

BENNETT'S

kitchen · bar · market

SUMMER 2022

ROSEVILLE

SHARE PLATES

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| Trio of Dips gff v n 19 |
| <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i> |
| Spinach Dip gff v 15 |
| <i>spinach, jalapeño blended w/cheese & cream, house potato chips</i> |
| Salt & Pepper Prawns 23 |
| <i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i> |

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| Big Bang Tempura Shrimp 16 |
| <i>5 traditional style w/ spicy bang sauce</i> |
| Steamed Mussels # 24 |
| <i>fresh PEI mussels, garlic butter, parmesan bread</i> |
| Thai Chicken Sticks gff # 13 |
| <i>thai chili sauce, grilled chicken breast</i> |
| Prawn Cocktail gff # 19 |
| <i>4 wild white mexican prawns, cocktail sauce</i> |

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| Bennett's Butcher Board n 23 |
| <i>spiced nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i> |
| Cold Smoked Steelhead Trout Pate # 17 |
| <i>herbs & spices, cream cheese, crostini</i> |
| Jalapeño Cornbread gff v 14 |
| <i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i> |

SOUPS & SALADS

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| Asian Noodle Salad gff # n 17 |
| <i>greens, rice noodles, mango, roasted nuts, mint, sweet thai dressing shrimp \$8 – grilled salmon \$14</i> |
| Ahi Poke gff # 23 |
| <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing</i> |
| Heirloom Tomato & Burrata Salad gff # v 14 |
| <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil shrimp \$8 – sliced prosciutto \$6</i> |
| Chopped Salad gff 24 |
| <i>greens, grilled tri-tip, bacon, egg, tomatoes, point reyes blue cheese, radish, red wine vinaigrette</i> |

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| Mia Salad gff # n 21 |
| <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i> |
| Maui Beet Salad gff # v 16 |
| <i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$8 – grilled salmon \$14</i> |
| Caesar Salad gff # v 11 |
| <i>romaine, parmesan cheese & cornbread croutons grilled chicken \$6 – grilled salmon \$14</i> |

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| Bennett's Green Salad gff # 11 |
| <i>cucumbers, tomatoes, garbazo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette</i> |
| Butter Lettuce Salad gff # v n 14 |
| <i>fresh apples, point reyes blue cheese, house candied walnuts, maple vinaigrette shrimp \$8 – grilled salmon \$14</i> |
| Chicken Tortilla Soup gff # 16 |
| <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i> |
| Soup of the Day market price |

PRIME SEAFOOD & STEAKS

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| Grilled Salmon gff # 33 |
| <i>heirloom grains, spinach, citrus scallion drizzle</i> |
| Blackened Pacific Redfish gff # 23 |
| <i>sautéed spinach, parmesan</i> |
| Prawn Linguine 33 |
| <i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i> |
| Fresh Alaskan Halibut gff # 38 |
| <i>Pan roasted & served w/ house creamed corn, prosciutto & lemon scallion drizzle</i> |

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| Hoisin Marinated Bone-In Grilled Pork Chop gff # 29 |
| <i>mashed potatoes</i> |
| Short Rib gff 35 |
| <i>house braised certified angus, mashed potatoes horseradish cream</i> |
| Center Cut Filet gff 45 |
| <i>roasted asparagus, heirloom tomato, blue cheese dust, olive oil drizzle</i> |

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| Hand Cut Prime NY Strip gff market price |
| <i>all natural, serves 1-2 not included in monday wine & dine</i> |
| Bone In Aged Rib-Eye gff market price |
| <i>serves 2 or more -- Certified Angus Beef not included in monday wine & dine</i> |
| House Cut Porterhouse gff market price |
| <i>serves 2 or more -- Certified Angus Beef not included in monday wine & dine</i> |

