salad greens,
 vinaigrette

CORNED BEEF HASH gff 19
 house braised, smashed potatoes, red bell,
 onion, poached eggs

VEGGIE OMELET gff 17
 mushrooms, poblanos, onions, spinach,
 red bell pepper, pepper jack, sour cream,
 smashed potatoes

LOADED BACON OMELET gff 17
 blistered tomato, cheddar, green onion,
 sour cream, smashed potatoes

BISCUITS & COUNTRY SAUSAGE GRAVY 15
 house baked buttermilk biscuits

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

STUFFED FRENCH TOAST 15
 orange marmalade & cream cheese,
 powdered sugar, sweetened cream

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

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

CHICKEN WET BURRITO 16
 salsa chicken, scrambled eggs, beans a la
 charra, pepper jack, salsa verde, sour cream

EGGS BENEDICT 18
 housemade english muffin, buttered ham,
 poached eggs, hollandaise, mixed fruit

CHICKEN TORTILLA SOUP gff # 16
 roasted tomatoes, black beans, rotisserie
 chicken, cilantro, corn tortilla chips

BENNETT'S CHEESEBURGER 19
 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, onions, lettuce,
 salsa & queso fresco

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

MIA SALAD gff # n 21
 greens, rotisserie chicken, goat cheese,
 avocado, dates, grape tomatoes, corn, almonds,
 lemon vinaigrette, cornbread croutons

AHI POKE gff # 23
 fresh ahi, savoy cabbage slaw, avocado,
 ponzu sesame ginger dressing

MAUI BEET SALAD gff # 16
 savoy cabbage slaw, ponzu sesame ginger dressing,
 cucumber & goat cheese
 sautéed shrimp \$10 –grilled salmon \$12

ASIAN NOODLE SALAD gff # n 17
 greens, rice noodles, mango, roasted nuts, mint
 sautéed shrimp \$10 –grilled salmon \$12

BRUNCH SIDES

8 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 23
 spiced nuts, a selection of charcuterie, artisan
 cheeses, house marinated olives, focaccia

SPINACH DIP gff 15
 spinach, jalapeño blended w/cheese &
 cream, house potato chips

BIG BANG TEMPURA SHRIMP 16
 5 traditional style w/ spicy bang sauce

THAI CHICKEN STICKS gff # 13
 thai chili sauce, grilled chicken breast

PRAWN COCKTAIL gff # 19
 4 wild white mexican prawns, cocktail sauce

SALT & PEPPER PRAWNS 23
 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 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, Nicole Marie, <i>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>Cuvee 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

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

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 Pranzster
- The Bruery Mischief

12.5

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

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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