

## ALL DAY DINING Daily from 11am

<b>BENNETT'S BURGER</b> ..... 17 <i>acme roll, cheddar, lettuce, tomato, onion, house dressing, fries</i>	<b>AVOCADO TOAST</b> v # ..... 15 <i>acme Pain au Levain, radish, salad greens, house vinaigrette</i>
<b>BEYOND BURGER</b> v # ..... 18 <i>vegetarian burger, acme roll, cheddar, lettuce, tomato, onion, house dressing, fries</i>	<b>GRILLED CHIMICHURRI CHICKEN</b> gff # ..... 17 <i>all natural chicken breast, heirloom grains</i>
<b>CHOPPED SALAD</b> gff ..... 22 <i>greens, grilled tri tip, bacon, egg, tomato, point Reyes blue cheese, radish, red wine vinaigrette</i>	<b>MAUI BEET SALAD</b> gff v # ..... 15 <i>savoy cabbage, ponzu sesame ginger dressing, cucumber &amp; goat cheese</i>
<b>MIA SALAD</b> gff # ..... 19 <i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	<b>GRILLED POLENTA &amp; CAESAR SALAD</b> gff v ..... 15 <i>grilled &amp; topped w/ marinara, wild mushrooms &amp; parmesan</i>
<b>CHICKEN PANINI</b> ..... 16 <i>apple, brie, caramelized onion, sourdough, fries</i>	<b>GRILLED CHICKEN, BACON &amp; CHEESE SANDWICH</b> ..... 16 <i>acme roll, bacon, lettuce, tomato, onion, black pepper aioli, fries</i>
<b>GRILLED SALMON</b> gff # ..... 26 <i>heirloom grains, citrus scallion drizzle</i>	<b>BBQ RIBS &amp; FRIED CHICKEN</b> ..... 18 <i>St. Louis style ribs, hand breaded &amp; fried chicken, waffle fries</i>
<b>AHI POKE</b> gff # ..... 22 <i>fresh ahi, ponzu sesame ginger dressing, bok choy, carrot, cucumber</i>	<b>GRILLED MAHI TACOS</b> gff # ..... 18 <i>housemade corn tortillas, savoy slaw, chipotle aioli, salsa</i>
<b>CORNED BEEF PANINI</b> ..... 16 <i>house braised, caraway rye, grain mustard, dill pickle, swiss, fries</i>	<b>CHICKEN ENCHILADAS</b> gff ..... 17 <i>rotisserie salsa chicken, salsa verde, jack &amp; cotija</i>
<b>STEAK &amp; BACON TACOS</b> gff ..... 16 <i>housemade corn tortillas, chipotle aioli, grilled steak, chopped bacon, salsa &amp; queso fresca</i>	<b>BÁNH MÌ SANDWICH</b> ..... 16 <i>roasted pork loin, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
<b>CHILE RELLENO</b> v gff ..... 17 <i>roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale &amp; cream cheese, ancho sherry cream sauce</i>	<b>BLACKENED PACIFIC REDFISH</b> gff # ..... 21 <i>sautéed spinach, parmesan</i>
<b>CHICKEN TORTILLA SOUP</b> gff # ..... 13 <i>roasted tomatoes, black beans, pulled chicken, corn tortilla chips</i>	<b>CENTER CUT FILET</b> gff ..... 39 <i>herb butter, roasted brussels sprouts &amp; bacon, parmesan</i>
<b>LASAGNA BOLOGNESE</b> (please allow 16 minutes) ..... 21 <i>parmesan garlic bread</i>	<b>HAND CUT PRIME NY STRIP</b> gff ..... market price +10 <i>all natural, serves 1-2</i>
	<b>HOUSE CUT CAB PORTERHOUSE</b> gff ..... market price +10 <i>serves 2 or more</i>

### SIDES

8 each

<i>Green Salad</i> gff v #	<i>Cauliflower Gratin</i> gff v	<i>Brussel Sprouts w/ Bacon</i> gff
<i>Mashed Potatoes</i> gff v	<i>Bacon Mac n' Cheese</i>	<i>House Caesar w/ Cornbread Croutons</i> gff #
<i>Sautéed Spinach</i> gff v #		

