



RENAISSANCE.  
ORLANDO HOTEL  
AT SEAWORLD®

## **drafts**

# **boardwalk**

<b>Blue Moon</b>	<b>6</b>
<b>Guinness</b>	<b>6</b>
<b>Stella Artois</b>	<b>6</b>
<b>Peak Organic Ale</b>	<b>6</b>
<b>Miller Lite</b>	<b>5</b>
<b>Yuengling</b>	<b>5</b>
<b>Budweiser</b>	<b>5</b>
<b>Bud Light</b>	<b>5</b>

## **import/domestic bottles**

<b>Heineken</b>	<b>6</b>
<b>Amstel Light</b>	<b>6</b>
<b>Corona</b>	<b>6</b>
<b>Samuel Adams</b>	<b>6</b>
<b>Smirnoff Ice</b>	<b>5</b>
<b>Coors Light</b>	<b>5</b>
<b>Miller Lite</b>	<b>5</b>
<b>Michelob Ultra</b>	<b>5</b>
<b>Bud</b>	<b>5</b>
<b>Bud Light</b>	<b>5</b>
<b>Odouls n.a.</b>	<b>5</b>
<b>Orlando Brewing Blonde Ale</b>	<b>5</b>

Renaissance Orlando Hotel at SeaWorld  
6677 Sea Harbor Drive  
Orlando, FL 32821  
407-351-5555

[www.RenaissanceSeaWorldOrlando.com](http://www.RenaissanceSeaWorldOrlando.com)

## Cocktails

### **Renaissance Sunrise 10**

Renaissance's signature cocktail: absolute citroen, blue curacao, chambord, sweet & sour and sierra mist. Created by our mixologist Michael Mayes

### **Amaretto Sour 9**

disaronno amaretto, made with handcrafted sweet & sour

### **Goose Martini 14**

grey goose, dry vermouth, served up or on the rocks

### **Blue Hawaiian 8**

malibu rum, blue curacao, with pineapple juice

### **Cherry Bomb 10**

effen black cherry vodka, with red bull energy drink

### **Mai Tai 9**

bacardi rum, triple sec, crème de almond, orange juice, and pineapple juice with a float of myers's rum

### **Rum Runner 12**

bacardi rum, blackberry brandy, banana liqueur, pineapple juice, orange juice, grenadine, and a float of myers's rum

### **Cosmopolitan 12**

ketel one citroen , lime juice, triple sec and a splash of cranberry

### **Melon Ball 8**

stoli, midori, and orange juice

### **Mudslide on the Rocks 12**

kalhlua, baily's, stoli vanilla and cream over ice

### **Planter's Punch 9**

bacardi rum, pineapple and orange, juice, grenadine with a float of myers's rum

### **Bahama Mama 12**

myer's, bacardi, malibu rums, crème de banana, grenadine, orange and pineapple juice

## Wines

### *Sparkling*

**Segura Viudas Brut Cava "Aria" NV,** 7 28  
Catalonia Spain

### *White Specialties*

**Beringer White Zinfandel** 7 25  
California

**Chateau Ste. Michelle Riesling** 7 28  
Columbia Valley

**Pighin Pinot Grigio** 7.5 30  
Grave del Friuli, Italy

**Meridian Vineyards Pinot Grigio** 7.5 30  
California

**Casa Lapostolle Sauvignon Blanc** 7.5 29  
Rapel Valley Central Valley, Chile

**Brancott Sauvignon Blanc** 8.75 35  
Marlborough, New Zealand

### *Chardonnay*

**Columbia Crest Chardonnay** 7 28  
"Grande Estate", Washington

**Clos du Bois Chardonnay** 8.5 34  
Sonoma County, California

**Sabastiani Vineyards Chardonnay** 8.5 34  
Sonoma County, California

**Sonoma Cutrer Chardonnay** 14 48  
Sonoma County, California

### *Red Specialties*

**Ravenswood Red Zinfandel** 7.75 31  
Sonoma County

**Beaulieu Vineyards Pinot Noir** 8.75 35  
California

**Stoneleigh Pinot Noir** 8 32  
Marlborough, New Zealand

### *Merlot*

**Blackstone Merlot** 9.5 38  
California

**Columbia Crest Merlot** 7.5 30  
"Grande Estate", Washington

**Ferrari Carano Merlot** 66  
Sonoma County, California

### *Cabernet Sauvignon*

**Columbia Crest Cabernet Sauvignon** 7 28  
"Grande Estate", Washington

**Franciscan Cabernet Sauvignon** 12.25 49  
"Oakville Estate", Napa California

**Hawk Crest Cabernet Sauvignon** 8 32  
California

# boardwalk

## small plates

<b>crispy calamari</b>	<b>12</b>
with a spicy coconut dipping sauce	
<b>chicken tenders</b>	<b>6</b>
served with honey mustard	
<b>house smoked hot wings</b>	<b>10</b>
with point Reyes blue cheese dressing	
<b>dipping trio</b>	<b>10</b>
hummus, garlic-feta spread & olive tapenade with crispy pita chips	
<b>boardwalk quesadilla</b>	<b>14</b>
harris ranch steak with salsa, sour cream and guacamole	

## large plates

<b>c-zar salad</b>	<b>10</b>
with house made garlic parmesan dressing	
<b>add: grilled chicken</b>	<b>12</b>
<b>harris ranch steak</b>	<b>17</b>
<b>salmon</b>	<b>16</b>



<b>organic greens</b>	<b>16</b>
with spiced salmon, heirloom tomatoes & meyer lemon vinaigrette (low fat)	

<b>ny steak and fries</b>	<b>18</b>
harris ranch steak and blue cheese butter	

<b>smoked turkey BLT wrap</b>	<b>12</b>
with smoked bacon and organic tomatoes	

<b>harris ranch mini steak sliders</b>	<b>17</b>
filet mignon & house sauce	

<b>black angus burger</b>	<b>14</b>
with white cheddar cheese & apple wood smoked bacon	

<b>organic chicken sandwich</b>	<b>12</b>
with swiss cheese, oven dried tomatoes and a pesto mayo	



<b>roasted florida grouper "sofrito"</b>	<b>15</b>
with a papaya jicama slaw	

<b>grilled portobello sandwich</b>	<b>11</b>
vidalia onion and piquillo spread (low chol)	



These items have been selected to meet the diverse dietary needs of our guests. Your server will be delighted to answer any questions you may have

### 18% gratuity is added for parties of 6 or more

Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness