

COCKTAILS

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

Vodka Gimlet 13.
Grey Goose vodka, Rose's lime juice

Strawberry Caipiroska 10.
Ketel One vodka, simple syrup, limes, strawberry

Gin Martini 13.
Beefeater gin, Dry Vermouth

Cucumber Gin Martini 10.
Hendrick's gin, fresh lemon, simple syrup, English cucumber

South Beach Mojito 10.
10 Cane rum, simple syrup, fresh limes, mint, club soda

Cuban Society 10.
Bacardi Razz rum, Galliano liqueur, mint, raspberries, fresh limes, simple syrup, club soda

Manhattan 13.
Bulleit bourbon, Sweet Vermouth, bittersRed

Stag Manhattan 13.
Jim Beam White Label bourbon, Red Stag bourbon whiskey, Sweet Vermouth, bitters

Partners & Spade 9.
Absolut Bloody, Absolut Citron



SNACKS

hand cut potato chips 3 onion crème	.99
popcorn white cheddar, sea salt	.99
chips & house crafted salsa roasted tomato, avocado	.99
go nuts chili peanuts, bbq cashews, smoked almonds	8.
fresh cut veggies & hummus carrots, celery, cucumbers, cherry tomatoes, jicama, grilled flatbread	8.
chili con queso dip fresh fried tortilla chips	8.
fresh cut fries grated parmesan, truffle oil	7.
sweet potato fries sea salt	6.
loaded chips crispy bacon, Pt. Reyes blue cheese crumbles, chives, sea salt, blue Swiss fondue	12.
onion ring tower chipotle buttermilk ranch, ketchup	8.
local medjool dates apricot marmalade, bacon wrap	13.
spinach & artichoke dip flatbread, tortilla chips	12.
street tacos carne asada or beer battered fish cilantro, onions, fresh roasted salsa roja	each 3. (4) 10.
dozen desert hot wings spicy buffalo & blue cheese or salt & vinegar & ranch dressing	14.
Greg Norman Kobe beef sliders mushroom & Swiss, bbq bacon cheddar & fried onion, chipotle jalapeño	(3) 16.



California artisan cheese display Fiscalini purple moon cheddar, Mt. Tam triple cream, Pt. Reyes blue cheese, house roasted nuts, garlic crostinis, country olives	17.
California baked artichoke melted mozzarella & parmesan cheeses, croutons, lemon aioli & garlic butter for dipping	14.
margherita flatbread pizza tomato, basil, buffalo mozzarella	10.
3 meat flatbread pizza cappicola, pepperoni, sausage	12.
1 lb box fried shrimp sweet Thai chili sauce	16.
peel n' eat shrimp lemon, horseradish, cocktail sauce	16.

KIDS MENU

veggies & dip carrots, celery, gold fish, peanut butter, ranch	3.
little green salad mixed greens, cucumber, tomato, gold fish	4.
Caesar salad gold fish with chicken	4. 6.
penne pasta alfredo or marinara	6.
<i>the following includes one side dish</i>	
hamburger or cheeseburger	7.
hot dog or corn dog bites	7.
chicken fingers or grilled chicken breast	7.
grilled cheese or turkey & cheese	7.
pb&j or cheese pizza	7.

SIDE DISHES

fruit cup, baked chips, fries, tossed salad or jello





INTRODUCING BLUE RIBBON CLASSICS AT RENAISSANCE HOTELS

Bromberg Bros. Blue Ribbon Restaurants and Renaissance Hotels share a kindred spirit in being the best at what we do — offering our guests truly authentic experiences for everyday enjoyment and special occasions alike. Favorites such as the brothers’ ridiculously good Fried Chicken are part of our special Blue Ribbon Classics Menu created by chefs Eric & Bruce just for us and our special guests. Enjoy!

BROMBERG BROTHERS BLUE RIBBON RESTAURANTS

Blue Ribbon Restaurants are the creation of New York chefs and restaurateurs, Eric & Bruce Bromberg. Since 1992, Blue Ribbon has been the go-to place for chefs after their kitchens close. Blue Ribbon Restaurants includes nine restaurants dotted around New York City, each with its own style defined by its neighborhood and the locals who frequent each establishment. Now, the Bromberg Brothers and our Renaissance chefs, joined by our shared commitment to good food, have partnered to bring the taste of Blue Ribbon from Manhattan to Miami, San Francisco to Boston, and everywhere in between (and soon to other Renaissance Hotels around the globe).



