** starters & sharable **

** roasted cauliflower **
roasted cauliflower served with a flight of sauces: chipotle buffalo, ranch, sweet chili, and whiskey bbq sauce

** buffalo wing flight **
Jumbo wings, carrots, celery, with a flight of sauces: chipotle buffalo, ranch, sweet chili, & whiskey bbq sauce

** angus beef sliders **
4 beef sliders, Bravo Farms sharp cheddar, toasted hawaiian roll; spicy ranch on the side

** cajun shrimp tacos **
2 tacos, blackened shrimp, corn tortillas, chola aioli, pickled cabbage slaw, fire roasted corn, tamarind-tomatillo salsa

** charcuterie board **
a selection of California meats and cheeses with sweet and savory accompaniments & toasted olive loaf

** harvest chop salad **
mixed greens, chopped apple, candied pecans, Goat cheese, pomegranate seeds, balsamic vinaigrette

** house caesar **
romaine, house croutons, shaved parmesan, classic anchovy caesar dressing, grilled lemon

** add grilled chicken for +6 | salmon for +9 **

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** fresh pizzas **
Featuring Colors Pizza crusts
hand made by artisans in Vista, CA.
GF Available

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** entrees & sandwiches **

** sandwiches served with fries. plant-based burgers available +2 **

** creamy cajun chicken fettuccini **
blackened chicken breast, Cajun Alfredo, charred broccoli, blistered grape tomatoes, roasted bell peppers, fresh parmesan

** maple-chipotle salmon **
pan seared, maple-chipotle glaze, butternut squash puree, balsamic wild mushrooms, roasted asparagus, pomegranate seeds

** braised short rib **
red wine braised boneless short rib, mashed potato, charred broccoli, CA red wine demi glace

** ribeye steak **
10oz, herb butter, mashed potatoes, grilled asparagus

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** a sweet ending **

** all desserts $11 **

warm house made croissant bread pudding
dried cranberry, candied pecan, white chocolate, whiskey caramel, vanilla ice cream

** classic cheesecake **
graham cracker crust, pomegranate molasses

** warm molten chocolate cake **
chocolate lava, vanilla ice cream, coffee crème anglaise

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** sides & accompaniments **

grilled asparagus $8
side green salad $7
charred broccoli $8
butternut squash, hot honey, pepitas & pomegranate $8
parmesan truffle fries w/ garlic aioli $9
sweet potato fries w/ chola aioli $9
basic fries $7

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** food service **
4-10pm daily
bar open until 11pm
happy hour 4pm-5pm Sun-Thur

@sipbarlounge

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All staff charges go fully to the employees. 20% Taxable Staff Charge Added to Tables of 6 or More

Tabs not settled at the end of business will be closed to the room or credit card on file with a taxable 20% staff charge added

Consuming raw or under-cooked foods may cause illness. Please be aware that food may contain or come into contact with common allergens

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Renaissance Long Beach, 111. E Ocean Blvd, Long Beach CA 90802, (562) 437 5900 | @renlongbeach

fall-winter 2022