OTHER FINE FOODS

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|---|
| Bennett's Cheeseburger 19 |
| <i>all chuck, handcrafted, black pepper aioli, acme roll, fries beyond burger (V) - available</i> |
| Chicken Panini 16 |
| <i>apple, brie, caramelized onion, sourdough, fries</i> |
| House-Made Meatloaf gff 21 |
| <i>mashed potatoes, jus, crispy onions</i> |
| Avocado Toast v # 17 |
| <i>acme pain au levain, avocado, watermelon radish, w/ salad greens & house vinaigrette</i> |
| Lasagna Bolonese 23 |
| <i>(please allow 18 minutes) parmesan garlic bread</i> |

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| Steak & Bacon Tacos gff 18 |
| <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i> |
| Grilled Chimichurri Chicken gff # 19 |
| <i>all natural chicken breast, heirloom grains, sautéed spinach</i> |
| Grilled Chicken, Bacon & Cheese Sandwich 18 |
| <i>acme roll, bacon, lettuce, tomato, onion, black pepper aioli, fries</i> |
| Grilled Mahi Tacos gff # 19 |
| <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i> |

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| BBQ Ribs & Fried Chicken 22 |
| <i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6</i> |
| Chicken Enchiladas gff 18 |
| <i>rotisserie chicken & roasted salsa, covered w/ salsa verde & jack cheese, cotija dust</i> |
| Bennett's Bánh Mí Sandwich 18 |
| <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i> |
| Carnitas Tacos gff 16 |
| <i>house-made corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, roasted corn salsa & cilantro</i> |

ON THE SIDE - 11

Sautéed Spinach gff # v
Roasted Asparagus gff # v

Mashed Potatoes gff v
Cauliflower Gratin gff

Pound of Fries gff v
Bacon Mac n' Cheese

Parmesan Garlic Bread v
Brussels Sprouts w/ Bacon & parmesan gff

HOUSE-MADE DESSERTS

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| Chocolate Pot de Crème gff n 9 |
| <i>sweetened cream</i> |
| Key Lime Pie 12 |

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| Banana Cream Pie 14 |
| <i>sweetened cream</i> |
| Carrot Cake gff n 12 |
| <i>cream cheese frosting, toasted pecans</i> |

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| Strawberry Shortcake 12 |
| <i>fresh berries & biscuit, sweetened cream, mint & sugar dust</i> |
| Lemon Creme Brulée gff 12 |

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 | 07-21-2022

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.

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SUMMER 2022

ROSEVILLE

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, Nicole Marie, <i>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> | 22 | 74 |
| Rombauer, <i>Carneros 2020</i> | 24 | 86 |

PINOT NOIR

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| * 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

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|--|----|-----|
| * 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 |
| Silver Oak, <i>Alexander Valley, 2018</i> | 30 | 110 |
| 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

Don Julio Passion Fruit Margarita
don julio blanco tequila, passionfruit, house sweet & sour, on draft – Pitcher \$51

Afternoon Delight
ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Spicy Chihuahua
el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 will be donated to benefit animal rescue

Espresso Martini
tahoe blue vodka, kahlua, house espresso, baileys irish cream

Irish Coffee
tullamore dew irish whiskey, coffee, sweetened cream

Dickel Rye Old Fashioned
barrel aged dickel rye, bitters, orange, luxardo cherry

Bennett's Mule
kettle one vodka, fresh lime juice, ginger beer, on draft – Pitcher \$51

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

Orange Marmalade Martini
tahoe blue vodka, orange marmalade

Bennetts Champagne Lemonade
house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

12.5

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

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

Bennett's Dickel Lemonade
bourbon, house lemonade, on draft – Pitcher \$41

Newgroni
Tanqueray 10, aperol & sweet vermouth

Raspberry Mojito
house-infused raspberry rum, lime juice, mint, 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 w/ white wine – Pitcher \$36

BEER

8

DRAFT

Corona Extra
Rotating Handle
Great White Belgium Ale
Knee Deep IPA
Trumer Pils
Bennett's Brew

6

BOTTLE

Lagunitas IPNA
Bud Light
Coors Light
Corona Premier
Guinness
Michelob Ultra
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

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

WEEKENDS 9a-2p | \$39 FOR TWO

Sabartes Brut add Juice \$2.50

\$\$\$ INFLATION BUSTING \$\$\$

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12