BLUE RIBBON CLASSICS



BITES

- BBQ Pork Sliders 14.
Brioche & Shredded Lettuce
- Fried Rock Shrimp 15.
Lemon & Cayenne Sauce
- Grilled Cheese Panini 14.
Farm House Cheddar, Fontina & Taleggio
- Manchego & Honey Toast 9.
Country White
- “Northern Fried” Chicken Wings 12.
Golden Honey
- Smoked Salmon Toast 11.
Three Onion Cream & Capers

COCKTAILS

- Hummingbird 11.
St. Germain, Avinyó Cava & Fresh Raspberries
- Michelada 7.
Modelo Especial, Fresh Lime Juice & Hot Sauce

DESSERTS

- chocolate fun-du-4-two 20.
milk chocolate, dark chocolate, strawberries,
pound cake, brownies, cantaloupe, pretzels,
peanut butter balls, marshmallows
- ice cream sandwich bites 8.
- New York cheesecake lollipops 8.
- cake pops 8.
chocolate peanut butter, red velvet, vanilla
- cookies in a jar 8.
chocolate chunk cookies, ice cold milk
- chocolate covered Oreo pops 8.

DESSERT MARTINIS

- pineapple upside down cake 13.
Stoli vanilla, pineapple juice, grenadine
- raspberry chocolate truffle 13.
Godiva dark chocolate, Chambord, cream
- lemon meringue pie 13.
Grey Goose, limoncello, lemon juice,
cream, simple syrup



CHAMPAGNE

SPLIT

Chandon, CA	8.
Nicolas Feuillatte Brut, France	20.
Mumm Napa Brut Prestige, CA	10.

LIGHTER WHITES

6 OZ 9 OZ BTL

Casa Lapostolle Sauvignon Blanc, Chile	9.	13.	31.
Caymus Conundrum, CA	14.	21.	51.
Gaga Rosé, CA	9.	13.	31.
Pighin Pinot Grigio, Italy	11.	16.	39.
Torres Family Vina Esmeralda, Spain	10.	15.	35.
Wairau River Sauvignon Blanc, NZ	14.	21.	51.

CHARDONNAY

6 OZ 9 OZ BTL

Arrowood, CA	12.	18.	43.
Beaulieu Vineyard (BV)	10.	15.	35.
Century Cellars, CA Hess, CA	11.	16.	39.
Rombauer, CA	20.	30.	75.
Sonoma-Cutrer, CA	13.	19.	47.

PINOT NOIR

6 OZ 9 OZ BTL

Belle Glos Meiomi, CA	14.	21.	51.
Freestone Vineyard Fog Dog, CA	20.	30.	75.
Mark West, CA	10.	15.	35.

MERLOT

6 OZ 9 OZ BTL

Beaulieu Vineyard (BV) Century Cellars, CA	10.	15.	35.
Clos du Val, CA	22.	33.	83.



CABERNET SAUVIGNON

	6 OZ	9 OZ	BTL
Beaulieu Vineyard (BV) Century Cellars, CA	10.	15.	35.
Carpe Diem by Dominus, CA	18.	27.	67.
Ferrari-Carano Vineyards, CA	24.	36.	91.
Hess Allomi Vineyard, CA	14.	21.	51.
Provenance, CA	20.	30.	75.
Sterling SVR Reserve, CA	22.	33.	83.

MORE REDS YOU'LL LOVE

	6 OZ	9 OZ	BTL
Ridge Three Rivers Zinfandel, CA	15.	22.	55.
Rosenblum Heritage Clones Petite Sirah, CA	12.	18.	43.
Terrazas Malbec, Argentina	9.	13.	31.
Turnbull Old Bull Red, CA	16.	24.	59.
One Hope Zinfandel, CA <i>(50% of profits are donated to organizations that support our troops)</i>	10.	15.	35.

BREWS

MICRO LOCAL 7.

Stone IPA, North County, San Diego
Oaked Arrogant Bastard Ale, Escondido

HOME GROWN 6.

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

HAND CRAFTED 7.

Anchor Steam, Blue Moon, Samuel Adams Boston Lager, Sierra Nevada

IMPORTED 7.

Corona, Corona Light, Dos Equis XX Amber, Heineken, Kirin, Newcastle Brown Ale, Sapporo, Stella Artois

