

Bottle Beers

Imports

Heineken	6
Amstel Light	6
Corona	6
Samuel Adams	6
Kirin Ichiban	6
Soporo	6
Bass	6
Samuel Adams	6
Guinness	6

Domestics

Orlando Brewing Blonde Ale	5
Smirnoff Ice	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
Bud	5
Bud Light	5
Odouls n.a.	5
Redbridge (gluten free)	6

18% gratuity is added with 6 or more guests

Renaissance Orlando Hotel at SeaWorld

6677 Sea Harbor Drive

Orlando, FL 32821

407-351-5555

www.RenaissanceSeaWorldOrlando.com

Cocktails

Renaissance Sunrise \$11.00
Renaissance's signature cocktail: Absolute Citron, Blue Curaçao, Chambord, sour & Sierra Mist.
Created by our own mixologist Michael Mayes

Floral Delight \$10.00
Bombay Sapphire, St. Germaine, Dry Vermouth,
splash of lime served on the rocks

Cucumber Sake Margarita \$10.00
Wasabe Sake-Infused Vodka, Cointreau, muddled cucumber
& lime, fresh sour served on the rocks with a cucumber wheel

Fog Horn \$11.00
Grey Goose Orange vodka, Red Bull & splash of cranberry

1800 Margarita \$13.00
1800 Tequila, Cointreau, sour & splash of lime, served up
or on the rocks

Elit Martini \$16.00
Stoli Elit Vodka, Dry Vermouth served straight up
or on the rocks

Floridã Caipirinha \$10.00
Leblon Cachaça, muddled orange and lime wedges with
simple syrup served on the rocks

Jolly Rancher \$8.00
Skyy Berry Vodka, Midori, cranberry & splash of Sierra Mist

Flirtini \$11.00
Ketel One Vodka, Cointreau, lime, pineapple, and cranberry

Old No. 7 \$10.00
Jack Daniels, Triple Sec, sour & Sierra Mist

Russian Mojito \$11.00
ZYR Vodka, muddled basil & red grapes, with
simple syrup and ginger ale

Classic Mojito \$12.00
Bacardi Silver, muddled mint & lime, simple syrup
& Sierra Mist on the rocks

POM-POM Mistified \$9.00
Stoli Razz, Pearl Pomegranate Vodka, PAMA Liquor,
splash of soda and cranberry juice

Mad Bean \$12.00
Navan, Baileys, Godiva Dark and served in a chocolate painted
Martini glass

Misty Bay \$12.00
Grey Goose Citron, sour, cranberry, & Sierra Mist

18% gratuity is added with 6 or more guests

Wine Selection

	glass	bottle
Sparkling		
Mumm Cuvee Brut "M" Napa Valley	9.00	
<i>NV California, 187 ml</i>		
Moet Chandon Brut Imperial		36.00
<i>NV Champagne France, 375 ml</i>		
Veuve Clicquot Brut "Yellow Label"		89.00
<i>NV Champagne France, 750ml</i>		
White Specialties		
Beringer White Zinfandel	7.00	25.00
<i>California</i>		
Banfi San Angelo Pinot Grigio	13.00	48.00
<i>Italy</i>		
Pighin Pinot Grigio	7.50	30.00
<i>Grave del Friuli, Italy</i>		
Bonterra Sauvignon Blanc,	10.00	35.00
<i>California, Organic</i>		
Frog's Leap Sauvignon Blanc		48.00
<i>California</i>		
Chardonnay		
Beaulieu Vineyards Chardonnay	8.75	35.00
<i>California</i>		
Hess Collection SuSkol Chardonnay	12.00	38.00
<i>California</i>		
Sonoma Cutrer Chardonnay	14.00	48.00
<i>Sonoma County, California</i>		
Cakebread Chardonnay		85.00
<i>Napa Valley, California</i>		
Merlot		
Beaulieu Vineyards Merlot	8.75	35.00
<i>California</i>		
Bonterra Merlot	10.50	39.00
<i>California, Organic</i>		
Blackstone Merlot		38.00
<i>California</i>		
Cabernet Sauvignon		
Beaulieu Vineyards Cabernet Sauvignon	8.75	35.00
<i>California</i>		
Franciscan Cabernet Sauvignon	12.25	49.00
<i>"Oakville Estate", Napa</i>		
Hess Collection Mount Vedeer Cabernet Sauvignon	28.00	85.00
<i>Mount Vedeer, Napa Valley</i>		
Red Specialties		
Artesa Pinot Noir	13.00	42.00
<i>Carneros, California</i>		
MacMurray Pinot Noir	12.00	36.00
<i>Sonoma Coast, California</i>		
Greg Norman Shiraz		36.00
<i>Limestone Coast, South Australia</i>		

