

BENNETT'S

kitchen · bar · market



TASTE OF BENNETT'S

☼☼☼ INFLATION BUSTING HAPPY HOUR ☼☼☼

ROSEVILLE | SACRAMENTO | Daily 2 – 6 pm

Featuring: 7oz. wine pour & "country club style" cocktails

SIPS & TASTES

\$6

plates

- **Spicy Cheese, Roasted Corn & Chicken Flautas** – topped w/ chipotle aioli, mango salsa & jalapeño dipping sauce
- **Garlic & Parmesan Fries** gff v – finished w/ salt, pepper & parsley
- **Seafood Acapulco** gff # – spicy bay shrimp cocktail, avocado, chips

wine

- **Sabartes** – Brut Reserve Cava, *Spain NV*
- **C.P.** – Cabernet, *Paso Robles 2017*
- **La Vielle Ferme** – Rose, *France 2020*

cocktails

- **Lemon Drop** – house infused lemon vodka, triple sec, fresh lemon juice, sugar rim
- **Raspberry Martini** – house infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube

SIPS & TASTES

\$9

plates

- **Guacamole** gff v – house-made tortilla chips
- **Calamari Stack** – rhode islands finest, tarragon aioli dipping sauce, & lemon slaw
- **Wedge Salad** gff – crisp iceberg, house-made blue cheese dressing & crumbles, tomatoes, bacon, red onion

wine

- **Avisi Treviso** – Prosecco, *Italy NV*
- **Line 39** – Cabernet Sauvignon, *Monterey/Lodi 2018*
- **Bonavita Branco** – *Lisboa, Portugal 2019*

cocktails

- **Bennetts Champagne Lemonade** – house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
- **Watermelon Mule** – absolute watermelon vodka, agave, fresh lime juice, ginger beer

SIPS & TASTES

\$12

plates

- **Grilled Salmon Sandwich** – grilled sourdough, lemon slaw, tarragon aioli, cucumbers, dill & french fries
- **1/4lb Cheeseburger** – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
- **Baked Brie** v – toasted focaccia, rosemary, sliced apple

wine

- **Chandon Brut** – *Napa NV*
- **Huntaway Reserve** – Sauvignon Blanc, *NZ 2019*
- **Argyle** – Pinot Noir, *WillametteValley 2019*
- **Moniz Family** – Cuvee Oliva, *Sonoma 2019*

cocktails

- **Espresso Martini** – tahoe blue vodka, kahlua, house espresso, baileys irish cream
- **Don Julio Blanco Cadillac Margarita Rocks** – fresh juices, agave nectar, float of grand marnier, salted rim

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.

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.