

# **boardwalk**

## **drafts**

<b>Widmer Hefeweizen</b>	<b>6</b>
<b>Guinness</b>	<b>6</b>
<b>Stella Artois</b>	<b>6</b>
<b>Stone Mill Organic Pale Ale</b>	<b>6</b>
<b>Anheuser-Busch Seasonal</b>	<b>6</b>
<b>Yuengling</b>	<b>5</b>
<b>Budweiser</b>	<b>5</b>
<b>Bud Light</b>	<b>5</b>

## **import/domestic bottles**

<b>Heineken</b>	<b>6</b>
<b>Amstel Light</b>	<b>6</b>
<b>Corona</b>	<b>6</b>
<b>Samuel Adams</b>	<b>6</b>
<b>Smirnoff Ice</b>	<b>5</b>
<b>Coors Light</b>	<b>5</b>
<b>Miller Lite</b>	<b>5</b>
<b>Michelob Ultra</b>	<b>5</b>
<b>Bud</b>	<b>5</b>
<b>Bud Light</b>	<b>5</b>
<b>Odouls n.a.</b>	<b>5</b>
<b>Orlando Brewing Blonde Ale</b>	<b>5</b>



## Cocktails

### **Renaissance Sunrise 10**

Renaissance's signature cocktail: absolute citroen, blue curacao, chambord, sweet & sour and sierra mist. Created by our own Michael Mayes

### **Amaretto Sour 9**

disaronno amaretto, made with handcrafted sweet & sour

### **Goose Martini 14**

grey goose, dry vermouth, served up or on the rocks

### **Blue Hawaiian 8**

malibu rum, blue curacao, with pineapple juice

### **Cherry Bomb 10**

effen black cherry vodka, with red bull energy drink

### **Mai Tai 9**

bacardi rum, triple sec, crème de almond, orange juice, and pineapple juice with a float of myers's rum

### **Rum Runner 12**

bacardi rum, blackberry brandy, banana liqueur, pineapple juice, orange juice, grenadine, and a float of myers's rum

### **Cosmopolitan 12**

ketel one citroen , lime juice, triple sec and a splash of cranberry

### **Melon Ball 8**

stoli, midori, and orange juice

### **Mudslide on the Rocks 12**

kalhlua, baily's, stoli vanilla and cream over ice

### **Planter's Punch 9**

bacardi rum, pineapple and orange, juice, grenadine with a float of myers's rum

### **Bahama Mama 12**

myer's, bacardi, malibu rums, crème de banana, grenadine, orange and pineapple juice

## wines

<b>Segura Viudas Brut Cava "Aria" NV,</b> Catalonia Spain	<b>7</b>	<b>28</b>
<b>Chateau Ste. Michelle Riesling</b> Columbia Valley	<b>7</b>	<b>28</b>
<b>Pighin Pinot Grigio</b> Grave del Friuli, Italy	<b>7.5</b>	<b>30</b>
<b>Meridian Vineyards Pinot Grigio</b> California	<b>7.5</b>	<b>30</b>
<b>Casa Lapostolle Sauvignon Blanc</b> Rapel Valley Central Valley, Chile	<b>7.25</b>	<b>29</b>
<b>Brancott Sauvignon Blanc</b> Marlborough, New Zealand	<b>8.75</b>	<b>35</b>
<b>Columbia Crest Chardonnay</b> "Grande Estate", Washington	<b>7</b>	<b>28</b>
<b>Clos du Bois Chardonnay</b> Sonoma County, California	<b>8.5</b>	<b>34</b>
<b>Sabastiani Vineyards &amp; Winery Chardonnay</b> Sonoma County, California	<b>8.5</b>	<b>34</b>
<b>Sonoma Cutrer Chardonnay</b> Sonoma County, California	<b>10.5</b>	<b>42</b>
<b>Beringer White Zinfandel</b> California	<b>6.25</b>	<b>25</b>
<b>Beaulieu Vineyards Pinot Noir</b> California	<b>7</b>	<b>28</b>
<b>Stoneleigh Pinot Noir</b> Marlborough, New Zealand	<b>8</b>	<b>32</b>
<b>Blackstone Merlot</b> California	<b>8</b>	<b>32</b>
<b>Columbia Crest Merlot</b> "Grande Estate", Washington	<b>7.5</b>	<b>30</b>
<b>Ferrari Carano Merlot</b> Sonoma County, California		<b>66</b>
<b>Columbia Crest Cabernet Sauvignon</b> "Grande Estate", Washington	<b>7</b>	<b>28</b>
<b>Franciscan Cabernet Sauvignon</b> "Oakville Estate", Napa California	<b>12.25</b>	<b>49</b>
<b>Hawk Crest Cabernet Sauvignon</b> California	<b>8</b>	<b>32</b>
<b>Ravenswood Red Zinfandel</b> Sonoma County	<b>7.75</b>	<b>31</b>
<b>Beaulieu Vineyards Shiraz</b> California	<b>7</b>	<b>28</b>

