

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

PALM BEACH
 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 41
 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 14
 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, jack cheese,
 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,
 grilled 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
 thai chicken \$6 – sautéed shrimp \$10 –
 grilled tri-tip \$8 – grilled salmon \$12

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

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

SPINACH DIP gff 15
 spinach, jalapeño blended w/cheese &
 cream, house potato chips

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

*** To go orders available on line at www.bennettsamericancooking.com – For delivery visit: DoorDash ***

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. 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. — Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us.

WINE

BUBBLE

*Sabartes Brut Reserve 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
Dom Pérignon Champagne, France		175

ROSÉ

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

WHITES

*Pluma Vino Verde, Blend Portugal 2019	12	39
*Huntaway Reserve Sauvignon Blanc, NZ 2019	14	48
Grgich Hills Sauvignon Blanc, Napa 2019	16	59
*Condes de Albarei, Albarino, Spain 2020	13	46

REDS

*Banfi Chianti Classico DOCG, Italy 2019	12	43
Oberon Merlot, Napa 2018	16	57
Frog's Leap Zinfandel, Napa 2019	20	74
*Sean Minor, Nicole Marie, North Coast 2019	13	46
Meyer Syrah, Yorkville Highlands, Mendocino 2016	13	48
*Wise Villa, Zinfandel, Placer 2017	12	41
Frank Family Zinfandel, Napa 2018	25	92
Arrow & Branch, Right Bank Blend, Napa 2017		165

CHARDONNAY

*Harken, Central Coast 2020	13	48
Rutherford Ranch, Napa Valley 2018	15	53
Frank Family, Carneros 2019	21	74
Rombauer, Carneros 2020	24	86

PINOT NOIR

*Falcon's Perch, Monterey 2020	13	46
Argyle, Willamette Valley, 2019	14	52
Pali Wine, Huntington, Santa Barbara 2018	15	56
Bin 6410, Sonoma 2019	16	59
Bennett Valley Reserve, Sonoma 2018	22	81
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
Two Horns Reserve, Spring Mtn, Napa 2014	25	92
Big Pour, Napa Valley 2017	29	107
Ackerman Family Vineyards, Napa 2018	35	129
Caymus, Napa Valley, 2019	34	126
Kelly Fleming, Napa Valley 2017	45	160

<p>HAPPY HOUR WINE DAILY 2-6 PM</p> <p>7oz POUR</p>	10 per glass	17 per glass
	<p>Adi Rosé, Paso Robles 2019</p> <p>Harken Chardonnay, Central Coast 2020</p> <p>Falcon's Perch Pinot Noir, Monterey 2020</p>	<p>Frank Family Chardonnay, Carneros 2019</p> <p>Two Horns Reserve Cabernet, Spring Mtn, Napa 2014</p> <p>Bennett Valley Reserve Pinot Noir, Sonoma 2018</p>

BEER 6

BOTTLE & CAN

- Lagunitas IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Omission Lager gff
- Track 7 Panic IPA
- Big Sexy Rotating - *Please Ask*
- North Coast Pranzster
- The Bruery Mischief

HOUSE COCKTAILS

13.5	<p>ORANGE MARMALADE MARTINI tito's vodka, orange liqueur, orange marmalade</p> <p>PALM BEACH ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme</p> <p>DICKEL RYE OLD FASHIONED barrel aged dickel rye, bitters, orange, amarena cherry</p>	<p>SPICY CHIHUAHUA el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup – \$1 will be donated to benefit animal rescue</p> <p>DON JULIO MARGARITA don julio blanco tequila, fresh juices, agave</p> <p>BLOODY MARY bennett's vodka, spicy house mix, candied bacon</p>	<p>AFTERNOON DELIGHT ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup</p> <p>NEWGRONI tanqueray 10, aperol & carpano antica sweet vermouth</p> <p>A NAPA AFTERNOON lo-fi dry vermouth, cane syrup, tonic & rosemary</p>
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12.5	10 - HAPPY HOUR DAILY 2-6PM
<p>RASPBERRY MARTINI house-infused raspberry vodka, fresh lemon juice, single cube, soda water</p> <p>LEMON DROP house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</p>	<p>BENNETT'S DICKEL LEMONADE bourbon, house lemonade, on draft</p> <p>BENNETT'S MULE tahoe blue vodka, fresh lime juice, ginger beer, on draft</p> <p>RASPBERRY MOJITO house-infused raspberry rum, lime juice, mint, soda water</p>

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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