## SHARE PLATES for 2 or more

<b>TRIO OF DIPS</b> gff v ..... 16 <i>roasted red salsa, tomatillo avocado, pimento cheese, house tortilla chips</i>	<b>POUND OF FRIES</b> gff v ..... 8	<b>BENNETT'S BUTCHER BOARD</b> ..... 19 <i>a selection of charcuterie, artisan cheeses, house marinated olives, spiced mixed nuts, focaccia</i>
<b>BIG BANG TEMPURA SHRIMP</b> ..... 13 <i>traditional style w/ spicy bang sauce</i>	<b>PRAWN COCKTAIL</b> gff # ..... 17 <i>4 wild white Mexican jumbo prawns, house made cocktail sauce</i>	<b>SALT &amp; PEPPER PRAWNS</b> ..... 21 <i>Wild Mexican jumbo prawns lightly fried, tarragon aioli</i>
<b>PARMESAN GARLIC BREAD</b> (6 pcs) ..... 8	<b>STEAMED MUSSELS</b> # ..... 18 <i>garlic butter, parmesan bread</i>	

## HAPPY HOUR PLATES Daily from 3-7pm

<b>THAI CHICKEN STICKS</b> gff # ..... 7 <i>grilled chicken breast, traditional Thai flavor</i>	<b>CORNED BEEF TACOS</b> gff ..... 7 <i>house braised &amp; shredded, handmade corn tortillas, horse radish cream</i>	<b>FOCACCIA</b> ..... 7 <i>housemade, topped with figs, gorgonzola, caramelized onions &amp; bacon</i>
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## HOUSEMADE DESSERTS

<b>KEY LIME PIE</b> ..... 12	<b>CARROT CAKE</b> gff cream cheese frosting ..... 12
<b>CHOCOLATE POT DE CRÈME</b> gff sweetened cream ..... 8	<b>APPLE BLACKBERRY CRISP</b> sweetened cream ..... 8

## WINE

### BUBBLE

*Gran Sarao Cava Brut, <i>Spain</i>	10	28
*Nobilissima Prosecco, <i>Italy</i>	12	31
Chandon Brut, <i>California</i>	14	34
Ruinart Rose Champagne, <i>France</i>	–	99
Mumm Blanc de Blanc, <i>Napa</i>	16	46

### ROSÉ

*La Vielle Ferme, <i>France 2019</i>	10	28
Adi Rosé of Syrah, <i>Paso Robles 2018</i>	14	34

### WHITES

*Pluma Vino Verde, <i>Blend Portugal 2019</i>	10	28
*Huntaway Sauvignon Blanc, <i>Malborough, NZ 2018</i>	13	39
*Shenandoah Sauvignon Blanc, <i>Amador 2018</i>	11	36

### CHARDONNAY

*Harken, <i>Central Coast 2018</i>	12	31
*Rutherford Ranch, <i>Napa Valley 2017</i>	14	34
*Ganey Vineyards, <i>Santa Rita Hills 2017</i>	11	40
Frank Family, <i>Carneros 2018</i>	19	70
Rombauer, <i>Carneros 2017</i>	23	80

### PINOT NOIR

*Falcon's Perch, <i>Monterey 2016</i>	12	31
MacMurray, <i>Central Coast 2016</i>	14	34
Elizabeth Rose, <i>Yountville 2017</i>	15	51
Straight Shooter, <i>Willamette Valley 2017</i>	13	48

### REDS

*Barone Ricasoli, <i>Chianti, Tuscany Italy 2016</i>	10	38
Oberon Merlot, <i>Napa 2017</i>	15	48
Frog's Leap Zinfandel, <i>Napa 2018</i>	18	65
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2014</i>	13	41

### CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2017</i>	10	28
*CP, <i>Paso Robles 2015</i>	12	31
Insider Vinum, <i>Paso Robles 2016</i>	15	48
Sobon Estate, <i>Amador, 2017</i>	11	30
*Moniz Family, <i>Cuvee Alexandra, Napa 2017</i>	13	45
Ackerman Family Vineyards, <i>Napa 2015</i>	35	129
Kelly Fleming, <i>Napa Valley 2014</i>	45	150
Meyer Family, <i>Oakville Cabernet, Napa 2016</i>	19	50
Caymus Vineyards, <i>Napa Valley 2017</i>	30	115

## HAPPY HOUR WINE - 7oz Pours

7 per glass	9 per glass	16 per glass
Gran Sarao Cava Brut <i>Spain, NV</i>	Sobon Estate Cabernet <i>Amador, 2017</i>	Frank Family Chardonnay <i>Carneros, 2018</i>
Line 39 Cabernet <i>Monterey, Lodi 2017</i>	Falcon's Perch Pinot Noir <i>Monterey, 2018</i>	Meyer Family, Oakville Cabernet, <i>Napa 2016</i>
Pluma Vino Verde White Blend, <i>Portugal, 2019</i>	Shenandoah Sauvignon Blanc <i>Amador, 2018</i>	Frogs Leap, Zinfandel, <i>Napa 2018</i>
La Vielle Ferme Rosé <i>France, 2019</i>	Harken Chardonnay <i>Central Coast, 2018</i>	

## HOUSE COCKTAILS

13 - 10 @ Happy Hour

### ORANGE MARMALADE MARTINI

*Tahoe Blue, orange marmalade*

### PAMPLERUSE

*Ketel One Rose & Grapefruit, Aperol, lemon juice, grapefruit juice, cane syrup, thyme*

### DICKEL RYE OLD FASHIONED

*barrel aged rye Dickel, bitters, orange, lemon, amarena cherry*

### SPICY CHIHUAHUA

*Lunazul Tequila Blanco, Ancho Chile Liqueur, fresh lime juice, cane syrup  
\$1 will be donated to benefit the PSPCA*

### AFTERNOON DELIGHT

*Ketel One Cucumber & Mint Botanical Vodka, Peach Schnapps, fresh lime juice, fresh mint, cane syrup*

### KETEL ONE MULE

*Ketel One Vodka, fresh lime juice, ginger beer, on draft – Pitcher \$48*

### DON JULIO PASSIONFRUIT MARGARITA

*Don Julio Blanco Tequila, passionfruit, house sweet & sour, on draft – Pitcher \$48*

11 - 8 @ Happy Hour / Pitchers \$7 off

### RASPBERRY MARTINI

*house-infused Raspberry Vodka, fresh lemon juice, single cube, soda water*

### LULU LEMON DROP

*house-infused Lemon Vodka, Triple Sec, fresh lemon juice, sugar rim*

### RASPBERRY MOJITO

*house-infused Raspberry Rum, fresh lime juice, fresh mint, soda water*

### IRISH COFFEE

*Tullamore Dew Irish Whiskey, coffee, sweetened cream*

### RUM RUNNER FREEZE

*Myer's Dark Rum, pineapple, passionfruit, orange juice, – Pitcher \$32*

### FROSE FREEZE

*Bennett's special blend – Pitcher \$32*

### BENNETT'S DICKEL LEMONADE

*Bourbon, house lemonade – Pitcher \$39*

### BLOODY MARY

*Bennett's Vodka, spicy house mix, candied bacon – Pitcher \$32*

## BEER

### DRAFT - 6 @ Happy Hour

Bennett's California Blonde	5
Anchor Steam, Lager	8
Corona Extra	8
Hazy Plains Drifter IPA	8
Sexi Mexi, Amber Lager	8

### BOTTLE

Buckler N/A	5
Bud Light	6
Coors Light	6
Corona Premier	6
Guinness	6
Michelob Ultra	6
Omission Lager gff	6

## MOCKTAILS

7

### ORANGE MULE

*fresh orange juice, mint, cane syrup, ginger beer*

### CHERRY THE HATCHET

*Italian cherries, housemade sweet and sour, lemonade, sparkling water*

### ALL UP IN YA JALAPEÑO

*jalapeño, pineapple juice, cilantro, fresh lime juice*