



Renaissance Riverview Plaza – A Tale of Two Brothers

As children, Steve and Richard were inseparable. The boys spent countless hours each summer sailing in Mobile Bay and enjoying a bounty of fresh seafood from its waters. As the boys grew older casual sunset sails transitioned into serious competition against the finest sailors in the region. After a series of grueling regatta races their senior year, Steve and Richard were able to bring home the coveted Gulf Yachting Championship trophy to their beloved home town.

After their victory, the paths of the two brothers began to grow apart. Richard attended a local university and worked his way up through the local shipbuilding industry. His reputation spread quickly as an exceptional craftsman and visionary.

After high school, Steve joined the Navy and was stationed overseas. During his military career, Steve served on several ships and visited tropical ports around the world. As he worked his way up the ranks, Steve was exposed to luxurious accommodations and grew accustomed to the finer things in life. After retiring, he had to choose what port to call home. Despite dozens of options, Steve knew where he longed to live - his port city of Mobile.

The brothers soon were inseparable once again. Each had developed unique skills and desired to create a masterpiece for their beloved city. Richard knew shipbuilding inside and out. Steve had experienced a world outside of Mobile and desired to bring some of it back. Both truly shared a love of the water.

The two took on the task of building a first class hotel overlooking beautiful Mobile Bay. This, however, would be no ordinary hotel. This one would resemble a cruise ship and be filled with luxury, technology, comfort and much more. Nautical touches would be found in everything from the bellman's uniforms to the exquisite china overflowing with decadent seafood creations. The brothers and their wives brought in the luxurious linens and created amenities reminiscent of the finest international ports of call.

Steve and Richard were part of the renaissance along Mobile Bay. Through their hard work and inspiration, Renaissance Riverview Plaza was christened in 2007. Their love of Mobile Bay and the finer things in life could now be shared with hundreds of guests each day. When Steve and Richard are not sailing the local waters, you might just find them at the Captain's Table or perhaps strolling the decks of their beloved hotel.



HAND CRAFTED SPECIALTY DRINKS

We specialize in Hand Crafted, Well Balanced Cocktails utilizing on the freshest ingredients created by our expert Mixologists

SLOW CRUISE MARTINI

We would like you to enjoy our signature cocktail just slow cruising along our aquatic themed Renaissance Riverview Plaza. This handcrafted martini has Grey Goose Vodka, Cointreau, Cranberry Juice and fresh squeezed limejuice, vigorously shaken to blend the cocktail and served in a chilled martini glass.

\$10

TSUNAMI

Mixologist Mr. Armstrong was inspired by Earth, Water, and Sun and crafted this one of a kind cocktail. Earth is Midori, Water is Blue Curacao, and Sun is Bacardi Limon, pineapple juice and sweet & sour mix, can you see the waves crashing on the beach?

\$10

JUBILEE LEMONADE

A jubilee is a natural phenomenon that occurs sporadically here on the shores of Mobile Bay. During a jubilee, many species of seafood will leave deeper waters and congregate in large numbers in the shallower waters of the bay; can you say "easy fishing"? Make sure you catch the jubilee spirit from bourbon, triple sec, and sweet & sour mix.

\$10

MYSTIC MAMA

The mystic societies hold formal masquerade balls that entertain with food, drinks, music, & dancing during the Mardi Gras season (approx one month). There is a strict dress code, which usually involves full-length evening gowns, white ties with tails for invited guests & masked costumes for society members. We invite you to our Mobile Mama masquerade with white rum, coconut rum, banana liqueur, grenadine, and sweet & sour mix.

\$10



LIQUOR OFFERINGS

VODKA

- Absolut - \$8.50
- Absolut Citron - \$8.50
- Absolut Mandarin - \$8.50
- Belvadere - \$8.50
- Grey Goose - \$9.00
- Ketel One - \$9.00
- Stolichnaya - \$8.00

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- Beefeater - \$8.00
- Bombay Sapphire - \$9.00
- Tanqueray - \$8.50

LIQUEURS

- Amaretto Di'Saronno - \$8.00
- B&B - \$7.50
- Bailey's Irish Cream - \$8.00
- Cointreau - \$7.50
- Frangelico - \$7.00
- Grand Marnier - \$8.00
- Kahlua - \$7.00
- Sambuca - \$7.00

BOURBON/WHISKEY

- Canadian Club - \$7.00
- Crown Royal - \$8.00
- Jack Daniels - \$8.00
- Jack Single Barrel - \$8.50
- Jameson - \$7.50
- Jim Beam - \$7.00
- Knob Creek - \$8.50
- Maker's Mark - \$9.00
- Seagram's 7 - \$7.00
- Seagram's VO - \$7.00
- Southern Comfort - \$7.00
- Woodford Reserve - \$8.00

SCOTCH

- Chivas Regal 12 Year - \$9.00
- Glenfiddich 12 Year - \$9.50
- Glenlivet 12 Year - \$10.00
- J&B - \$7.50
- Johnnie Walker Black - \$9.00
- Johnnie Walker Red - \$8.50
- MacCallen 12 - \$10.00

COGNAC

- Courvoisier VS - \$7.50
- Hennessy VSOP - \$8.00
- Hennessy XO - \$13.00
- Remy Martin VSOP - \$8.00

Fathoms

BEER OFFERINGS

DRAFT

- Bud Light - \$3.50
- Guinness - \$4.00
- Blue Moon - \$4.00
- Michelob Ultra - \$3.50
- Miller Lite - \$3.50
- Sam Adams - \$3.50
- Stella Artois - \$4.00
- Yuengling - \$2.50

DOMESTIC

- Bud - \$4.00
- Bud Light - \$4.00
- Bud Light Lime - \$4.00
- Coors Light - \$4.00
- Miller Lite - \$4.00
- O'Douls - \$4.00
- Michelob Ultra - \$4.00

SPECIALTY

- Sam Adams - \$4.00
- Stella Artois - \$4.75
- Abita Amber - \$4.00
- Amstel Light - \$4.75
- Bass Ale - \$4.75
- Corona - \$4.75
- Corona Light - \$4.75
- Guinness - \$5.50
- Heineken - \$4.75
- Heineken Light - \$4.75
- Yuengling - \$4.00
- Newcastle Brown Ale - \$4.75



WINE OFFERINGS

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Bin		Glass	Bottle
Sparkling Wines /Sweet White/Blush Wines			
<i>Listed from milder to stronger</i>			
142	Cava, Brut, Segura Viudas, "Aria", Catalonia, Spain	9	34
125	Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	9	34
126	White Zinfandel, Beringer, California	7	26
Dry White Wines			
<i>Listed from milder to stronger</i>			
129	Pinot Gris, Bridgeview Vineyards, "Blue Moon", Oregon	9	34
130	Sauvignon Blanc, Beaulieu Vineyard, "Coastal", California	7	26
131	Sauvignon Blanc, Kunde, "Magnolia Lane", Sonoma Valley, California	11	42
133	Pinot Grigio, Santa Margherita, Valdadige, Veneto, Italy	15	58
134	Chardonnay, Hardys, "Nottage Hill", South Australia	7	26
136	Chardonnay, Clos du Bois, North Coast, California	11	42
139	Chardonnay, Cakebread Cellars, Napa Valley, California	20	78
Dry Red Wines			
<i>Listed from milder to stronger</i>			
230	Red Blend, Peju, "Provence", California	13	50
231	Pinot Noir, Aquinas, Napa Valley, California	9	34
232	Cabernet/Shiraz, Hardys, "Nottage Hill", South Eastern Australia	7	26
233	Pinot Noir, Ramsay, North Coast, California	13	50
234	Merlot, Hardys, "Nottage Hill", South Eastern Australia	7	26
240	Cabernet Sauvignon, Liberty School, Paso Robles, California	13	50
241	Merlot, Rodney Strong, Sonoma County, California	15	58
242	Merlot, Bogle, California	9	34
243	Malbec, Bodega Catena Zapata, "Alamos", Mendoza, Argentina	9	34
244	Malbec, Vittorino Baccichetto, delle Venezie, Italy	11	42
246	Cabernet Sauvignon, Bighorn Cellars, "Coombsville Vineyard", Napa	13	50
Port and Dessert Wines			
<i>Listed from sweetest to least sweet</i>			
342	Porto, Ruby Port, Sandeman, "Founders Reserve" ", Douro, Portugal	12	
343	Porto, Fonseca, "Bin 27", Douro, Portugal	12	



Please enjoy our culinary delights prepared by our chefs
with a Southern Flair

Bourbon Pimento Cheese Spread
with Rosemary Crackers, Celery Sticks, & Pickle
\$8

Conecuh Sausage Hamburger Sliders with French Fries
& Pickled Okra (pepper jack cheese upon request)
\$10

Riverview Hamburger with Lettuce, Tomato, Onion, French Fries,
(Cheese and Bacon upon request)
\$10

Mozzarella Wrap with Country Ham, Roasted Peppers, &
Basil Dijon Pesto Served with Grilled Garlic Bread
\$10

Grilled Chicken Caesar Salad Wrap Served with French Fries
\$8

Spicy Chicken Wings Served with Celery Sticks
& Point Reyes Blue Cheese Dipping Sauce
\$10

Fried Rock Shrimp with Baby Greens
& Black Sage Honey Mustard Sauce
\$10

Mixed Organic Green Salad with Orange Vinaigrette
\$8