

RENAULT SIGNATURE WINES

RED	<i>Glass / Carafe / Bottle</i>	WHITE & ROSÉ	<i>Glass / Carafe / Bottle</i>
Rouge - Cedar notes, light	<i>11 / 24 / 34</i>	Rosé - Pomegranate & cherry notes, dry	<i>11 / 24 / 34</i>
Merlot - Earthy, tobacco notes, dry	<i>11 / 24 / 34</i>	2020 Fleur de Blanc - Fruits & florals, off-dry	<i>11 / 24 / 34</i>
2019 Cabernet Sauvignon - Jammy, dry	<i>13 / 30 / 44</i>	2018 Riesling - Melon notes, semi-sweet	<i>11 / 24 / 34</i>
Meritage - Cloves & cherry, full-bodied	<i>13 / 30 / 44</i>	2018 Chardonnay Reserve - Apple finish, dry	<i>13 / 28 / 40</i>
2020 Cabernet Franc - Black pepper notes, full-bodied	<i>13.50 / 32 / 45</i>		
2018 Port - Dessert, sweet	<i>14 / - / 50</i>		
CHAMPAGNE SPARKLING	American Champagne Reserve - Citrus, dry <i>13.50 / 47</i>	Pink Champagne Reserve - Fruity, dry <i>13 / 44</i>	
	Sparkling Cider - Crisp, dry <i>10.50 / 32</i>	Blueberry - Semi-sweet <i>13.50 / 49</i>	
FLIGHTS	The Louie Special Choose 4 wines <i>20</i> Renault Premier Choose 4 wines & 1 Champagne <i>24</i>		

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

CHARCUTERIE & BRUSCHETTA BOARD 27

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

*Cabernet Sauvignon
Cabernet Franc*

SOUP

TOMATO BISQUE Grilled baguette, fontina cheese *13 (v)*

FIVE ONION Caramelized onions, beef bone stock, brioche, gruyere melt *11*

Pink Champagne

SALAD *Add: Grilled Chicken +7 | Steak +8 | Grilled Salmon +8*

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

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

Rosé

FOR THE TABLE

BAVARIAN PRETZEL Light wine sauce, mustard *12 (v)*

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

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

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

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

CALAMARI Lemon aioli *16*

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

LETTUCE WRAPS Seared hot sausage, porcini mushroom, cheddar cheese *16 (gf)*

GUACAMOLE BITES Crispy guacamole fritters *12 (v)*

CHICKEN WINGS Parmesan - *Parmesan butter, ranch 14*

Buffalo - *Buffalo sauce, blue cheese, celery 14*

Asian - *Korean barbecue, scallions 14*

*Riesling
Cabernet Franc
Rouge
Meritage
Pink Champagne
Chardonnay
Fleur de Blanc
Cabernet Franc
Pink Champagne
American Champagne
Riesling
Rosé*

MAINS

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

LOUIE'S PRIME BURGER Gruyere cheese, baby spinach, tomato, spicy remoulade, crispy fries *17 (optional gluten free bun)*

GRANA PADANO CRUSTED CHICKEN BREAST Cheese stuffed tortelloni, spinach alfredo *24*

BLUE CHEESE NY STRIP Herb roasted potatoes, mushrooms, blue cheese, asparagus *35*

GRILLED SALMON Cauliflower rice, tomato leek ragout *28*

*Fleur de Blanc
Meritage
Chardonnay
Cabernet Sauvignon
Rosé*

FLAT BREADS *optional cauliflower pizza crust +2*

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 (v)*

Veggie, sautéed mushrooms, caramelized onions, baby arugula, olive oil *12 (v)*

*Rosé
American Champagne
Rouge
American Champagne*

*(gf) = gluten free
(v) = vegetarian*

BEER SINGLE / BUCKET (5)

DOMESTIC 7/32

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

IMPORT 8/37

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

SPECIALTY 9/42

White Claw Hard Seltzer - Black Cherry or Mango

DRAFTS By the glass & pitcher, seasonal selections

HIDDEN SANDS BREWING CO.

Can & draft, seasonal selections

SANGRIA GLASS / PITCHER 10/37

WHITE SANGRIA

Crisp white wine, elderflower, fresh juice

RED SANGRIA

Spiced red wine, brandy, orange, citrus

BLUSH

Rosé & white wine, pear & elderflower, vodka, white grape, cranberry & lemon juice

KIDS

KIDS CHEESE FLATBREAD 10

HOMEMADE MAC & CHEESE 8

CHICKEN FINGERS with French fries **10**

HOT DOG with French fries **8**

COCKTAILS

TASTE OLD FASHION 14

Maker's Mark, simple, Angostura bitters, orange

BLUEBERRY SPARKLING COCKTAIL 14

Blueberry sparkling, sugar, orange bitters

HEMINGWAY DAIQUIRI 12

Little Water's Liberty Rum, grapefruit, lime, cherry liquor

CHOCOLATE COVERED

NUTS & BERRIES 13

Disaronno, Chambord, white chocolate liquor, vanilla cream

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 12

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

Port

PORT WINE FLOURLESS CHOCOLATE CAKE (gf) contains nuts **7**

Guayaquil chocolate flourless cake served with creamy chocolate mousse, blackberry sauce, crunchy candied Pecans

Riesling

TUXEDO CRÈME BRÛLÉE 10

Layers of rich chocolate ganache & creamy crème brûlée, finished with caramelized sugar & fresh berries

*Blueberry
Champagne*

CARROT CAKE 8

Lightly spiced, moist carrot cake, layered with rich cream cheese frosting served with ginger peach coulis & walnut raisin compote



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.

