

PRIME RIB WEEKENDS

Available Fri • Sat • Sun | after 3pm

**BENNETT'S**

kitchen • bar • market

Wine & Dine Mondays

\$60 for 2

Includes a bottle of wine, salad & 2 entrées

WINTER

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  
Avisi Treviso Prosecco, Italy ..... 31

Chandon Brut, Napa ..... 41  
Schramsberg Brut Rosé, Napa ..... 94

Canard-Duchene Brut, Champagne, France..... 90  
Dom Pérignon Champagne, France ..... 175

## BRUNCH

Weekends from 9am-2pm

**LOX PLATE** ..... 19  
wild Oregon salmon, cucumbers, tomatoes,  
cream cheese, toasted everything bagel

**TWO EGGS YOUR WAY** ..... 15  
sausage patty, bacon or ham steak, smashed  
potatoes, house-baked biscuit & butter

**QUICHE v** ..... 16  
roasted mushrooms & red bell, caramelized onions,  
spinach, & gruyère, salad greens, vinaigrette

**CORNED BEEF HASH gff** ..... 19  
house braised, smashed potatoes, red bell, onion,  
poached eggs

**VEGGIE OMELET gff** ..... 17  
mushrooms, poblanos, onions, spinach, red pepper,  
pepper jack, sour cream, smashed potatoes

**LOADED BACON OMELET gff** ..... 17  
blistered tomato, cheddar, green onion,  
sour cream, smashed potatoes

**STUFFED FRENCH TOAST** ..... 15  
orange marmalade & cream cheese,  
powdered sugar, sweetened cream

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

**BISCUITS & COUNTRY SAUSAGE GRAVY** ..... 14  
house baked buttermilk biscuits

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

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

**CHICKEN WET BURRITO** ..... 16  
salsa chicken, scrambled eggs, beans a la charra,  
pepper jack, salsa verde, jack cheese, sour cream

**EGGS BENEDICT** ..... 18  
housemade english muffin, buttered ham,  
poached eggs, hollandaise, mixed fruit

**CHICKEN TORTILLA SOUP gff #** ..... 16  
roasted tomatoes, black beans, pulled  
rotisserie chicken, cilantro, corn tortilla chips

**BENNETT'S CHEESEBURGER** ..... 19  
all chuck, handcrafted, black pepper aioli, 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** ..... 21  
greens, rotisserie chicken, goat cheese, avocado,  
dates, grape tomatoes, corn, almonds, lemon  
vinaigrette, cornbread croutons

**AHI POKE gff #** ..... 23  
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  
sautéed shrimp \$10 –grilled salmon \$12

**ASIAN NOODLE SALAD gff # n** ..... 17  
greens, rice noodles, mango, roasted nuts, mint  
thai chicken \$6 – sautéed shrimp \$10 –  
grilled tri-tip \$8 –grilled salmon \$12

### BRUNCH SIDES 8 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** ..... 23  
spiced nuts, a selection of charcuterie, artisan  
cheeses, house marinated olives, focaccia

**BIG BANG TEMPURA SHRIMP** ..... 16  
5 traditional style w/ spicy bang sauce

**THAI CHICKEN STICKS gff #** ..... 13  
thai chili sauce, grilled chicken breast

**PRAWN COCKTAIL gff #** ..... 19  
4 wild white mexican prawns, cocktail sauce

**SALT & PEPPER PRAWNS** ..... 23  
6 wild mexican jumbo prawns lightly fried,  
tarragon aioli

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

\*\*\* To go orders available on line at [www.bennettskitchen.com](http://www.bennettskitchen.com) – For delivery visit: DoorDash \*\*\*

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
*Avissi 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

<b>HAPPY HOUR WINE DAILY 2-5 PM</b> 7oz POUR	<b>10 per glass</b>	<b>17 per glass</b>
	Adi Rosé, Paso Robles 2019	Frank Family Chardonnay, Carneros 2019
	Harken Chardonnay, Central Coast 2020	Two Horns Reserve Cabernet, Spring Mtn, Napa 2014
	Falcon's Perch Pinot Noir, Monterey 2020	Bennett Valley Reserve Pinot Noir, Sonoma 2018

**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

**HOUSE COCKTAILS**

13.5

**ORANGE MARMALADE MARTINI**  
tahoe blue, orange marmalade

**IRISH COFFEE**  
tullamore dew irish whiskey, coffee, sweetened cream

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

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

**DICKEL RYE OLD FASHIONED**  
barrel aged dickel rye, bitters, orange, amarena cherry

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

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

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

**DON JULIO PASSIONFRUIT MARGARITA**  
don julio blanco tequila, passionfruit, house sweet & sour, on draft – Pitcher \$51

12.5

10 - HAPPY HOUR DAILY 2-5PM

**RASPBERRY MOJITO**  
house-infused raspberry rum, lime juice, mint, soda water

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

**BLACKBERRY FROZEN MARGARITA**  
Bennett's tequila, sweet & sour, blackberries – Pitcher \$36

**BENNETT'S DICKEL LEMONADE**  
bourbon, house lemonade, on draft – Pitcher \$41

**RUM RUNNER FREEZE**  
myer's dark rum, pineapple, passionfruit, orange juice, – Pitcher \$36

**STRAWBERRY WHITE SANGRIA**  
strawberries, st. germaine elderflower liqueur, pineapple & citrus with white wine – Pitcher \$36

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

**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

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