

ALL DAY DINING

BENNETT'S CHEESEBURGER 18 <i>all chuck, handcrafted, house dressing, acme roll, fries beyond burger patty v- available</i>	GRILLED CHIMICHURRI CHICKEN gff # 18 <i>all natural chicken breast, heirloom grains, sautéed spinach</i>
CHOPPED SALAD gff 24 <i>greens, grilled tri tip, bacon, egg, tomato, point Reyes blue cheese, radish, red wine vinaigrette</i>	MAUI BEET SALAD gff v # 16 <i>savoy cabbage slaw, ponzu sesame ginger dressing, cucumber & goat cheese</i>
MIA SALAD gff # 20 <i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	GRILLED POLENTA gff v 15 <i>grilled & topped w/ marinara, wild mushrooms & parmesan</i>
CHICKEN PANINI 16 <i>apple, brie, caramelized onion, sourdough, fries</i>	GRILLED CHICKEN, BACON & CHEESE SANDWICH 17 <i>acme roll, bacon, lettuce, tomato, onion, black pepper aioli, fries</i>
GRILLED SALMON gff # 28 <i>heirloom grains, sautéed spinach, citrus scallion drizzle</i>	BBQ RIBS & FRIED CHICKEN 19 <i>st. louis style ribs, hand breaded boneless chicken, waffle fries</i>
AHI POKE gff # 22 <i>fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing</i>	GRILLED MAHI TACOS gff # 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, salsa</i>
CORNED BEEF PANINI 17 <i>housed braised, caraway rye, grain mustard, dill pickle, swiss, fries</i>	CHICKEN ENCHILADAS gff 18 <i>rotisserie salsa chicken, salsa verde, jack & cotija</i>
STEAK & BACON TACOS gff 18 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, salsa, lettuce & queso fresca</i>	BÁNH MÌ SANDWICH 16 <i>roasted pork loin, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
CHILE RELLENO v gff 17 <i>roasted poblano stuffed w/ carrots, mushrooms, onions, poblanos, potatoes, kale & cream cheese, cotija, sunflower seeds, ancho sherry cream</i>	BLACKENED PACIFIC REDFISH gff # 23 <i>sautéed spinach, parmesan</i>
CHICKEN TORTILLA SOUP gff # 15 <i>roasted tomatoes, black beans, pulled chicken, corn tortilla chips</i>	PRAWN LINGUINE 29 <i>wild mexican white prawns, spinach, roasted cherry tomatoes, garlic, shallots & beurre blanc</i>
SHORT RIB gff 31 <i>house braised certified angus, mashed potatoes horseradish cream</i>	CENTER CUT FILET gff 40 <i>herb butter, roasted brussels sprouts & bacon, parmesan</i>
LASAGNA BOLOGNESE (please allow 18 minutes) 22 <i>parmesan garlic bread</i>	HAND CUT PRIME NY STRIP gff market price +10 <i>all natural, serves 1-2</i>
AVOCADO TOAST v # 17 <i>acme pain au levain, radish, salad greens, house vinaigrette</i>	HOUSE CUT CAB PORTERHOUSE gff market price +10 <i>serves 2 or more</i>

SIDES 10 each

Green Salad gff v #
Mashed Potatoes gff v
Sautéed Spinach gff v #

Cauliflower Gratin gff v
Bacon Mac n' Cheese

Brussels Sprouts w/ Bacon &
parmesan dust gff
House Caesar w/ Cornbread Croutons gff #

SHARE PLATES for 2 or more

TRIO OF DIPS gff v 16 <i>roasted red salsa, tomatillo avocado, pimento cheese, house tortilla chips</i>	POUND OF FRIES gff v 9	BENNETT'S BUTCHER BOARD n 19 <i>a selection of charcuterie, artisan cheeses, house marinated olives, spiced mixed nuts, focaccia</i>
BIG BANG TEMPURA SHRIMP 13 <i>5 traditional style w/ spicy bang sauce</i>	PRAWN COCKTAIL gff # 17 <i>4 wild white Mexican jumbo prawns, house made cocktail sauce</i>	SALT & PEPPER PRAWNS 21 <i>6 Wild Mexican jumbo prawns lightly fried, tarragon aioli</i>
PARMESAN GARLIC BREAD (6 pcs) 9	STEAMED MUSSELS # 22 <i>garlic butter, parmesan bread</i>	FOCACCIA 12 <i>house-made, topped with figs, gorgonzola, caramelized onions & bacon</i>
THAI CHICKEN STICKS gff # 12 <i>grilled chicken breast, traditional Thai flavor</i>	CORNED BEEF TACOS gff 11 <i>house braised & shredded, house-made corn tortillas, horse radish cream</i>	

