

## SHARE PLATES

<b>TRIO OF DIPS</b> gff v n	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
<b>BIG BANG TEMPURA SHRIMP</b>	16
<i>5 traditional style w/ spicy bang sauce</i>	
<b>SEAFOOD ACAPULCO</b> gff #	14
<i>bay shrimp &amp; avocado, spicy cocktail sauce</i>	
<b>THAI CHICKEN STICKS</b> gff #	13
<i>thai chili sauce, grilled chicken breast</i>	
<b>SPINACH DIP</b> gff	15
<i>spinach, jalapeño blended w/cheese &amp; cream, house potato chips</i>	
<b>CARNITAS TACOS</b> gff	16
<i>house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa &amp; cilantro</i>	
<b>STEAMED MUSSELS</b> #	24
<i>garlic butter, parmesan bread</i>	
<b>PRAWN COCKTAIL</b> gff #	19
<i>4 wild white mexican prawns, cocktail sauce</i>	
<b>BENNETT'S BUTCHER BOARD</b> n	23
<i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
<b>JALAPEÑO CORNBREAD</b> gff	14
<i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup &amp; honey butter</i>	
<b>SALT &amp; PEPPER PRAWNS</b>	23
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

HAPPY HOUR DAILY 2-6PM • 10 each

## SALADS &amp; 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 &amp; parmesan</i> gff
<i>Today's Soup</i>

## HOUSE-MADE DESSERTS

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

## ALL DAY DINING

<b>BENNETT'S CHEESEBURGER</b>	19
<i>all chuck, handcrafted, black pepper aioli, acme roll, fries   beyond burger (V) - available</i>	
<b>ASIAN NOODLE SALAD</b> gff # n	17
<i>greens, rice noodles, mango, roasted nuts, mint   sautéed shrimp \$10 – grilled salmon \$12</i>	
<b>CHOPPED SALAD</b> gff	24
<i>greens, grilled tri-tip, bacon, egg, tomato, point Reyes blue cheese, radish, red wine vinaigrette</i>	
<b>MIA SALAD</b> gff # n	21
<i>greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
<b>CHICKEN PANINI</b> – apple, brie, caramelized onion, sourdough, fries	16
<b>GRILLED SALMON</b> gff # – heirloom grains, spinach, citrus scallion drizzle	33
<b>AVOCADO TOAST</b> v # – acme pain au levain, watermelon radish, salad greens, house vinaigrette	17
<b>AHI POKE</b> gff #	23
<i>fresh ahi, savoy cabbage slaw, avocado, ponzu sesame ginger dressing</i>	
<b>STEAK &amp; BACON TACOS</b> gff	18
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa &amp; queso fresco</i>	
<b>CHICKEN TORTILLA SOUP</b> gff #	16
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
<b>SHORT RIB</b> gff – house braised certified angus, mashed potatoes horseradish cream	35
<b>GRILLED CHIMICHURRI CHICKEN</b> gff #	19
<i>all natural chicken breast, heirloom grains, sautéed spinach</i>	
<b>LASAGNA BOLOGNESE</b> (please allow 18 minutes) – parmesan garlic bread	23
<b>MAUI BEET SALAD</b> gff #	16
<i>savoy cabbage slaw, ponzu sesame ginger dressing, cucumber &amp; goat cheese sautéed shrimp \$10 – grilled salmon \$12</i>	
<b>GRILLED CHICKEN, BACON &amp; CHEESE SANDWICH</b>	18
<i>acme roll, bacon, lettuce, tomato, onion, black pepper aioli, fries</i>	
<b>BBQ RIBS &amp; FRIED CHICKEN</b>	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>	
<b>GRILLED MAHI TACOS</b> gff #	19
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	
<b>CHICKEN ENCHILADAS</b> gff	18
<i>rotisserie chicken &amp; roasted salsa, covered w/ salsa verde &amp; jack cheese, cotija dust &amp; sour cream if you like</i>	
<b>BLACKENED PACIFIC REDFISH</b> gff # – sautéed spinach, parmesan	23
<b>BENNETT'S BÁNH MÌ SANDWICH</b>	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
<b>HOISIN MARINATED BONE-IN GRILLED PORK CHOP</b> gff # – mashed potatoes	29
<b>PRAWN LINGUINE</b>	33
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots &amp; beurre blanc</i>	
<b>CENTER CUT FILET</b> gff – roasted asparagus, mashed potatoes, butter & chives	45
<b>HAND CUT PRIME NY STRIP</b> gff – all natural, serves 1-2	market price
<i>not included in monday wine &amp; dine</i>	
<b>HOUSE CUT CAB PORTERHOUSE</b> gff – serves 2 or more	market price
<i>not included in monday wine &amp; dine</i>	

Please inform your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Consult with a physician for more information. 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, <i>Spain</i>	11	30
*Avisi Treviso Prosecco, <i>Italy</i>	12	32
Chandon Brut, <i>Napa</i>	15	52
Schramsberg Brut Rosé, <i>Napa</i>	19	94
Canard-Duchene Brut, <i>Champagne, France</i>	18	90
Dom Pérignon Champagne, <i>France</i>		175

### ROSÉ

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

### WHITES

*Bonavita Branco, <i>Lisboa Portugal 2019</i>	12	39
*Huntaway Reserve Sauvignon Blanc, <i>NZ 2019</i>	14	48
Grgich Hills Sauvignon Blanc, <i>Napa 2019</i>	16	59
*Condes de Albarei, <i>Albarino, Spain 2020</i>	13	46

### REDS

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

### CHARDONNAY

*Silver Unoaked, <i>Monterey County 2019</i>	12	42
*Harken, <i>Central Coast 2020</i>	13	48
Rutherford Ranch, <i>Napa Valley 2018</i>	15	53
Frank Family, <i>Carneros 2019</i>	21	74
Rombauer, <i>Carneros 2020</i>	24	86

### PINOT NOIR

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

### CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2018</i>	12	42
*CP, <i>Paso Robles 2017</i>	13	46
*Moniz Family, <i>Cuvee Olivia, Sonoma 2019</i>	14	48
Insider Vinum, <i>Paso Robles 2018</i>	16	59
Two Horns Reserve, <i>Spring Mtn, Napa 2014</i>	25	92
Big Pour, <i>Napa Valley 2017</i>	29	107
Ackerman Family Vineyards, <i>Napa 2018</i>	35	129
Caymus, <i>Napa Valley (750 ml), 2019</i>	34	126
Caymus, <i>Napa Valley (Liter), 2019</i>	34	160
Kelly Fleming, <i>Napa Valley 2017</i>	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 2-6 PM

7oz POUR

#### 10 per glass

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

#### 17 per glass

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

## 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 2-6PM

### 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