

**RENAULT SIGNATURE WINES**

<b>RED</b>	<b>WHITE &amp; ROSÉ</b>
<b>Rouge</b> - Cedar notes, light <i>9/28</i>	<b>Rosé</b> - Pomegranate & cherry notes, dry <i>9/28</i>
<b>2019 Cabernet Sauvignon</b> - Jammy, dry <i>11/36</i>	<b>2020 Fleur de Blanc</b> - Fruits & florals, off-dry <i>9/28</i>
<b>Meritage</b> - Cloves & cherry, full-bodied <i>11/36</i>	<b>2018 Riesling</b> - Melon notes, semi-sweet <i>9/28</i>
<b>2020 Cabernet Franc</b> - Black pepper notes, full-bodied <i>12/40</i>	<b>2018 Chardonnay Reserve</b> - Apple finish, dry <i>11/34</i>
<b>2018 Port</b> - Dessert, sweet <i>12/45</i>	
<b>CHAMPAGNE SPARKLING</b>	<b>American Champagne Reserve</b> - Citrus, dry <i>12/40</i>
	<b>Pink Champagne Reserve</b> - Fruity, dry <i>11/36</i>
	<b>Sparkling Cider</b> - Crisp, dry <i>9/28</i>
	<b>Blueberry</b> - Semi-sweet <i>12/42</i>
<b>FLIGHTS</b>	<b>The Louie Special</b> Choose four wines of your choice <i>18</i>
	<b>Renault Premier</b> Choose any four wines & one Champagne <i>22</i>

*Wine flight:  
Four wines  
or four wines &  
one Champagne*

**CHARCUTERIE & BRUSCHETTA BOARD 25**

Chef selection of cheese & cured meats, grilled peach & gorgonzola bruschetta, traditional bruschetta, crostini, lavash

*Cabernet  
Sauvignon*

**SOUP TOMATO BISQUE** Grilled baguette, fontina cheese *13*

*Pink Champagne*

**SALAD** Add: Sofrito Chicken +7 | Flat Iron Steak +8 | Cajun Salmon +8

**RENAULT HOUSE SALAD** Baby spinach, chopped egg, grape tomato, shallots, crispy peppered bacon, sweet & sour vinaigrette *14 (gf)*

*Rosé*

**PEAR & WALNUT SALAD** Mixed greens, walnuts, pear, goat cheese, crème fraiche dressing *14 (gf)*

*Riesling*

**FOR THE TABLE**

**BAVARIAN PRETZEL** Light wine sauce, mustard *12*

*Cabernet Franc*

**BUFFALO CAULIFLOWER BITES** Mildly spicy fried cauliflower, celery, blue cheese *12*

*Rouge*

**STEAK FRIES** Old Bay seasoned steak fries with a smoked paprika white cheese sauce *12*

*Port*

**PROSCIUTTO & FIG** Prosciutto di parma, fresh figs, balsamic reduction, EVOO *13 (gf)*

*Meritage*

**SHORT RIB WAFFLE FRIES** Waffle fries, short rib, caramelized onions, feta cheese *15*

*Pink Champagne*

**PICO SHRIMP** Lime tequila shrimp, pico, guacamole, fried tortillas *15 (gf)*

*Chardonnay*

**CALAMARI** Lemon aioli *16*

*Fleur de Blanc*

**CRAB & AVOCADO TOAST** Jumbo crab, boursin cheese, avocado, grilled baguette *16*

*Cabernet Franc*

**CRISPY LETTUCE WRAPS** Boston lettuce cup, seared hot sausage, porcini mushroom, cheddar cheese *16 (gf)*

*Chardonnay*

**MAINS**

**GRILLED VEGETABLE PANINI** Grilled zucchini, thin carrots, golden beets, plum tomato, fontina cheese, pesto, beet & onion baguette *15 (vo)*

*Fleur de Blanc*

**CHICKEN TOSTADAS** Sofrito chicken, crispy tortilla, lime crema, shredded lettuce *15 (gf)*

*Meritage*

**LOUIE'S PRIME BURGER** Gruyere cheese, baby spinach, tomato, spicy remoulade, crispy fries *17 (gf)*

*Rouge*

**PORCINI CRUSTED LAMB CHOPS** Fried leeks, Rouge demi *22*

**FLAT BREADS**

*Rosé  
American Champagne  
Rouge*

- Shrimp, roasted garlic, cilantro, mozzarella, grana padano parmesan cheese *16*
- Prosciutto, sundried tomato, arugula, extra virgin olive oil, fontina cheese *12*
- Goat cheese, fig reduction, arugula, extra virgin olive oil, salt & pepper *12*

*(gf) = gluten free*

*(gfo) = gluten free option*

*(vo) = vegan option*

## 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, Guinness

### SPECIALTY 8/37

White Claw Hard Seltzer -  
Black Cherry or Mango

**DRAFTS** - Seasonal & rotating

### HIDDEN SANDS BREWING CO. -

Cans or draft available, seasonal & rotating

## SANGRIA BY THE PITCHER 9/34

### WHITE SANGRIA

Crisp white wine, elderflower, fresh juice

### RED SANGRIA

Spiced red wine, brandy, orange, citrus

## COCKTAILS

### CANDY CANE MARTINI 12

Vanilla vodka, peppermint schnapps, cream & almond

### CHOCOLATE COVERED NUTS & BERRIES 13

Disaronno, Chambord, white chocolate liquor, vanilla cream

### HOT TRADITIONAL MULLED WINE 14

The coziest winter cocktail, warmed red wine with apple, oranges, seasonal spices & bit of brandy

### HOT SPICED CIDER 14

Homemade cider simmered with apples, orange slices, seasonal spices & cinnamon, spiked with rum

### BOURBON APPLE SMASH 10

Bourbon, sour apple, pineapple, lemon lime soda, cinnamon sugar rim

### PAR FOR THE COURSE 12

Hennessy, lemon lime soda, cranberry juice & lime juice

### FRENCH 75 12

Beefeater gin, lemon, sugar, Renault American Champagne

### BOULEVARDIER 14

Renault signature Maker's Mark, sweet vermouth, Campari

### APEROL SPRITZ 10

Sparkling wine, Aperol, orange

### PALOMA 12

Tequila, fresh grapefruit, lime, agave

## DESSERTS *from Café La Fleur*

*Wine flight:  
Four wines  
or four wines and  
one Champagne*

### SIGNATURE CUPCAKE TRIO *Choose any 3 cupcakes (contains alcohol)* 8

- **BLUEBERRY** Vanilla cupcake, house made blueberry jam, blueberry buttercream
- **FLEUR DE BLANC** Vanilla cupcake, fig jam, honey goat cheese buttercream
- **PORT** Chocolate cupcake, amarena cherry buttercream, dark chocolate ganache
- **RIESLING** Vanilla cupcake, raisins & walnuts, brie & cream cheese buttercream
- **PINK CHAMPAGNE** Pink vanilla cupcake, strawberry/grapefruit house made marmalade, pink Champagne buttercream
- **ROUGE** Red velvet cupcake, honey caramel & pecans, spiced white chocolate cream cheese buttercream

*Sparkling Cider*

### SPICED APPLE CRISP With vanilla anglais 7

*Blueberry*

### KEY LIME CHEESECAKE 7

*Riesling*

### WHITE CHOCOLATE MOUSSE FILLED PROFITEROLES 7

Cream puffs with chocolate sauce & fresh berries



### JOIN THE WINE CLUB AT RENAULT

and receive 3 signature Renault bottles per quarter, along with discounts on great events for you & your family throughout the year!

Scan the QR code for more information.

