

Check out our
Taco Tuesday Specials!!!

BENNETT'S

kitchen · bar · market

Wine & Dine Mondays
\$60 for 2
Includes a bottle of wine, salad & 2 entrées

FALL

ROSEVILLE

BRUNCH DRINK SPECIALS – 13 each

ORANGE MARMALADE MARTINI
Tito's Vodka,
orange liqueur,
orange marmalade

IRISH COFFEE
Tullamore Dew Irish
Whiskey, coffee,
sweetened cream

BLOODY MARY
Bennett's Vodka,
spicy house mix,
antipasto garnish,
candied bacon

RAMOS FIZZ
handshaken,
Sacramento's own
J.J. Pfister Gin,
egg whites,
sweetened cream

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

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Sabartes Brut Reserve Cava, Spain 27
Nobilissima Prosecco, Italy..... 29

Mumm Blanc de Blanc, Napa 46
Schramsberg Brut Rosé, Napa 94

Canard-Duchene Brut, Champagne, France..... 90
Dom Pérignon Champagne, France 150

BRUNCH

Weekends from 9am-2pm

LOX PLATE 18
wild Oregon salmon, cucumbers, tomatoes,
cream cheese, toasted everything bagel

TWO EGGS YOUR WAY..... 14
sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butter

QUICHE v..... 15
roasted mushrooms & red bell, caramelized on-
ions, spinach, & gruyère, salad greens, vinaigrette

CORNED BEEF HASH gff 17
house braised, smashed potatoes, red bell, onion,
poached eggs

VEGGIE OMELET gff..... 15
mushrooms, poblanos, onions, spinach, red pepper,
pepper jack, sour cream, smashed potatoes

LOADED BACON OMELET gff..... 15
blistered tomato, cheddar, green onion,
sour cream, smashed potatoes

AVOCADO TOAST v # 17
acme Pain au Levain, avocado,
radish, salad greens, house vinaigrette

BISCUITS & COUNTRY SAUSAGE GRAVY . 12
house baked buttermilk biscuits

STUFFED FRENCH TOAST 14
orange marmalade & cream cheese,
powdered sugar, sweetened cream

COUNTRY FRIED STEAK..... 18
fresh hand-cut, smashed potatoes,
topped with sausage gravy

EGGS BENEDICT..... 17
housemade english muffin, buttered ham,
poached eggs, hollandaise, mixed fruit

HUEVOS RANCHEROS gff..... 15
crispy corn tortilla chips, fried eggs,
ranchero sauce, beans a la charra,
cheddar & cotija cheese, sour cream

CHICKEN WET BURRITO 15
salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, jack cheese, sour cream

CHICKEN TORTILLA SOUP gff # 15
roasted tomatoes, black beans, pulled
rotisserie chicken, cilantro, corn tortilla chips

BENNETT'S CHEESEBURGER 18
all chuck, handcrafted, house dressing, acme
roll, fries | beyond burger (V) - available

STEAK & BACON TACOS gff 18
housemade corn tortillas, chipotle aioli, seared
steak, chopped bacon, lettuce, salsa & queso fresco

CHOPPED SALAD gff 24
greens, grilled tri-tip, bacon, egg, tomato, pt reyes
blue cheese, radish, red wine vinaigrette

MIA SALAD gff # n..... 20
greens, rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

AHI POKE gff # 22
fresh ahi, savoy cabbage slaw, avocado,
ponzu sesame ginger dressing

MAUI BEET SALAD gff #..... 16
savoy cabbage slaw, ponzu sesame
ginger dressing, cucumber & goat cheese

ASIAN NOODLE SALAD gff # n New! 17
greens, rice noodles, mango, roasted nuts, mint |
thai chicken \$6 – grilled shrimp \$10 –
grilled tri-tip \$8

BRUNCH SIDES 6 each

Bacon gff
Ham gff
Eggs gff
Avocado gff v #
Fresh Fruit gff v #
Smashed Potatoes gff
Country Sausage gff
English Muffin,
Butter & Jam

SHARE PLATES

TRIO OF DIPS gff v n..... 19
house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

BENNETT'S BUTCHER BOARD n..... 22
spiced nuts, a selection of charcuterie, artisan
cheeses, house marinated olives, focaccia

BIG BANG TEMPURA SHRIMP 15
5 traditional style w/ spicy bang sauce

THAI CHICKEN STICKS gff #..... 12
thai chili sauce, grilled chicken breast

PRAWN COCKTAIL gff # 17
4 wild white mexican prawns, cocktail sauce

SALT & PEPPER PRAWNS 21
6 wild mexican jumbo prawns lightly fried,
tarragon aioli

JALAPEÑO CORNBREAD gff New! 14
house-made creamed corn, jalapeños, pan roasted,
served w/ jalapeño syrup & honey butter

*** To go orders available on line at www.bennettskitchen.com – For delivery visit: [DoorDash](#) | [Grub Hub](#) | [Postmates](#)***

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. 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.

