SIPS

RED WINES

Chianti Superiore, Santa Cristina, DOCG, Tuscany Italy
Pinot Noir, Kim Crawford “Rise & Shine” Sonoma Coast
Pinot Noir “Fogdog” Sonoma Coast
Pinot Noir, Mark West California
Pinot Noir, Cherry Pie, “Cherry Tart”, California
Malbec, Alamos, Mendoza Argentina
Malbec, Broquel, Mendoza Argentina
Shiraz, Jacob Creek Reserve, Australia
Merlot, Columbia Crest, Columbia Valley
Merlot, Roots Run Deep, “Educated Guess”, California
Merlot, Duckhorn Vineyard, “Decoy” Napa Valley
Red Blend, Luna, “Lunatic”, California
Red Blend, Wild Horse “GSM”, California
Red Blend, If You See Kay, Lazio, Latium, Italy
Carmenere, Torres Santa Digna
Zinfandel, “Boneshaker”, California
Cabernet Sauvignon, Sledgehammer, California
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley
Cabernet Sauvignon, Franciscan, California
Cabernet Sauvignon, Beringer Knights, California
Cabernet Sauvignon, Kaiken, “Ultra”, Argentina

BLUSH & WHITE WINES

Sangiovese Rose, Cipresso, Tuscany Italy
Riesling, Chateau Ste. Michelle, Washington
Riesling, SA Prum, Germany
Pinot Grigio, Pighin, Grave del Friuli, Italy
Pinot Grigio, Meridian, California
Sauvignon Blanc, Warier River, New Zealand
Sauvignon Blanc, “Beyond” South Africa
White Blend, Murieta’s Well “The Whip”, California
Chardonnay, Clos du Bois, California
Chardonnay, “Complicated” California
Chardonnay, Kendall-Jackson, California
Chardonnay, Sonoma Cutrer, California
Chardonnay, Rombauer, California
Chardonnay, Arrowood, Sonoma County
Viognier, Bonterra

CHAMPAGNE & SPARKLING WINES

Mionetto, Prosecco Italy
Mumm Napa, Brut Prestige Napa Valley
Chateau D’Esclans Whispering Angel Rose
Moët & Chandon, White Star (375ml)
Moët & Chandon, White Star (750ml)

BEERS

Indigenous (Brooklyn Lager, Sugar Hill Harlem, Blue Point, Coney Island IPA, ABCBC Blonde)
Craft (Sam Adams, Sierra Nevada)
Domestic (Coors Light, Miller Light)
Imported (Corona, Heineken)

SEASONAL SPECIALTIES

R SANGRIA
Brut Rose, Cognac, Chambord, Fresh Fruit

LOVE POTION
Malibu Rum, Bacardi, Club Soda
Muddled Strawberries

PORT ROYAL
Captain Morgan, Malibu Rum, Mango Puree, Pineapple Juice
Splash of Cranberry & Grenadine, Lemon-Lime Soda

MIDNIGHT FALLS
Malibu Rum, Gin, Ty Ku Coconut
Sake, Blue Curacao, Fresh Lemon Juice

WITH A TWIST

Hudson Highball
Hudson Valley Adirondack Applejack, Ginger Beer, Club Soda

Forgetaboutit
Pisco Portion, Fresh O.J. Fresh Grapefruit & Lime Juice, Agave Nectar, Lemon-Lime Soda

Goodfellas
Hendrick’s Gin, Cucumber, Mint, Lemon, Soda

Double Standard Sour
Beeswax Gin, Maker’s Mark Bourbon, Fresh Lemon Juice, Real Grenadine, Orange Slice, Cherry

The Big Apple
Hudson Single Malt, Sour Apple Pucker, Cranberry Juice

Manhattanhenge
Fine Shine Applejack Hudson Valley, Tart Cherry Juice, Club Soda, Fresh Lemon Juice, Simple Syrup

Ball Drop
Tito’s Handmade Vodka, Runny Honey, Aperol, Fresh Grapefruit Juice, Orange Twist

CLASSICS COCKTAILS

Daiquiri
Bacardi Superior, Simple Syrup, Fresh Squeezed Lime Juice

Gin Martini
Bombay Sapphire Gin, Dry Vermouth, Fresh Angostura Bitters

Manhattan
Woodford Rye, Sweet Vermouth, Fresh Squeezed Lime Juice

Vodka Gimlet
Grey Goose Vodka, Rose’s Lime Juice

Margarita
1800 Silver, Cointreau, Fresh Squeezed Lime Juice

R Lounge at the Times Square
Renaissance New York Times Square Hotel
212.445.1445
714 7th Avenue, New York, NY 10036
212.445.1445
BITES
Old Bay Kettle Chips .99
Roasted Red Pepper Hummus 9.
Baked Pita, Celery
Kale & Vegetable Dumplings 10.
  Spinach, Corn, Tofu, Cabbage, Carrots, Edamame, Onions, Sesame Oil
NY Style Pretzel 10.
  Brooklyn Lager Cheese Dip, Spicy Mustard
Wings 17.
  Traditional Spicy or Honey BBQ
Rustic Pizzas 16.
  Classic Tomato & Lioni Fresh Mozzarella – Crushed Tomato, Micro Basil
  House-seasoned Pork Sausage – Lioni Fresh Mozzarella, Marinara, Micro Basil

CHEF’S FAVORITES
Cheese & Charcuterie 22.
  Hudson Valley Cheeses, Brooklyn Cured Meats,
  Apple State Farm Honey Comb, Featherstone Lavash
Grown-up Grilled Cheese 16.
  5 Spoke Creamery’s Harvest Moon & Welch Cheddar,
  Applewood Smoked Bacon, Fire Roasted Tomato Soup
Crispy Shrimp 18.
  House Made Spicy Aioli
Strawberry Mint Salad 12.
  Seasonal Mixed Greens, Pell Farm Strawberries, Sweet Mint, Raspberry Vinaigrette
Maine Lobster Roll 22.
  Chilled Lobster Salad, Garlic Butter, Split Top Bun
Grilled Swordfish 24.
  Lavender Scented Rice, Mango Salsa

FROM THE FARM
Angus Bacon Cheddar Burger 18.
  Adams NY State Cheddar, Lettuce, Tomato, Caramelized Onions,
  Applewood Bacon, Leaven & Co. Dusted Potato Roll
Grilled Lamb Chops 25.
  Cauliflower Puree, Extra Virgin Olive Oil
Ale Smoked Brisket Sandwich 18.
  Leaven & Co. Onion Brioche, Housemade Cabbage Slaw
Edan Farms Pork Belly Tacos 17.
  Asian Slaw, Hoisin Sauce
Bell & Evan Roasted Chicken Breast 20.
  Charred Asparagus, Honey Rhubarb Glaze
Creekstone Filet Medallions 25.
  Roasted Peanut Fingerling Potatoes, Port Demi-Glace

SWEETS
Ice Cream Sandwich 10.
  Vanilla Ice Cream, Chocolate Chunk Cookie
Chocolate Molten Cake 10.
  Vanilla Ice Cream

R Renaissance New York Times Square Hotel,
714 7th Avenue, New York, NY 10036,
212.445.1445