

MONDAY – SATURDAY 11 AM – 11 PM  
SUNDAY NOON – 11 PM

## WHITE WINES

### Chloe Pinot Grigio, Italy 12/34

Stone fruit flavors with thyme and almond notes

### Kendall Jackson Chardonnay, New Zealand 15/42

Luscious honeysuckle, ripe pear and fresh lemongrass intertwine with hints of fresh tropical grapefruit which complement the added layers of fig

### Backhouse Chardonnay, California 12/34

Our chardonnay is golden in color with flavors of tropical fruits on the palate

### Seaglass Riesling, Germany, 13/36

Bright, with the delicate peach aroma and stony minerality that lingers lovingly on the pallet

## RED WINES

### Firesteed Pinot Noir, Willamette Valley 15/42

Lively with bright acidity, aromas of supple red cherries with a hint of maple syrup waft, red currant and cranberry, as well as hints of strawberry

### Backhouse Merlot, CA 12/34

Our Merlot is garnet in color with flavors of black cherry on the palate

### Backhouse Cabernet, CA 12/34

Our Cabernet Sauvignon is deep red in color with flavors of black currant on the palate

### Josh Cellars Cabernet, CA 16/46

Aromas of rich, dark fruit and baking spices on the nose yield to fresh plum, blackberry, violet, dried fig, vanilla bean and Chinese five-spice

### Trivento Malbec, Argentina 15/42

Aromas of black fruit, violets and spices with some mineral and graphite notes.

## BEER

### Domestic 10

Bud Light, Miller Lite, Michelob Ultra

### Imported 10

Corona, Stella Artois, Heineken

### Alabama Craft 12

Common Bond Zelda Blonde, Devil's Staircase IPA, Goat Island Pilsner

Please Drink Responsibly. 21 is 21



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