

BENNETT'S

kitchen · bar · market

SUMMER 2022

ROSEVILLE

SPECIAL BRUNCH COCKTAILS – 13

Orange Marmalade

Martini

tahoe blue vodka,
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, triple sec,
egg whites, sweetened cream

Pamplemousse

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

Avissi 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, w/ salad greens & vinaigrette

Corned Beef Hash gff 19
house braised, smashed potatoes, red bell, onion,
poached eggs

Veggie Omelet gff v 17
mushrooms, poblanos, onions, spinach, red bell
pepper, pepper jack, sour cream, smashed potatoes

Loaded Bacon Omelet gff 17
blistered tomatoes, cheddar, green onion,
sour cream, smashed potatoes

Huevos Rancheros gff 15
crispy corn tortilla chips, fried eggs,
ranchero sauce, beans a la charra,
cheddar & cotija cheese, sour cream

Avocado Toast v # 17
acme pain au levain, avocado, watermelon
radish, w/ salad greens & house vinaigrette

Stuffed French Toast 15
orange marmalade & cream cheese,
powdered sugar, sweetened cream

Eggs Benedict 18
english muffin, shaved ham, poached eggs,
hollandaise sauce & mixed fruit

Biscuits & Country Sausage Gravy 15
house baked buttermilk biscuits

Country Fried Steak 18
fresh hand-cut, smashed potatoes,
topped with sausage gravy

Chicken Wet Burrito 16
salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, sour cream

Chicken Tortilla Soup gff # 16
roasted tomatoes, black beans, rotisserie chicken,
cilantro, corn tortilla chips

Steak & Bacon Tacos gff 18
house-made corn tortillas, chipotle aioli, grilled steak,
chopped bacon, onions, lettuce, salsa & queso fresco

Bennett's Cheeseburger 19
all chuck, handcrafted, black pepper aioli, acme
roll, fries | **beyond burger (V) - available**

Chopped Salad gff 24
greens, grilled steak, bacon, egg, tomatoes, pt reyes
blue cheese, radish, red wine vinaigrette

Mia Salad gff # n 21
greens, warm rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

Ahi Poke gff # 23
fresh ahi, greens, avocado, ponzu sesame ginger
dressing

Maui Beet Salad gff # v 16
greens, ponzu sesame ginger dressing,
cucumber & goat cheese
sautéed shrimp \$10 – grilled salmon \$12

Asian Noodle Salad gff # n v 17
greens, rice noodles, mango, roasted nuts, mint,
sweet thai dressing | shrimp \$8 – grilled salmon \$14

Heirloom Tomato & Burrata Salad gff # v 14
fresh burrata, torn basil, balsamic reduction, extra
virgin olive oil | shrimp \$8 – sliced prosciutto \$6

SHARE PLATES

Trio of Dips gff v n 19
house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

Spinach Dip gff v 15
spinach, jalapeño blended w/cheese & cream,
house potato chips

Prawn Cocktail gff # 19
4 wild white mexican prawns, cocktail sauce

Bennett's Butcher Board n 23
spiced nuts, a selection of charcuterie, artisan cheeses,
house marinated olives, focaccia

Cold Smoked Steelhead Trout Pate # 17
herbs & spices, cream cheese, crostini

Jalapeño Cornbread gff v 14
house-made creamed corn, jalapeños, pan roasted,
served w/ jalapeño syrup & honey butter

ON THE SIDE – 8

bacon gff

ham gff

country sausage gff

smashed potatoes gff

eggs your way gff

avocado gff v #

fresh fruit gff v #

english muffin,
butter & jam v

green salad gff v #

caesar salad gff v #

KIDS BRUNCH – 7

Traditional Breakfast
scrambled eggs & bacon, ham or
sausage w/ toasted biscuit

Egg & Cheese Breakfast Sandwich
english muffin w/ cheddar cheese

Old School French Toast
strawberries & powdered sugar

Ham & Cheese Quesadilla
flour tortilla, cheddar cheese & ham

HOUSE-MADE DESSERTS

Lemon Creme Burlee gff 12

Chocolate Layer Cake gff n 9
sweetened cream & amarena cherries

Key Lime Pie 12

Banana Cream Pie 14
sweetened cream

Carrot Cake gff n 12
cream cheese frosting, toasted pecans

Strawberry Shortcake 12
fresh berries & biscuit, sweetened cream,
mint & sugar dust

Vanilla Ice Cream Sundae gff n 8
chocolate sauce, sweetened cream, candied walnuts

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 | 07-05-2022

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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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

* 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
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

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

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

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

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

Orange Marmalade Martini
tahoe blue vodka, orange marmalade

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

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

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

DRAFT

8

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

6

BOTTLE

6

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

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

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