

PRIME RIB WEEKENDS
Available Fri • Sat • Sun | after 3pm

BENNETT'S

Wine & Dine Mondays
\$65 for 2
Includes a bottle of wine, salad & 2 entrées

kitchen • bar • market

WINTER 2023

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

Pamplemousse

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

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Peoma Brut – Cava, Spain – Cava, Spain 30

Chandon Brut – Napa 52

Canard-Duchene Brut – Champagne, France 90

Avissi Treviso – Prosecco, Italy 32

Schramsberg Brut – Rosé, Napa 94

BRUNCH

Weekends from 9am-2pm

Lox Plate 19
wild oregon salmon, cucumbers, tomatoes, cream
cheese, toasted everything bagel

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

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

Two Eggs Your Way 15
sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butter

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

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

Quiche v 16
roasted mushrooms, red bell, caramelized onions,
spinach & gruyère, w/ salad greens & vinaigrette

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

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

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

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

Chopped Salad gff 24
greens, grilled sirloin, bacon, egg, tomatoes,
shaft blue cheese, red wine vinaigrette

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

Biscuits & Country Sausage Gravy 15
house baked buttermilk biscuits

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

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

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

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

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

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

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

SHARE PLATES

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

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

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

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

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

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 v

eggs your way gff
avocado gff v #

fresh fruit gff v #
english muffin, butter & jam 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

Key Lime Pie 12
sweet cream

Chocolate Pot de Crème gff n 9
sweet cream

Carrot Cake gff n 10
cream cheese frosting, toasted pecans

Chocolate Layer Cake gff 14
sweet cream & amarena cherries

Apple Berry Crisp 12
sweet cream

Buttercake, fresh out of the oven 13
sweet cream

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 | B.12-26-2022

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.

BENNETT'S

kitchen · bar · market

WINTER 2023

ROSEVILLE

WINE (vintage subject to change) - *Select Wine & Dine Bottle Offerings

BUBBLE

*Poema Brut Cava, Spain	11	30
*Avisi Treviso Prosecco, Italy	12	32
Chandon Brut, Napa	15	52
Schramsberg Brut Rosé, Napa	19	94
Canard-Duchene Brut, Champagne, France	18	90

ROSÉ

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

WHITES

*Bonavita Branco, Lisboa Portugal 2021	12	39
*Wither Hills Sauvignon Blanc, NZ 2021	15	48
Grgich Hills Sauvignon Blanc, Napa 2019	19	66
*Condes de Albarei, Albarino, Spain 2021	13	46
*BIO Viognier & Gewurztraminer, Thracian Valley, Bulgaria	14	46

REDS

*Banfi Chianti Classico DOCG, Italy 2019	12	43
St Francis, Merlot, Sonoma 2018	15	55
Frog's Leap Zinfandel, Napa 2020	20	74
*Sean Minor, Nicole Marie, North Coast 2021	14	46
Meyer Syrah, Yorkville Highlands, Mendocino 2016	13	48
*Wise Villa, Zinfandel, Placer 2019	13	48
Frank Family Zinfandel, Napa 2018	25	92

CHARDONNAY

*Mer Soleil Silver Unoaked, Monterey County 2019	13	42
*Harken, Central Coast 2020	14	48
Rutherford Ranch, Napa Valley 2018	15	53
Frank Family, Carneros 2019	22	74
Rombauer, Carneros 2020	24	86

PINOT NOIR

*Falcon's Perch, Monterey 2020	13	46
MacRostie, Sonoma Coast 2021	16	59
Pali Wine, Huntington, Santa Barbara 2018	15	56
Benton-Lane Estate, Willamette Valley, 2019	14	52
ROCO, Gravel Road, Willamette Valley, NV	17	63
Flowers, Sonoma Coast, 2019	25	89

CABERNET SAUVIGNON

*Line 39, Monterey/Lodi 2018	12	42
*CP, Paso Robles 2017	13	46
*Moniz Family, Cuvee Olivia, Sonoma 2019	14	48
Insider Vinum, Paso Robles 2018	16	59
Beringer, Knights Valley, Napa 2018	18	66
Two Horns Reserve, Spring Mtn, Napa 2014	22	81
Big Pour, Napa Valley 2017	29	107
Silver Oak, Alexander Valley, 2018	31	110
Ackerman Family Vineyards, Napa 2018	35	129
Caymus, Napa Valley (750 ml), 2019	34	126
Caymus, Napa Valley (Liter), 2019	34	160
Kelly Fleming, Napa Valley 2017		175

HOUSE COCKTAILS

14

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

Paloma
21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Spicy Chihuahua
el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

Orange Marmalade Martini
tahoe blue vodka, orange marmalade

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

Pecan Old Fashioned
house pecan infused george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters

Cranberry Spiced Martini
ketel one vodka, fresh cranberry purée, lemon juice, spiced syrup, chandon brut

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

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

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

An Apple A Day
crown royal, gala apple, fresh lime juice, luxardo cherry juice

13

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

Cuban Style Red Sangria
moniz family red wine, brandy, fresh juices and dark cane sugar, sparkling water - Pitcher \$36

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

Rum Runner Freeze
mahina hawaiian dark rum, pineapple, passionfruit, orange juice, - Pitcher \$36

Raspberry Mojito
house-infused raspberry rum, lime juice, mint, soda water

Frose
california rose, bennett's vodka, - Pitcher \$42

Spagliato
21 seeds valencia orange tequila, campari, sweet vermouth, avissi prosecco

BEER

8

DRAFT

Sexi Mexi
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
Daura Damm 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 | \$44 FOR TWO

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

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12

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