18% gratuity is added with 6 or more guests

Sake

	glass
Hakutsurs Sake, Hot Sake	\$7.00
Sho Chiku Bai Sake Nigori	\$12.00
Nagasake Sake Orchid Plum	\$18.00
Gekkeikan Sake "Horin" Junmai Daiginjo	\$15.00

Fine Scotches

Dewar's 12yr	\$12.00
Talisker 18yr	\$14.00
Balvenie 12yr	\$13.00
Johnnie Walker Blue	\$60.00
Craggenmore 12yr	\$13.00
Oban 14yr	\$18.00
Glenfiddich 12yr	\$10.00
Glenlivet 12yr	\$13.00
Macallan 12yr	\$14.00
Macallan 18yr	\$38.00

Cognacs

Courvoisier VSOP	\$15.00
Hennessy VSOP	\$17.00
Remy Martin VSOP	\$17.00
Remy Martin XO	\$47.00
L'OR Martell	\$150.00

Ports

Sandman Reserve	\$7.00
Sandman 20 Year	\$12.00

MAKIMONO (rolls)

CALIFORNIA MIST	11.00
tasmanian sweet crab, avocado, sesame seeds with mayo	
SHRIMP TEMPURA ROLL	13.00
shrimp tempura, lettuce, cucumber, roasted peppers and onions, spicy mayo, and avocado	
SPICY TUNA ROLL	12.00
avocado, ginger, togarashi, chili oil, and sesame seeds	
SALMON ROLL	11.00
lemon, scallions , and sesame seeds	
TAKA'S FIRE VOLCANO	12.00
tasmanian sweet crab, cucumber, topped with spicy mayo	
CHICKEN TERIYAKI ROLL	11.00
cucumber, roasted peppers and onions, and soy bean wrap	
CRUNCH SALAD ROLL	12.00
asparagus, roasted peppers and onions, lettuce, cucumber, avocado, mayo, and tempura crunch	
TENDERLOIN BEEF ROLL	15.00
seared tenderloin beef, scallions, mushroom garlic sauce, and soy bean wrap	
RAINBOW ROLL	17.00
tasmanian sweet crab, tuna, salmon, hamachi, mayo, topped with avocado	
HAMACHI ROLL	11.00
yellow tail, green onions	

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food born illness.

18% gratuity is added with 6 or more guests

NIGIRI

(fish topped rice 1 piece)

MAGURO (tuna)	3.50
HAMACHI (yellow tail)	3.50
SAKE (salmon)	3.50
TAKO (octopus)	3.50
UNAGI (fresh water eel)	3.50

SASHIMI

(thin sliced no rice 2 pieces)

MAGURO (tuna)	4.50
HAMACHI (yellow tail)	4.50
SAKE (salmon)	4.50
TAKO (octopus)	3.50

MIST SPECIALTIES

SEAWEED SALAD	3.50
MISO SOUP	5.00
MAGURO SASHIMI APPETIZER	14.00
tuna sashimi (8 pieces)	
NIGIRI SAMPLER (8 pieces)	16.00
maguro, hamachi, sake, and tako	
SASHIMI SAMPLER (8 pieces)	14.00
maguro, hamachi, sake, and tako	
TEMPURA BOWL	12.00
shrimp tempura, market fresh vegetables on a bed of rice	
TUNA TATAKI	14.00
8 pieces seared tuna, micro greens, with a ponzu sauce	
CHIRASHI SUSHI (scattered sushi)	17.00
tuna, hamachi, salmon, octopus, eel, mushroom, peppers, teriyaki sauce, soy vinaigrette, wasbi, ginger, arugula, on a bed of rice	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

18% gratuity is added with 6 or more guests