

SHARE PLATES

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

SOUPS & SALADS

Asian Noodle Salad gff # n 17 greens, rice noodles, mango, roasted nuts, cucumbers, mint, sweet thai dressing shrimp \$8 – grilled salmon \$14	Mia Salad gff # n 21 greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons	Bennett's Green Salad gff # v 11 cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette
Ahi Poke gff # 23 fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi	Maui Beet Salad gff # v 16 salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$8 – grilled salmon \$14	Butter Lettuce Salad gff # v n 15 shaft blue cheese, candied walnuts, apples, maple vinaigrette shrimp \$8
Spinach Salad gff # 14 warm bacon vinaigrette, goat cheese shrimp \$8 – grilled chicken \$6 – steak \$10	Caesar Salad gff # 12 romaine, parmesan cheese & cornbread croutons grilled chicken \$6 – grilled salmon \$14	Chicken Tortilla Soup gff # 16 roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips
Chopped Salad gff 24 greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette		Soup of the Day mkt price

PRIME SEAFOOD & STEAKS

Grilled Salmon gff # 35 heirloom grains, spinach, citrus scallion drizzle	Center Cut Filet gff 47 roasted asparagus, mashed potatoes, herb butter	Hand Cut Prime NY Strip gff mkt price per lb all natural, serves 1-2 not included in monday wine & dine
Blackened Pacific Redfish gff # 23 sautéed spinach, parmesan	Short Rib gff 35 house braised certified angus, mashed potatoes horseradish cream	Bone In Aged Rib-Eye gff mkt price per lb serves 2 or more -- certified Angus Beef not included in monday wine & dine
Prawn Linguine 34 wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc	Steak Frites gff 33 herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion	House Cut Porterhouse gff mkt price per lb serves 2 or more -- certified Angus Beef not included in monday wine & dine
Fresh Halibut gff # 39 pan roasted, mango salsa & roasted asparagus	Grilled Pork Chop gff # 33 bone-in hoisin marinated, mashed potatoes	

OTHER FINE FOODS

Bennett's Cheeseburger 19 all chuck, handcrafted, black pepper aioli, acme bun, fries beyond burger (V) - available	Grilled Mahi Tacos gff # 19 house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa	House-Made Meatloaf gff 23 mashed potatoes, jus, crispy onions
Carnitas Tacos gff ^{New!} 17 house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa & cilantro	BBQ Ribs & Fried Chicken 24 st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6	Chicken Enchiladas gff 19 rotisserie chicken & roasted salsa, covered w/ salsa verde & jack cheese, cotija dust
Three Mushroom Burger v # 19 vegetarian mushroom patty: shitake, portabella, & crimini, arugula, fresh pesto aioli, green salad or fries	Brick Chicken gff # 33 all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar croutons, jus	Lasagna Bolognese 23 (please allow 18 minutes) parmesan garlic bread
Steak & Bacon Tacos gff 18 house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco	Bennett's Bánh Mí Sandwich 18 spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños	Chile Relleno v # ^{New!} 19 roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese
		French Dip 22 prime rib, horseradish cream, housemade jus, fresh baked roll, fries

ON THE SIDE - 11

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

HOUSE-MADE DESSERTS

Key Lime Pie 12 sweet cream	Apple Berry Crisp 12 sweet cream	Buttercake, fresh out of the oven 13 sweet cream
Chocolate Layer Cake gff 14 sweet cream & amarena cherries	Carrot Cake gff n 10 cream cheese frosting, toasted pecans	Vanilla Ice Cream Sundae gff n 8 chocolate sauce, sweetened cream, candied walnuts

WINE (vintage subject to change) - *Select Wine & Dine Bottle Offerings

BUBBLE

*Poema Brut 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

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 2021</i>	12	39
*Wither Hills Sauvignon Blanc, <i>NZ 2021</i>	15	48
Grgich Hills Sauvignon Blanc, <i>Napa 2019</i>	19	66
*Condes de Albarei, <i>Albarino, Spain 2021</i>	13	46
*BIO Viognier & Gewurztraminer, <i>Thracian Valley, Bulgaria</i>	14	46

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2019</i>	12	43
St Francis, Merlot, <i>Sonoma 2018</i>	15	55
Frog's Leap Zinfandel, <i>Napa 2020</i>	20	74
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	14	46
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2016</i>	13	48
*Wise Villa, Zinfandel, <i>Placer 2019</i>	13	48
Frank Family Zinfandel, <i>Napa 2018</i>	25	92

CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2019</i>	13	42
*Harken, <i>Central Coast 2020</i>	14	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
MacRostie, <i>Sonoma Coast 2021</i>	16	59
Pali Wine, <i>Huntington, Santa Barbara 2018</i>	15	56
Benton-Lane Estate, <i>Willamette Valley, 2019</i>	14	52
ROCO, <i>Gravel Road, Willamette Valley, NV</i>	17	63
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
Beringer, <i>Knights Valley, Napa 2018</i>	18	66
Two Horns Reserve, <i>Spring Mtn, Napa 2014</i>	22	81
Big Pour, <i>Napa Valley 2017</i>	29	107
Silver Oak, <i>Alexander Valley, 2018</i>	31	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>		175

HOUSE COCKTAILS

14

Afternoon Delight

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

Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Spicy Chihuahua

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

Pamplermousse

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

Pecan Old Fashioned

house pecan infused george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters

Cranberry Spiced Martini

ketel one vodka, fresh cranberry purée, lemon juice, spiced cane syrup, chandon brut

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer, on draft

Bennetts Champagne Lemonade

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

Espresso Martini

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

An Apple A Day

crown royal, gala apple, fresh lime juice, luxardo cherry juice

BEER

8

BOTTLE & CAN

- Lagunitas IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Daura Damm gff
- Track 7 Panic IPA
- Big Sexy Rotating - *Please Ask*
- North Coast Prangster
- The Bruery Mischief

13

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 - Pitcher \$41

Newgroni

tanqueray 10, aperol & sweet vermouth

Raspberry Mojito

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

Spagliato

21 seeds valencia orange tequila, campari, sweet vermouth, avissi prosecco

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 | \$44 FOR TWO

INFLATION BUSTING

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12