WINE

BUBBLE

*Sabartes Brut Reserve Cava, Spain	11	30
*Nobilissima Prosecco, Italy	12	32
Mumm Blanc de Blanc, Napa	16	49
Schramsberg Brut Rosé, Napa	19	94
Canard-Duchene Brut, Champagne, France	18	90
Dom Pérignon Champagne, France		150

ROSÉ

*La Vielle Ferme, France 2019	11	34
Adi Rosé, Paso Robles 2018	14	44

WHITES

*Pluma Vino Verde, Blend Portugal 2019	11	34
*Huntaway Reserve Sauvignon Blanc, NZ 2019	13	42
Fleming Sauvignon Blanc, Napa 2018	15	58
*Condes de Albarei, Albarino, Spain 2020	12	39

REDS

*Banfi Chianti Classico DOCG, Italy 2019	11	41
Oberon Merlot, Napa 2018	15	55
Frog's Leap Zinfandel, Napa 2019	20	74
*Sean Minor, Nicole Marie, North Coast 2018	12	43
Meyer Syrah, Yorkville Highlands, Mendocino 2014	13	48
*Wise Villa, Zinfandel, Placer 2017	10	37
Arrow & Branch, Right Bank Blend, Napa 2017		165

CHARDONNAY

*Harken, Central Coast 2019	13	42
Rutherford Ranch, Napa Valley 2018	15	49
*Balletto, Teresa's Un-oaked, Sonoma 2020	12	44
Frank Family, Carneros 2018	20	73
Rombauer, Carneros 2020	23	85

PINOT NOIR

*Falcon's Perch, Monterey 2018	13	35
Golden West, Washington 2019	14	48
Pali Wine, Huntington, Santa Barbara 2018	15	56
Bin 6410, Sonoma 2019	16	59
Bennett Valley Reserve, Sonoma 2018	22	81
Flowers, Sonoma Coast, 2018	24	89

CABERNET SAUVIGNON

*Line 39, Monterey/Lodi 2017	11	40
*CP, Paso Robles 2017	13	46
*Moniz Family, Cuvee Alexandra, Napa 2018	14	48
Insider Vinum, Paso Robles 2017	16	59
Silver Oak, Alexander Valley, 2017	27	98
Two Horns Reserve, Spring Mtn, Napa 2014	23	85
Big Pour, Napa Valley 2017	28	104
Ackerman Family Vineyards, Napa 2016	35	129
Caymus, Napa Valley, 2018	34	126
Kelly Fleming, Napa Valley 2017	45	160

HAPPY HOUR WINE
DAILY 2-5 PM
7oz POUR

10 per glass

Adi Rosé, Paso Robles 2018

Harken Chardonnay, Central Coast 2019

Falcon's Perch Pinot Noir, Monterey 2018

15 per glass

Frank Family Chardonnay, Carneros 2018

Two Horns Reserve Cabernet, Spring Mtn, Napa 2014

Bennett Valley Reserve Pinot Noir, Sonoma 2018

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

Lagunitas IPNA	6
Bud Light	6
Coors Light	6
Corona Premier	6
Guinness	6
Michelob Ultra	6
Omission Lager gff	6

HOUSE COCKTAILS

13.5	<p>ORANGE MARMALADE MARTINI tahoe blue, orange marmalade</p> <p>PAMPLERUSE ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme</p> <p>IRISH COFFEE tullamore dew irish whiskey, coffee, sweetened cream</p> <p>DICKEL RYE OLD FASHIONED barrel aged dickel rye, bitters, orange, amarena cherry</p>	<p>SPICY CHIHUAHUA el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 benefits animal rescue</p> <p>AFTERNOON DELIGHT ketel one cucumber & mint botanical vodka, peach schnapps, fresh lime juice, fresh mint, cane syrup</p> <p>BLOODY MARY bennett's vodka, spicy house mix, candied bacon – Pitcher \$36</p>	<p>KETEL ONE MULE ketel one vodka, fresh lime juice, ginger beer, on draft – Pitcher \$51</p> <p>DON JULIO PASSIONFRUIT MARGARITA don julio blanco tequila, passion-fruit, house sweet & sour, on draft – Pitcher \$51</p>
-------------	---	---	--

12	10 - HAPPY HOUR DAILY 2-5PM	New!
<p>RASPBERRY MARTINI house-infused raspberry vodka, fresh lemon juice, single cube, soda water</p> <p>RUM RUNNER FREEZE myer's dark rum, pineapple, passionfruit, orange juice, – Pitcher \$34</p>	<p>LEMON DROP house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</p> <p>STRAWBERRY WHITE SANGRIA strawberries, st. germaine elder-flower liqueur, pineapple & citrus with white wine – Pitcher \$34</p>	<p>RASPBERRY MOJITO house-infused raspberry rum, lime juice, mint, soda water</p> <p>BENNETT'S DICKEL LEMONADE bourbon, house lemonade, on draft</p> <p>FROSE FREEZE bennett's special blend – Pitcher \$34</p>

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

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. 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.