

SHARE PLATES

Trio of Dips gff v n 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Thai Chicken Sticks gff # 13 <i>thai chili sauce, grilled chicken breast</i>	Spinach Dip gff v 15 <i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>
Salt & Pepper Prawns 23 <i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	Prawn Cocktail gff # 19 <i>4 wild white mexican prawns, cocktail sauce</i>	Jalapeño Cornbread gff v 14 <i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>
Big Bang Tempura Shrimp 16 <i>5 traditional style w/ spicy bang sauce</i>	Bennett's Butcher Board n 23 <i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	Fresh Oysters on the 1/2 shell gff 22 <i>house-made mignonette, cocktail sauce, lemon. half dozen</i>
Steamed Mussels # 24 <i>fresh PEI mussels, garlic butter, parmesan bread</i>	Cold Smoked Steelhead Trout Pate # 17 <i>herbs & spices, cream cheese, crostini</i>	

SOUPS & SALADS

Asian Noodle Salad gff # v n 17 <i>greens, rice noodles, mango, roasted nuts, mint, sweet thai dressing shrimp \$8 - grilled salmon \$14</i>	Mia Salad gff # n 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Bennett's Green Salad gff # 11 <i>cucumbers, tomatoes, garbazo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette</i>
Ahi Poke gff # 23 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing</i>	Maui Beet Salad gff # v 16 <i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$8 - grilled salmon \$14</i>	Butter Lettuce Salad gff # v n 14 <i>fresh apples, point reyes blue cheese, house candied walnuts, maple vinaigrette shrimp \$8 - grilled salmon \$14</i>
Heirloom Tomato & Burrata Salad gff # v 14 <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil shrimp \$8 - sliced prosciutto \$6</i>	Caesar Salad gff # v 11 <i>romaine, parmesan cheese & cornbread croutons grilled chicken \$6 - grilled salmon \$14</i>	Chicken Tortilla Soup gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
Chopped Salad gff 24 <i>greens, grilled tri-tip, bacon, egg, tomatoes, point reyes blue cheese, radish, red wine vinaigrette</i>		Soup of the Day market price

PRIME SEAFOOD & STEAKS

Grilled Salmon gff # 33 <i>heirloom grains, spinach, citrus scallion drizzle</i>	Hoisin Marinated Bone-In Grilled Pork Chop gff # 29 <i>mashed potatoes</i>	Hand Cut Prime NY Strip gff market price <i>all natural, serves 1-2 not included in monday wine & dine</i>
Blackened Pacific Redfish gff # 23 <i>sautéed spinach, parmesan</i>	Short Rib gff 35 <i>house braised certified angus, mashed potatoes horseradish cream</i>	Bone In Aged Rib-Eye gff market price <i>serves 2 or more --Certified Angus Beef not included in monday wine & dine</i>
Prawn Linguine 33 <i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	Center Cut Filet gff 45 <i>roasted asparagus, heirloom tomato, blue cheese dust, olive oil drizzle</i>	House Cut Porterhouse gff market price <i>serves 2 or more --Certified Angus Beef not included in monday wine & dine</i>
Fresh Alaskan Halibut gff # 38 <i>pan roasted w/ mashed potatoes, mango salsa & lemon scallion drizzle</i>		

OTHER FINE FOODS

Bennett's Cheeseburger 19 <i>all chuck, handcrafted, black pepper aioli, acme roll, fries beyond burger (V) - available</i>	BBQ Ribs & Fried Chicken 22 <i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6</i>	Carnitas Tacos gff 16 <i>house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa & cilantro</i>
Brick Chicken gff # 31 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar croutons, jus</i>	Steak & Bacon Tacos gff 18 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>	House-Made Meatloaf gff 21 <i>mashed potatoes, jus, crispy onions</i>
Avocado Toast v # 17 <i>acme pain au levain, avocado, watermelon radish, w/ salad greens & house vinaigrette</i>	Grilled Mahi Tacos gff # 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	Lasagna Bolonese 23 <i>(please allow 18 minutes) parmesan garlic bread</i>
Chicken Enchiladas gff 18 <i>rotisserie chicken & roasted salsa, covered w/ salsa verde & jack cheese, cotija dust</i>		Bennett's Bánh Mí Sandwich 18 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>

ON THE SIDE - 11

<i>Sautéed Spinach</i> gff # v	<i>Mashed Potatoes</i> gff v	<i>Pound of Fries</i> gff v	<i>Parmesan Garlic Bread</i> v
<i>Roasted Asparagus</i> gff # v	<i>Cauliflower Gratin</i> gff	<i>Bacon Mac n' Cheese</i>	<i>Sautéed Brussels Sprouts w/ Bacon & oregano</i> gff

HOUSE-MADE DESSERTS

Lemon Creme Brulée gff 12	Banana Cream Pie 14 <i>sweetened cream</i>	Strawberry Shortcake 12 <i>fresh berries & biscuit, sweetened cream, mint & sugar dust</i>
Chocolate Layer Cake gff n 9 <i>sweetened cream & amarena cherries</i>	Carrot Cake gff n 12 <i>cream cheese frosting, toasted pecans</i>	Vanilla Ice Cream Sundae gff n 8 <i>chocolate sauce, sweetened cream, candied walnuts</i>
Key Lime Pie 12		

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>	22	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 2018</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
Silver Oak, <i>Alexander Valley, 2018</i>	30	110
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

Afternoon Delight
ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Don Julio Margarita Rocks
don julio blanco tequila, fresh juices, agave nectar, salted rim

Pamplermousse
ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Irish Coffee
tullamore dew irish whiskey, coffee, sweetened cream

Dickel Rye Old Fashioned
barrel aged dickel rye, bitters, orange, luxardo cherry

Espresso Martini
tahoe blue vodka, kahlua, house espresso, baileys irish cream

Orange Marmalade Martini
tahoe blue vodka, orange marmalade

Spicy Chihuahua
el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup - \$1 will be donated to benefit animal rescue

Newgroni
Tanqueray 10, aperol & sweet vermouth

Bennetts Champagne Lemonade
house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

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

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

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

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

WEEKENDS 9a-2p | \$39 FOR TWO

Sabartes Brut add Juice \$2.50

\$\$\$ INFLATION BUSTING \$\$\$

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12