

PRIME RIB WEEKENDS

Available Fri • Sat • Sun | after 3pm

BENNETT'S

AMERICAN COOKING

Wine & Dine Mondays
\$65 for 2

Includes a bottle of wine, salad & 2 entrées

WINTER 2023

SACRAMENTO

SPECIAL BRUNCH COCKTAILS – 13

Orange Marmalade Martini

tahoe blue vodka,
orange marmalade

Irish Coffee

tullamore dew irish whiskey,
coffee, sweetened cream

Bloody Mary

bennett's vodka, spicy house
mix, antipasto garnish,
candied bacon

Pamplemousse

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

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Peoma Brut – Cava, Spain 30

Chandon Brut – Napa 52

Canard-Duchene Brut – Champagne, France 90

Avissi Treviso – Prosecco, Italy 32

Schramsberg Brut – Rosé, Napa 94

BRUNCH

Weekends from 9am-2pm

Lox Plate 19
wild oregon salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagelAvocado Toast v # 17
acme pain au levain, avocado, w/ salad greens
& house vinaigretteSteak & Bacon Tacos gff 18
house-made corn tortillas, chipotle aioli, grilled steak,
chopped bacon, onions, lettuce, salsa & queso frescoTwo Eggs Your Way 15
sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butterHuevos Rancheros gff 15
crispy corn tortilla chips, fried eggs,
ranchero sauce, beans a la charra,
cheddar & cotija cheese, sour creamAhi Poke gff # 23
fresh ahi, greens, avocado, ponzu sesame ginger
dressing, pickled ginger, wasabiQuiche v 16
roasted mushrooms, red bell, caramelized onions,
spinach & gruyère, w/ salad greens & vinaigretteStuffed French Toast 15
orange marmalade & cream cheese,
powdered sugar, sweetened creamBennett's Cheeseburger 19
all chuck, handcrafted, black pepper aioli, acme
bun, fries | beyond burger (V) - availableCorned Beef Hash gff 19
house braised, smashed potatoes, red bell, onion,
poached eggsEggs Benedict 18
english muffin, shaved ham, poached eggs,
hollandaise sauce & mixed fruitChopped Salad gff 24
greens, grilled sirloin, bacon, egg, tomatoes,
shaft blue cheese, red wine vinaigretteVeggie Omelet gff v 17
mushrooms, poblanos, onions, spinach, red bell
pepper, pepper jack, sour cream, smashed potatoesBiscuits & Country Sausage Gravy 15
house baked buttermilk biscuitsMia Salad gff # n 21
greens, warm rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutonsLoaded Bacon Omelet gff 17
blistered tomatoes, cheddar, green onion,
sour cream, smashed potatoesChicken Wet Burrito 16
salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour creamMaui Beet Salad gff # v 16
greens, ponzu sesame ginger dressing,
cucumber & goat cheese
sautéed shrimp \$10 – grilled salmon \$12Country Fried Steak 18
fresh hand-cut, smashed potatoes,
topped with sausage gravyChicken Tortilla Soup gff # 16
roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chipsAsian Noodle Salad gff # n v 17
greens, rice noodles, mango, roasted nuts, cucumbers, mint,
sweet thai dressing | shrimp \$8 – grilled salmon \$14

SHARE PLATES

Trio of Dips gff v n 19
house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chipsPrawn Cocktail gff # 19
4 wild white mexican prawns, cocktail sauceCold Smoked Steelhead Trout Pate # 17
herbs & spices, cream cheese, crostiniSpinach Dip gff v 15
spinach, jalapeño blended w/cheese & cream,
house potato chipsBennett's Butcher Board n 23
mixed nuts, a selection of charcuterie, artisan cheeses,
house marinated olives, focacciaJalapeño Cornbread gff v 14
house-made creamed corn, jalapeños, pan roasted,
served w/ jalapeño syrup & honey butter

ON THE SIDE – 8

bacon gff

country sausage gff

eggs your way gff

fresh fruit gff v #

ham gff

smashed potatoes gff v

avocado gff v #

english muffin, butter & jam v

KIDS BRUNCH – 7

Traditional Breakfast
scrambled eggs & bacon, ham or
sausage w/ toasted biscuitEgg & Cheese Breakfast Sandwich
english muffin w/ cheddar cheeseOld School French Toast
strawberries & powdered sugarHam & Cheese Quesadilla
flour tortilla, cheddar cheese & ham

HOUSE-MADE DESSERTS

Key Lime Pie 12
sweet creamApple Berry Crisp 12
sweet creamButtercake, fresh out of the oven 13
sweet creamChocolate Layer Cake gff 14
sweet cream & amarena cherriesCarrot Cake gff n 10
cream cheese frosting, toasted pecansVanilla Ice Cream Sundae gff n 8
chocolate sauce, sweetened cream, candied walnuts

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 | B.01-01-2023

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. Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us.

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