

SHARE PLATES

TRIO OF DIPS gff v n	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
BIG BANG TEMPURA SHRIMP	16
<i>5 traditional style w/ spicy bang sauce</i>	
SEAFOOD ACAPULCO gff #	14
<i>bay shrimp & avocado, spicy cocktail sauce</i>	
THAI CHICKEN STICKS gff #	13
<i>thai chili sauce, grilled chicken breast</i>	
SPINACH DIP gff	14
<i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>	
CARNITAS TACOS gff	16
<i>house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa & cilantro</i>	
STEAMED MUSSELS #	24
<i>garlic butter, parmesan bread</i>	
PRAWN COCKTAIL gff #	19
<i>4 wild white mexican prawns, cocktail sauce</i>	
BENNETT'S BUTCHER BOARD n	23
<i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
JALAPEÑO CORNBREAD gff	14
<i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>	
SALT & PEPPER PRAWNS	23
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

HAPPY HOUR DAILY 2-5PM • 10 each

SALADS & SIDES - 11 each

<i>Green Salad</i> gff # v
<i>Caesar Salad</i> gff #
<i>Sautéed Spinach</i> gff # v
<i>Roasted Asparagus</i> gff # v
<i>Mashed Potatoes</i> gff v
<i>Garlic Bread</i>
<i>Pound of Fries</i> gff v
<i>Cauliflower Gratin</i> gff
<i>Bacon Mac n' Cheese</i>
<i>Brussels Sprouts w/ Bacon & parmesan</i> gff
<i>Today's Soup</i>

HOUSE-MADE DESSERTS

KEY LIME PIE	12
CHOCOLATE POT DE CRÈME gff n	9
<i>sweetened cream</i>	
CARROT CAKE gff n	12
<i>cream cheese frosting, toasted pecans</i>	
APPLE BLACKBERRY CRISP	11
<i>sweetened cream</i>	

ALL DAY DINING

BENNETT'S CHEESEBURGER	19
<i>all chuck, handcrafted, black pepper aioli, acme roll, fries beyond burger (V) - available</i>	
ASIAN NOODLE SALAD gff # n	17
<i>greens, rice noodles, mango, roasted nuts, mint</i> <i>thai chicken \$6 – sautéed shrimp \$10 – roasted tri-tip \$8 – grilled salmon \$12</i>	
CHOPPED SALAD gff	24
<i>greens, grilled tri-tip, bacon, egg, tomato, point Reyes blue cheese, radish, red wine vinaigrette</i>	
MIA SALAD gff # n	21
<i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
CHICKEN PANINI – apple, brie, caramelized onion, sourdough, fries	16
GRILLED SALMON gff # – heirloom grains, spinach, citrus scallion drizzle	33
AVOCADO TOAST v # – acme pain au levain, watermelon radish, salad greens, house vinaigrette	17
AHI POKE gff #	23
<i>fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing</i>	
STEAK & BACON TACOS gff	18
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>	
CHICKEN TORTILLA SOUP gff #	16
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
SHORT RIB gff – house braised certified angus, mashed potatoes horseradish cream	35
GRILLED CHIMICHURRI CHICKEN gff #	19
<i>all natural chicken breast, heirloom grains, sautéed spinach</i>	
LASAGNA BOLOGNESE (please allow 18 minutes) – parmesan garlic bread	23
MAUI BEET SALAD gff #	16
<i>savoy cabbage slaw, ponzu sesame ginger dressing, cucumber & goat cheese</i> <i>sautéed shrimp \$10 – grilled salmon \$12</i>	
GRILLED CHICKEN, BACON & CHEESE SANDWICH	18
<i>acme roll, bacon, lettuce, tomato, onion, black pepper aioli, fries</i>	
BBQ RIBS & FRIED CHICKEN	22
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries</i> <i>all ribs, no chicken +6 add ribs (4 more) +\$6</i>	
GRILLED MAHI TACOS gff #	19
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, salsa</i>	
CHICKEN ENCHILADAS gff	18
<i>rotisserie chicken & roasted salsa, covered w/ salsa verde & jack cheese, cotija dust & sour cream if you like</i>	
BLACKENED PACIFIC REDFISH gff # – sautéed spinach, parmesan	23
BENNETT'S BÁNH MÌ SANDWICH	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
HOISIN MARINATED BONE-IN GRILLED PORK CHOP gff #	29
<i>mashed potatoes</i>	
PRAWN LINGUINE	33
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	
CENTER CUT FILET gff – roasted asparagus, mashed potatoes, butter & chives	45
HAND CUT PRIME NY STRIP gff – all natural, serves 1-2	market price
<i>not included in monday wine & dine</i>	
HOUSE CUT CAB PORTERHOUSE gff – serves 2 or more	market price
<i>not included in monday wine & dine</i>	

