

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 52
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

BISCUITS & COUNTRY SAUSAGE GRAVY 15
house baked buttermilk biscuits

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

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

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, sour cream

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

CHICKEN TORTILLA SOUP gff # 16
roasted tomatoes, black beans, 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 steak, 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 sautéed shrimp \$10 – grilled salmon \$12

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

SPINACH DIP gff 14
spinach, jalapeño blended w/cheese & cream, house potato chips

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

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

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
Avissi 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>Cuvec 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

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, passionfruit, house sweet & sour, on draft – *Pitcher \$51*

12.5

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 elderflower liqueur, pineapple & citrus with white wine – *Pitcher \$36*

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

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