## Tastes

<b>crispy potato skin dippers</b>	<b>9</b>
5 skins with monetary jack cheese, bacon, green onions, and tomato dips: sour cream, sriracha aioli, pommery dijon, and buttermilk ranch	
<b>boardwalk nachos</b>	<b>9</b>
chili, cheese sauce, diced tomato, green onion, black olives, diced red onions and a side of sour cream	
<b>house smoked chicken wings</b>	<b>10</b>
choice of spicy buffalo, teriyaki, or honey BBQ	
<b>fried pickle chips</b>	<b>8</b>
with creamy buttermilk ranch dressing	
<b>buffalo popcorn shrimp</b>	<b>9</b>
creamy buttermilk ranch dressing with celery sticks	
<b>steak quesadilla with house salsa</b>	<b>13</b>
caramelized onions, piquillo peppers, cilantro and monterey jack cheese	
<b>chicken tenders &amp; wedge fries</b>	<b>8</b>
served with honey mustard, or with spicy buffalo sauce	
<b>organic garden</b>	
<b>wedge salad</b>	<b>10</b>
crisp baby iceberg, bacon crumbles, and cherry tomatoes, with point reyes blue cheese dressing	
<b>boardwalk c-zar salad</b>	<b>10</b>
with our own c-zar dressing, vine ripe tomatoes, and bread stick	
<b>sensory awakenings</b>	
<b>portabella mushroom sandwich</b>	<b>12</b>
grilled tomatoes, piquillo peppers aioli, arugula, and caramelized onions, on an asiago cheese roll with wedge fries	
<b>1/2 lb all beef chili cheese hot dog</b>	<b>13</b>
topped with chili, cheese sauce, red onion, and spicy mustard with fried pickle chips	
<b>harris ranch "NY dip"</b>	<b>15</b>
6oz shaved NY strip steak, provolone cheese and beef demi glaze with wedge fries	
<b>smoked turkey BLT wrap</b>	<b>12</b>
smoked turkey, sliced organic tomatoes, and bacon in a soft tomato tortilla with wedge fries	
<b>pulled BBQ pork sliders</b>	<b>12</b>
topped with creamy boardwalk coleslaw and wedge fries	
<b>beef and blue burger</b>	<b>15</b>
black angus beef burger with caramelized onions and point reyes blue cheese with wedge fries	
<b>boardwalk smoked cubano sandwich</b>	<b>13</b>
house smoked pork loin, manchego cheese and a spicy mustard with wedge fries	
<b>harris ranch mini steak sliders</b>	<b>17</b>
on potato rolls, with our house steak sauce and wedge fries	
<b>black angus burger</b>	<b>14</b>
char-grilled burger, bacon and vermont cheddar with wedge fries	
<b>chicken czar wrap</b>	<b>12</b>
sliced organic tomatoes, rolled in a soft tortilla with wedge fries	
<b>18% gratuity is added for parties of 6 or more</b>	
Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness	