

WINES BY THE GLASS

white

wines are listed from light in style to full flavored

riesling - Chateau Ste. Michelle	7
pinot grigio - Danzante	8
pinot grigio - Pighin Friuli	9
sauvignon blanc - BV Coastal Estates	7
sauvignon blanc - Kim Crawford	10
sauvignon blanc - Wairau River	12
chardonnay - BV Century Cellars	7
chardonnay - Cupcake	10
chardonnay - Arrowood	14

red

wines are listed from light to full bodied

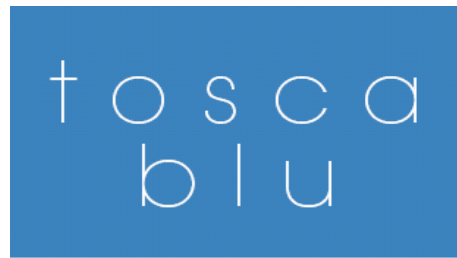
rose - Gaga	9
pinot noir - BV Coastal Estates	7
pinot noir – Firestone “Fogdog”:	14
red blend – d’Arenburg “Stump Jump”	9
sangiovese – Fonte al Sole	8
merlot – BV Century Cellars	7
merlot - Duckhorn “Decoy”	14
merlot - Clos Du Val	17
cabernet sauvignon - BV Century Cellars	7
cabernet sauvignon - Ferrari-Carano	12
cabernet sauvignon - Sterling Vineyards	15
zinfandel - Rosenblum	10
shiraz - BV Coastal Estates	7

champagne & sparkling wines

Mumm Napa, Brut Prestige 187 ml	12
Moët & Chandon, White Star 375 ml	40
Moët & Chandon, White Star 750 ml	75



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 ~ 2450 Galleria Parkway, Atlanta, GA 30339 ~
 ~ **Chef de Cuisine Tim Rowland** ~ ~ Phone: 770-953-4500 ~



SIGNATURE COCKTAILS

georgiapolitan 12.50

Grey Goose L’Orange,
Peachtree schnapps, splash of cranberry juice

medici tini 12.50

Absolut Raspberry, Chambord, Cointreau,
cranberry juice

ready made shade 12.50

Barcadi Coconut, Coconut Water Pineapple Juice

summer thyme 12.50

Patron Silver, Orange Curacao, Lemon Juice Lime
Juice, Simple Syrup , Fresh Thyme.

superfruit sangria 12.50

Vee V Acai Sprit Pomegranate Liqueur, Cramberry
Juice.

*to make your drinks taste wonderful . . .
our lime and lemon juices are freshly squeezed
every day*

BEER

Domestic 5.50 Imported 5.50

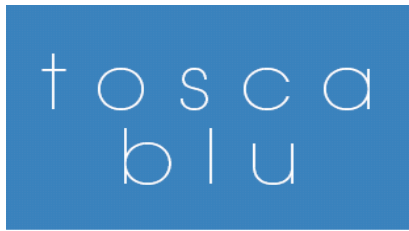
Budweiser	Heineken
Bud Light	Heineken Light
Miller Lite	Corona
Yuengling	Corona Light
Michelob Ultra	Guinness
Coors Light	Stella
Sam Adams-(Seasonal)	Amstel Light
Sam Adams	
O Douls(non-alcoholic)	

Craft 5.50

Sweetwater IPA (Atlanta)
Sweetwater 420 (Atlanta)
Land Shark Lager (Jacksonville,FL)



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available Monday – Sunday
from 2:00pm-12:00p

Pizza

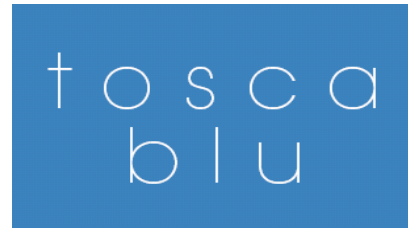
- three cheese** 11
- meat pizza** 13
 - fennel salami, spicy capicola
 - Sweet Atlanta Sausage*

Salads & Entrée Items

- mixed greens** 6
 - balsamic vinaigrette
- classic Caesar salad** 7
 - grilled Prestige Farms chicken breast 13
 - grilled salmon 15
- pulled chicken panini** 12
 - sweet peppers, fontina cheese,
 - pesto mayo
- spicy hot wings (8)** 10
 - bleu cheese dressing, celery sticks
- spicy roasted garlic hummus** 12
 - herb parmesan flat bread
- traditional turkey club** 12
 - whole wheat toast
- ground chuck burger** 12
 - swiss, cheddar or bleu cheese,
 - applewood smoked bacon
- lump crab cake sandwich** 15
 - tomato, fresh arugula, tarragon,
 - caper aioli
- babyback ribs** Half-13/Full-19
 - espresso barbeque sauce,**
 - apple, fennel salad



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homemade seasoned chips
Sweet Vidalia Onion dip .99

COCKTAILS 12.50

each classic cocktail is paired with an inspired adaptation on the original; crafted with fresh hand-pressed juice

- South Beach Mojito**
one of Cuba’s oldest cocktails
- Cuban Society**
Bacardi Razz, red raspberries, mint

Traditional Margarita
one of the world’s most famous libations

Amante Picante
Patron Silver tequila, cilantro, jalapeno

Manhattan
created in 1874 in New York’s borough

Red Stag Manhattan
Makers Mark, Red Stag, sweet vermouth, bitters

Vodka Gimlet
created in 1879 by Surgeon Sir Thomas Gimlette

Strawberry Caipiroska
Ketel One, simple syrup, limes & strawberries



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