HOUSE-MADE DESSERTS

KEY LIME PIE 12	CARROT CAKE gff n cream cheese frosting 12
CHOCOLATE POT DE CRÈME gff sweetened cream 9	APPLE BERRY CRISP n sweetened cream 9

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
Francois Montand Brut Rose, <i>France</i>	13	32
Dom Pérignon Champagne, <i>France - 5oz pour</i>	30	150

ROSÉ

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

WHITES

*Pluma Vino Verde, <i>Blend Portugal 2019</i>	10	28
*Huntaway Sauvignon Blanc, <i>Marlborough, NZ 2018</i>	13	39
*Shenandoah Sauvignon Blanc, <i>Amador 2018</i>	11	36
Fleming Sauvignon Blanc, <i>Napa 2018</i>	15	55

CHARDONNAY

*Harken, <i>Central Coast 2019</i>	12	31
*Rutherford Ranch, <i>Napa Valley 2018</i>	14	34
*Gainey Vineyards, <i>Santa Rita Hills 2017</i>	11	40
Frank Family, <i>Carneros 2018</i>	20	70
Rombauer, <i>Carneros 2019</i>	23	80

PINOT NOIR

*Falcon's Perch, <i>Monterey 2018</i>	12	31
MacMurray, <i>Central Coast 2017</i>	14	34
Elizabeth Rose, <i>Yountville 2017</i>	15	51
Straight Shooter, <i>Willamette Valley 2018</i>	13	48

REDS

*Barone Ricasoli, <i>Chianti, Tuscany Italy 2018</i>	10	38
Oberon Merlot, <i>Napa 2018</i>	15	48
Frog's Leap Zinfandel, <i>Napa 2018</i>	20	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 2017</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 2016</i>	35	129
Big Pour, <i>Napa Valley 2017</i>	28	107
Meyer Family, <i>Oakville Cabernet, Napa 2016</i>	20	68
Silver Oak, <i>Alexander Valley, 2016</i>	26	97
Pine Ridge, <i>Napa Valley, 2017</i>	30	110
Austin Hope, <i>Pasa Robles, 2019</i>	20	75
Caymus, <i>Napa Valley, 2018</i>	33	120
Kelly Fleming, <i>Napa Valley 2017</i>	45	150

HOUSE COCKTAILS

13.5

ORANGE MARMALADE MARTINI
tahoe blue, orange marmalade

PAMPLERUSE

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 rye dickel, bitters, orange, lemon, amarena cherry

SPICY CHIHUAHUA

el jimador tequila, 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

BLOODY MARY

bennett's vodka, spicy house mix, candied bacon – Pitcher \$36

KETEL ONE MULE

ketel one vodka, fresh lime juice, ginger beer, on draft – Pitcher \$51

DON JULIO PASSIONFRUIT MARGARITA

don julio blanco tequila, passionfruit, house sweet & sour, on draft – Pitcher \$51

11.5

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

RASPBERRY MOJITO

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

RUM RUNNER FREEZE

myer's dark rum, pineapple, passionfruit, orange juice, – Pitcher \$34

CRANBERRY MARGARITA

bennett's special blend – Pitcher \$34

BENNETT'S DICKEL LEMONADE

bourbon, house lemonade – Pitcher \$41

STRAWBERRY WHITE SANGRIA

strawberries, st. germaine elderflower liqueur, pineapple & citrus with white wine – Pitcher \$34

BEER

DRAFT

Corona Extra	8
Rotating Handle	8
Bring Back Sexy IPA	8
Sexi Mexi, Amber Lager	8
Great White Belgium Style Ale - Lost Coast Brewery	8
Anchor Steam Beer	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