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 & Dine Mondays
select any * wine

BENNETT'S

Single Use Only Menu

WINTER

kitchen · bar · market

ROSEVILLE

WINE

BUBBLE

*Sabartes Brut Reserve Cava, Spain	11	30
*Avisi Treviso Prosecco, Italy	12	32
Chandon Brut, Napa	15	52
Schramsberg Brut Rosé, Napa	19	94
Canard-Duchene Brut, Champagne, France	18	90
Dom Pérignon Champagne, France		175

ROSÉ

*La Vielle Ferme, France 2020	12	34
Adi Rosé, Paso Robles 2019	14	44

WHITES

*Pluma Vino Verde, Blend Portugal 2019	12	39
*Huntaway Reserve Sauvignon Blanc, NZ 2019	14	48
Grgich Hills Sauvignon Blanc, Napa 2019	16	59
*Condes de Albarei, Albarino, Spain 2020	13	46

REDS

*Banfi Chianti Classico DOCG, Italy 2019	12	43
Oberon Merlot, Napa 2018	16	57
Frog's Leap Zinfandel, Napa 2019	20	74
*Sean Minor, Nicole Marie, North Coast 2019	13	46
Meyer Syrah, Yorkville Highlands, Mendocino 2016	13	48
*Wise Villa, Zinfandel, Placer 2017	12	41
Frank Family Zinfandel, Napa 2018	25	92
Arrow & Branch, Right Bank Blend, Napa 2017		165

CHARDONNAY

*Harken, Central Coast 2020	13	48
Rutherford Ranch, Napa Valley 2018	15	53
Frank Family, Carneros 2019	21	74
Rombauer, Carneros 2020	24	86

PINOT NOIR

*Falcon's Perch, Monterey 2020	13	46
Argyle, Willamette Valley, 2019	14	52
Pali Wine, Huntington, Santa Barbara 2018	15	56
Bin 6410, Sonoma 2019	16	59
Bennett Valley Reserve, Sonoma 2018	22	81
Flowers, Sonoma Coast, 2019	25	89

CABERNET SAUVIGNON

*Line 39, Monterey/Lodi 2018	12	42
*CP, Paso Robles 2017	13	46
*Moniz Family, Cuvee Olivia, Sonoma 2019	14	48
Insider Vinum, Paso Robles 2018	16	59
Two Horns Reserve, Spring Mtn, Napa 2014	25	92
Big Pour, Napa Valley 2017	29	107
Ackerman Family Vineyards, Napa 2018	35	129
Caymus, Napa Valley, 2019	34	126
Kelly Fleming, Napa Valley 2017	45	160

BEER

DRAFT

Corona Extra	8
Rotating Handle	8
Great White Belgium Style Ale - Lost Coast Brewery	8
Knee Deep IPA	8
Bennett's Brew	6

BOTTLE

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

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

HAPPY HOUR WINE DAILY 2-5 PM

7oz POUR

10 per glass

Adi Rosé, Paso Robles 2019
Harken Chardonnay, Central Coast 2020
Falcon's Perch Pinot Noir, Monterey 2020

17 per glass

Frank Family Chardonnay, Carneros 2019
Two Horns Reserve Cabernet, Spring Mtn, Napa 2014
Bennett Valley Reserve Pinot Noir, Sonoma 2018

HOUSE COCKTAILS

13.5

ORANGE MARMALADE MARTINI

tahoe blue, orange marmalade

PAMPLERUSE

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

AFTERNOON DELIGHT

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

IRISH COFFEE

tullamore dew irish whiskey, coffee, sweetened cream

DICKEL RYE OLD FASHIONED

barrel aged dickel rye, bitters, orange, amarena cherry

SPICY CHIHUAHUA

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 benefits animal rescue

BLOODY MARY

bennett's vodka, spicy house mix, candied bacon – Pitcher \$45

KETEL ONE MULE

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

DON JULIO PASSIONFRUIT MARGARITA

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

12

10 - HAPPY HOUR DAILY 2-5PM

RASPBERRY MOJITO

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

BENNETT'S DICKEL LEMONADE

bourbon, house lemonade, on draft – Pitcher \$41

LEMON DROP

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

RASPBERRY MARTINI

house-infused raspberry vodka, fresh lemon juice, single cube, soda water

RUM RUNNER FREEZE

myer's dark rum, pineapple, passionfruit, orange juice, – Pitcher \$36

BLACKBERRY FROZEN MARGARITA

Bennett's tequila, sweet & sour, blackberries – Pitcher \$36

STRAWBERRY WHITE SANGRIA

strawberries, st. germaine elder-flower liqueur, pineapple & citrus with white wine – Pitcher \$36

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.