

SOUPS ● SALADS

BOWL OF SOUP | 6

Soup du jour

BAJA CHICKEN SALAD | 17

Chopped romaine, olives, chipotle chicken, tomatoes, black beans, queso fresca, pepitas, cilantro lime ranch (GF)

HARVEST SALAD | 14 

Spinach, shredded fall veggies, blue cheese, bacon, dried blueberries, roasted sunflower seeds, sherry vinaigrette. (GF)

CLASSIC CAESAR | 14

Romaine, shaved parmesan cheese & garlic croutons

Add Chipotle Chicken, Mahi Mahi or Crab Cake | 7

QUICK BITES

POUTINE | 14

Shoestring fries, topped with cheese curds, & a Cabernet Franc infused demi glaze

CHEESE & CHARCUTERIE BOARD | 20

Local & imported cheeses & cured meats

CHEESESTEAK EGG ROLLS | 12

With Sriracha Ketchup

FOR STARTERS

CRISPY WINGS | 15 

Brined & fried with choice of mild, buffalo, honey sriracha sauce or lemon pepper dry rub. Served with celery sticks & blue cheese or ranch dressing

MAC - N- CHEESE | 16

Cavatappi pasta in white cheddar cheese sauce

Choice of toppings

butter crunch, crab & gruyere or smoky bacon

TURKEY CHILI | 7

All natural ground turkey & pinto beans slow simmered in Hidden Sands IPA w/ sour cream & cheddar

CHIPS & SALSA | 7

Corn tortillas, roasted jersey tomato salsa (GF)

CHIPS & DIP | 7

Fresh veggies, roasted red pepper hummus, cilantro lime ranch & fresh guacamole

TACOS | 14

THE CLASSIC (3)

Crispy shell, ground beef, lettuce, shredded cheese & sour cream (GF)

CHIPOTLE CHICKEN (3) 

Corn tortilla, roasted corn, lettuce, pico de gallo, queso fresca (GF)

MAHI MAHI (3)

Corn Tortilla, sweet lime slaw, black beans, garlic aioli (GF)

CASUAL FARE

FOODIE BURGERS

choice of brioche bun or as a salad bowl | sub fries or side salad \$2

AMERICAN BURGER

16

American cheese, LTO, pickle, sauce Louie

Add bacon or avocado

2

TURKEY SMASH BURGER

17

Gruyere cheese, LTO, pickle, roasted garlic aioli

BEYOND BURGER

16

LTO, avocado & pickle on a gluten free bun

CRAB CAKE SANDWICH 

15

Lump crab, LTO, pickle & jalapeño tarter sauce

HEARTY CHOICES

FISH & CHIPS

14

Hidden Sands beer battered Atlantic Cod & malt vinegar dusted fries served with tarter sauce

CHIPOTLE CHICKEN RICE BOWL

14

Mexican Rice, red beans, roasted corn, pico de gallo & cilantro lime ranch

VINTNER' FAVORITES

Sandwiches served with house chips | sub fries or side salad \$2

PEPPERONI FLATBREAD

15

Pepperoni & Cheese

MARGHERITA FLATBREAD

15

Fresh Tomato & blended cheese

CHEESE STEAK LOUIE 

18

Shaved rib eye, white cheddar sauce, "wit or wit out", served with a pickle

B.L.A.T.

14

Bacon, lettuce, avocado, pickle & jersey tomatoes

TURKEY GOBBLER

15

Roasted turkey breast, brioche stuffing, cranberry sauce, turkey gravy, served open faced on brioche toast

LOUIE'S LOADED NACHO'S

15

Choice of beef, turkey chili or chipotle chicken, topped with bacon, cheese sauce, scallions, pico de gallo, queso fresca

(GF = Gluten Free)

SIDES

Shoestring Fries, Malt Vinegar Fries, Red Beans, Side Salad (All GF)

7

Chocolate Mousse

6

A whipped chocolate dessert topped with berries

Desserts

Chipwich

1 for 6 or 3 for 15

Rolled in your choice of chocolate chips, rainbow or chocolate sprinkles.

RENAULT SIGNATURE WINES

WHITE

2018 Rose - On Tap 	8
NV Rose	9/28
2020 Fleur de Blanc 	9/28
2018 Riesling 	8/28
2019 Chardonnay Reserve	11/34

CHAMPAGNE

Sparkling Cider- On Tap 	9/30
2019 Pink Champagne Reserve	11/39

RED

2020 Rouge 	9/28
2019 Cabernet Sauvignon	9/32
2019 Merlot	11/36
2019 Meritage	12/39
2020 Cabernet Franc 	12/40
2018 Port	12/45



BY THE CARAFE | Qtr Liter \$12 | 1/2 Liter \$20

Inside Tasting Room Only

PINK SANGRIA

Rosé, White Wine, Absolut Pear & Elder flower vodka, white grape juice, cranberry juice, lemon juice, triple sec
25

BY THE PITCHER PATRON MARGARITA

Patron Silver, orange liqueur, lemon and lime juice, agave, topped with fresh lime
28

RED SANGRIA

Red wine, orange juice, cranberry juice, orange liqueur topped with Champagne
25

Single/ Bucket

BEER

Tall Boys

Michelob Ultra	6/27	Yuengling 16oz	8
Modelo	6/27	Budweiser 16oz	8
Blue Moon	6/27	Bud Light 16oz	8
Bud Light	6/27	Coors Light 16oz	8
Budweiser	6/27	Heineken 16oz	8
Coors Light	6/27	Guinness 14.9oz	8
Miller Lite	6/27	Blue Moon Belgium Wheat 16oz	8
Yuengling 12oz	6/27	608 Double IPA - Hidden Sands 16oz	9
Stella 11.2oz	6/27	Watermelon Splash - Hidden Sands 16oz	9
Heineken	7/32	Citrus Sour - Hidden Sands 16oz	9
Heineken Light	7/32	Mixed Berry - Hidden Sands 16oz	9
Corona	7/32		
Corona Light	7/32		
Samuel Adams Boston Lager	7/32		
Evolution Craft Brewery - Jacques Au Lantern Pumpkin Ale 	7/32		
White Claw Hard Seltzer (Variety)	8/37		

608 Double IPA

Brewed with pilsner, rye, and flaked oats. Hopped with Amarillo and Centennial. Balanced bitterness, malt sweetness, and piney flavors.

7% ABV
9



Citrus Sour

Sand Blasted series flavored with orange, lemon and lime, a colorful must try sour.

5% ABV
9

Mixed Berry

American Wheat Ale loaded with fresh berries and lightly hopped.

5.5% ABV
9

Watermelon Splash

A twist on our traditional Sand Blasted Sour. Watermelon added to compliment this tart, crisp & refreshing beer

4% ABV
9

Specialty Cocktail Features

APPLE CIDER MARGARITA

Patron Silver, Brandy, Apple Cider, lemon juice & cinnamon sugar rim

14

MAKE YOUR MARK

Vivamee Signature Maker's mark, Sweet Vermouth, lemon juice, & blueberry puree, garnished with a lemon peel

16

PEANUT BUTTERRENAULT

Skrewball Peanut Butter Whiskey, lemon juice, topped with red wine

14

Purchase your Signature Maker's Mark bottle today!
VIVAMEE Private Select - \$100 Per Bottle -Limited Release-



Join our Wine Club and receive 3 Signature Renault bottles per quarter along with discounts on great events for you and your family throughout the year!

Scan here for more info!

