

Bottle Beers

Imports

Heineken	6
Amstel Light	6
Corona	6
Corona Light	6
Kirin Ichiban	6
Sapporo	6
Bass	6
Sam Adams	6
Sam Seasonal	6
Guinness	6
Blue Moon	6
Stella Artois	6

Domestics

Coors Light	5
Miller Lite	5
Michelob Ultra	5
Bud	5
Bud Light	5
Odouls N.A.	5
Orlando Brewing Pale Ale	5
Orlando Brewing Red Ale	5
Orlando Brewing Blonde Ale	5

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Classic Cocktails

Manhattan 10

Maker's Mark, sweet vermouth, dash of bitters.

Absolut Bloody Mary 12

Absolut Citron, bloody mary mix.

Vodka Gimlet 13

Grey Goose vodka, fresh lime juice served on the rocks.

Gin Martini 10

Tanqueray, dry vermouth.

Cocktails with a Twist

Cuban Society 10

Bacardi Razz, galliano, fresh lime juice, simple syrup, and club soda.

Strawberry 100 12

Absolut, fresh lemon juice, served with two strawberries.

Kiss of Pearsuasion 11

Absolut Pears, St. Germain Elderflower Liqueur, hibiscus syrup, mumm cuvee champagne.

Orange Crush 12

Grey Goose Orange vodka, triple sec, muddled orange, OJ, and a splash of Sierra Mist.

Specialty Cocktails

Renaissance Sunrise 11

Renaissance's signature cocktail: Absolut Citron, Blue Curacao, Chambord, fresh sour mix and Sierra Mist. Created by our mixologist Michael Mayes

Raspberry Lemonade 12

Absolut Citron, Absolut Raspberri, Chambord, simple syrup, sour mix and Sierra Mist

Spiced Ice Tea 10

Captain Morgan, Firefly Sweet Tea Vodka, fresh sour, Pepsi, and lemon wedge.

Rum Runner 12

Bacardi rum, blackberry brandy, banana liqueur, pineapple juice, orange juice, grenadine and a float of Myers's Dark rum.

Dark and Stormy 10

Goslings Black Seal Rum, ginger beer.

John Daly 8

Firefly Sweet Tea Vodka, Lemonade.

18% gratuity will be added for parties of 6 or more

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Wine Selection

Sparkling	glass	bottle
Mumm Cuvee Brut "M" Napa Valley <i>NV California, 187 ml</i>		9
White Specialties		
Beringer White Zinfandel, California	7	26
"Gaga" Rose, California	7	26
Chateau Ste. Michelle Riesling, Columbia Valley	8	30
Conundrum, California	15	58
Pighin Pinot Grigio, Grave del Friuli	9	34
Meridian Pinot Grigio, California	9	34
Casa LaPostolle Sauvignon Blanc, California	7	30
Wairau Sauvignon Blanc Marlborough, New Zealand	9	34
Starmont Sauvignon Blanc, Napa Valley	14	54
Chardonnay		
Sebastiani, Sonoma County	12	46
Clos du Bois, North Coast	8	30
Stag's Leap Wine Cellars, Napa Valley		94
Au Bon Climat, Santa Barbara	16	62
Arrowood, Sonoma County		82
Rombauer, Carneros		94
Pinot Noir		
Kim Crawford, Marlborough	13	50
Mark West, California	9	35
Freestone Vineyard "Fogdog", Sonoma Coast		58
Merlot		
Columbia Crest "Grand Estates" Columbia Valley	7	26
Clos du Val, Napa Valley	13	50
Duckhorn Vineyards "Decoy", Napa Valley		78
Cabernet Sauvignon		
Penfolds "Koonunga Hill" Australia	10	38
Beringer Vineyards, Knights Valley		90
Aquinas, Napa Valley	8	30
Ferrari-Carano Vineyards, Alexander Valley		58
Rutherford, Napa Valley		90
Red Specialties		
Bodegas Catena Zapata "Alamos" Malbec, Mendoza, Argentina	7	26
D'Arenburg "The Stump Jump" Shiraz, South Australia	9	34
Rosenblum Zinfandel, Sonoma County	11	42

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Sake

glass

Hakutsuru Sake, Hot Sake	\$7.00
Sho Chiku Bai Sake Nigori	\$12.00
Nagasaki Sake Orchid Plum	\$18.00
Gekkeikan Sake "Horin"	\$15.00

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Fine Scotches

Dewar's 12yr	\$12.00
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

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Cognacs

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

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Ports

Sandman Reserve	\$7.00
Sandman 20 Year	\$12.00

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MAKIMONO (rolls)

SPICY TUNA ROLL	12.00
<i>avocado, ginger, togarashi, chili oil, and sesame seeds</i>	
SALMON ROLL	11.00
<i>sake, lemon and scallions</i>	
SHRIMP TEMPURA ROLL	13.00
<i>shrimp tempura, lettuce, cucumber, roasted peppers and onions, spicy mayo, and avocado</i>	
LOBSTER FIRE VOLCANO	14.00
<i>fresh lobster, cucumber, topped with spicy mayo, tobikko</i>	
SESAME CHICKEN SALAD ROLL	11.00
<i>cucumber, roasted peppers and onions, sesame mayo, with soy bean wrap</i>	
CRUNCH SALAD ROLL	12.00
<i>asparagus, roasted peppers and onions, lettuce, cucumber, avocado, mayo, and tempura crunch</i>	
RAINBOW ROLL	17.00
<i>sweet crab, mayo, topped with tuna, avocado, tobikko and soy vinaigrette</i>	
CALIFORNIA MIST	11.00
<i>sweet crab, avocado, sesame seeds with mayo</i>	

If you have an concerns regarding food allergies, please alert your server prior to ordering.

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

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NIGIRI

(fish topped rice 1 piece)

MAGURO (tuna)	3.50
HAMACHI (yellow tail)	3.50
SAKE (salmon)	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

MIST SPECIALTIES

SEAWEED SALAD	3.50
NIGIRI SAMPLER (8 pieces) <i>maguro, hamachi, sake, and unagi</i>	16.00
SASHIMI SAMPLER (8 pieces) <i>maguro, hamachi, sake, and unagi</i>	14.00
TUNA TATAKI <i>8 pieces seared tuna, micro greens, with a ponzu sauce</i>	14.00
SPICY HAMACHI SASHIMI hamachi, jalapeno, tobikko with a bonito sauce	12.00

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