

## RENAULT SIGNATURE WINES

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

*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

## SOUP

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

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

## 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)**

## 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**

## 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**

## 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)**

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

*Cabernet Sauvignon  
Cabernet Franc*

*Pink Champagne*

*Rosé*

*Riesling*

*Cabernet Franc*

*Rouge*

*Meritage*

*Pink Champagne*

*Chardonnay*

*Fleur de Blanc*

*Cabernet Franc*

*Pink Champagne*

*American Champagne*

*Riesling*

*Rosé*

*Fleur de Blanc*

*Meritage*

*Chardonnay*

*Cabernet Sauvignon*

*Rosé*

*Rosé*

*American Champagne*

*Rouge*

*American Champagne*

## 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

### LAVENDER LEMON DROP MARTINI 12

Vodka, house made lavender simple syrup, lemon juice

### BOURBON PEACH SMASH 12

Jim Beam peach, orange bitters, peach slices

### MARGARITA MIMOSA 12

Casamigos blanco, orange juice, Renault American Champagne

### PAR FOR THE COURSE 12

Hennessy, lemon lime soda, cranberry juice, lime juice

### FRENCH 75 12

Beefeater gin, lemon, sugar, Renault American Champagne

### APEROL SPRITZ 12

Sparkling wine, Aperol, orange

## 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.

