

SPECIAL BRUNCH COCKTAILS – 13

Orange Marmalade Martini <i>tahoe blue vodka, orange marmalade</i>	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i>	Bloody Mary <i>bennett's vodka, spicy house mix, antipasto garnish, candied bacon</i>	Ramos Fizz <i>handshaken, sacramento's own j.j. pfister gin, triple sec, egg whites, sweetened cream</i>	Pamplemousse <i>ketel one, rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme</i>
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Sabartes Brut Reserve – Cava, Spain 27	Chandon Brut – Napa 52	Canard-Duchene Brut – Champagne, France 90
Avissi Treviso – Prosecco, Italy 31	Schramsberg Brut – Rosé, Napa 94	Dom Pérignon – Champagne, France 175

BRUNCH

Weekends from 9am-2pm

Lox Plate 19 <i>wild oregon salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>	Avocado Toast v # 17 <i>acme pain au levain, avocado, watermelon radish, w/ salad greens & house vinaigrette</i>	Bennett's Cheeseburger 19 <i>all chuck, handcrafted, black pepper aioli, acme roll, fries beyond burger (V) - available</i>
Two Eggs Your Way 15 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit & butter</i>	Stuffed French Toast 15 <i>orange marmalade & cream cheese, powdered sugar, sweetened cream</i>	Chopped Salad gff 24 <i>greens, grilled steak, bacon, egg, tomatoes, pt reyes blue cheese, radish, red wine vinaigrette</i>
Quiche v 16 <i>roasted mushrooms, red bell, caramelized onions, spinach & gruyère, w/ salad greens & vinaigrette</i>	Eggs Benedict 18 <i>english muffin, shaved ham, poached eggs, hollandaise sauce & mixed fruit</i>	Mia Salad gff # n 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>
Corned Beef Hash gff 19 <i>house braised, smashed potatoes, red bell, onion, poached eggs</i>	Biscuits & Country Sausage Gravy 15 <i>house baked buttermilk biscuits</i>	Ahi Poke gff # 23 <i>fresh ahi, greens, avocado, ponzu sesame ginger dressing</i>
Veggie Omelet gff v 17 <i>mushrooms, poblanos, onions, spinach, red bell pepper, pepper jack, sour cream, smashed potatoes</i>	Country Fried Steak 18 <i>fresh hand-cut, smashed potatoes, topped with sausage gravy</i>	Maui Beet Salad gff # v 16 <i>greens, ponzu sesame ginger dressing, cucumber & goat cheese sautéed shrimp \$10 – grilled salmon \$12</i>
Loaded Bacon Omelet gff 17 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>	Chicken Wet Burrito 16 <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, salsa verde, sour cream</i>	Asian Noodle Salad gff # n v 17 <i>greens, rice noodles, mango, roasted nuts, mint, sweet thai dressing shrimp \$8 – grilled salmon \$14</i>
Huevos Rancheros gff 15 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar & cotija cheese, sour cream</i>	Chicken Tortilla Soup gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</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>
	Steak & Bacon Tacos gff 18 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>	

SHARE PLATES

Trio of Dips gff v n 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Prawn Cocktail gff # 19 <i>4 wild white mexican prawns, cocktail sauce</i>	Cold Smoked Steelhead Trout Pate # 17 <i>herbs & spices, cream cheese, crostini</i>
Spinach Dip gff v 15 <i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>	Bennett's Butcher Board n 23 <i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	Jalapeño Cornbread gff v 14 <i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>

ON THE SIDE – 8

bacon gff	country sausage gff	eggs your way gff	fresh fruit gff v #	green salad gff v #
ham gff	smashed potatoes gff	avocado gff v #	english muffin, butter & jam v	caesar salad gff v #

KIDS BRUNCH – 7

Traditional Breakfast <i>scrambled eggs & bacon, ham or sausage w/ toasted biscuit</i>	Egg & Cheese Breakfast Sandwich <i>english muffin w/ cheddar cheese</i>	Old School French Toast <i>strawberries & powdered sugar</i>	Ham & Cheese Quesadilla <i>flour tortilla, cheddar cheese & ham</i>
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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
* Avissi 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

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

Pamplemousse

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

Don Julio Margarita Rocks

don julio blanco tequila, fresh juices, agave nectar, salted rim

Dickel Rye Old Fashioned

barrel aged dickel rye, bitters, orange, luxardo cherry

Espresso Martini

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

Spicy Chihuahua

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

Afternoon Delight

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

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 Prangster
- 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