

SOUP & SALADS

BOWL OF SOUP | 7

Soup du jour

BERRY SALAD | 14

Mixed greens, strawberries, local blueberries, smoked bacon, crumbled blue, blueberry vinaigrette

Add Chipotle Chicken | 7

CLASSIC CAESAR | 14

Romaine, shaved parmesan cheese & garlic croutons

FOR STARTERS

CRISPY WINGS | 15 

Brined & fried with choice of mild, buffalo, honey sriracha sauce, lemon pepper dry rub or salt & red wine vinegar 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 or bacon

CASUAL FARE

HEARTY CHOICES

Choice of brioche bun or as a salad bowl | sub. fries or side salad +2

AMERICAN BURGER | 16

American cheese, LTO, pickle, Louie sauce

Add bacon or avocado +2

TURKEY SMASH BURGER | 17 

Gruyere cheese, LTO, pickle, roasted garlic aioli

FISH & CHIPS | 16

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

CHIPOTLE CHICKEN RICE BOWL | 14

Mexican rice, red beans, roasted corn, queso fresco, pico de gallo & cilantro lime ranch

PEPPERONI FLATBREAD | 15

Pepperoni & cheese

MARGHERITA FLATBREAD | 15

Fresh tomato & blended cheeses

SIDES: SHOESTRING FRIES • MALT VINEGAR FRIES • SIDE SALAD | 7 (all gf)

DESSERTS

JAR CAKES | 7 each

LEMON BLUEBERRY - Layers of lemon & blueberry filling between vanilla cake, topped w/ cinnamon streusel crumb topping

TROPICAL PARADISE - Vanilla cake layered w/ coconut mousse & pineapple compote, topped w/ whipped cream & toasted coconut

GRASSHOPPER - Chocolate cake layered w/ refreshing mint mousse & Oreo crumbs topped w/ chocolate ganache

S'MORES BOARD - 4-6 PEOPLE | 35 6-8 PEOPLE | 50

DIY s'mores kit with large marshmallows, Hershey chocolate bars, graham crackers, & skewers to toast

CAFÉ LE FLEUR 1864 MEDIUM ROAST COFFEE | 4 • MIGHTY LEAF ORGANIC TEA | 4

QUICK BITES

CHIPS & SALSA | 8

Corn tortillas, roasted jersey tomato salsa (gf)

CHEESE & CHARCUTERIE BOARD | 20

Local & imported cheeses & cured meats

CHEESESTEAK EGG ROLLS | 12

with sriracha ketchup

TURKEY CHILI | 7

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

CHIPS & DIP | 8

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

SOURDOUGH BREAD BOWL | 24

Served with spinach & artichoke dip, chips & sourdough bread

(gf = gluten free)

FAVORITES

Sandwiches served with house chips | sub. fries or side salad +2

CHEESE STEAK LOUIE | 18

Shaved brisket, white cheddar sauce, wit or wit out

B.L.A.T. | 14

Bacon, lettuce, avocado, Jersey tomato on brioche bun

CHIPOTLE CHICKEN TACO | 3 for 14 (gf)

Corn tortilla, roasted corn, lettuce, pico de gallo, queso fresco

THE CLASSIC TACO | 3 for 14 (gf)

Crispy shell, ground beef, lettuce, shredded cheese, sour cream

LOUIE'S LOADED NACHOS | 15 

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

RENAULT SIGNATURE WINES



WHITE


Rose  375 9/28
 2020 Fleur de Blanc 9/28
 2018 Riesling- On Tap  375  9/28
 2018 Chardonnay Reserve 11/34

CHAMPAGNE

American Champagne 9/28
 Sparkling Cider- On Tap  9/28
 2019 Pink Champagne Reserve 11/36
 Blueberry Champagne 12/42
 American Champagne Reserve 12/40

RED

Rouge- On Tap  375 9/28
 2019 Cabernet Sauvignon 11/36
 2019 Merlot 10/34
 2019 Meritage 11/36
 2020 Cabernet Franc  12/40
 2018 Port 12/45

 BY THE CARAFE | Qtr Liter \$12 | 1/2 Liter \$20
 375ml Bottles | \$18

BEER Single / Bucket (5)

DOMESTIC 6/27

Michelob Ultra, Blue Moon, Bud Light, Budweiser, Coors Light, Miller Lite, Yuengling, Samuel Adams Boston Lager

IMPORT 7/32

Modelo, Stella Artois, Corona, Corona Light, Heineken, Heineken Light

SPECIALTY 8/37

White Claw Hard Seltzer (Black Cherry or Mango)
 Hidden Sands Brewing Co. Cans (Watermelon/ Citrus Splash)

SUMMER SIPS

LOUIE RUM PUNCH 8

Blend of Cruzan Light & Aged Rums, Myer's Dark Rum, Brandy, Peach, Lemon, Tea

APEROL SPRITZ 10

Renault American Champagne, Aperol, Orange

PATRÓN PALOMA 12

Patrón Reposado, Fresh Grapefruit, Lime, Agave

LOVE BITE 12

Vodka, Passionfruit, Lemon, Renault Riesling Float

BY THE PITCHER

WHITE SANGRIA

Crisp White Wine, St-Germaine Elderflower, Fresh Juice

9/29

SIGNATURE ROSÉ SANGRIA

Rosé, Summer Fruit, Honey, Lemon

9/29

RED SANGRIA

Spiced Red Wine, Brandy, Orange, Citrus

9/29

107 IPA

Pilsner Wheat, Spelt, & Caramel Melts Hopped with Citra, Centennial and Columbus

6% ABV

8



Available can or draft

Amber Sands

A Hazy Amber Ale with German Malt, Lightly Toasted and Sweet with a Light Noble Hop Presence

6% ABV

8

Strawberry Wheat

Heaps of NJ Honey added to a Pilsner Malt, Red Wheat, White Wheat blended with Strawberries

5.5% ABV

8

800' Pilsner

A Keller Pils – Bright, Crisp and Refreshing

6% ABV

8

CLASSIC CRAFT COCKTAILS

FRENCH 75

Beefeater Gin, Lemon, Sugar, Renault American Champagne

12

BOULEVARDIER

Renault Signature Maker's Mark, Dolin Sweet Vermouth, Campari

14

BEE'S KNEES

Bluecoat Gin, Honey, Lemon, Lavender Bitters

12

Purchase your Signature Maker's Mark bottle today!
 VIVÂMEE 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!

