

BISTRO

DE RENARD

On Tap

HOMESTEAD LAGER	7
Lager - Helles	
HIDDEN WELL	8
IPA - New England	
VIENNA LAGER	7
Lager- Vienna	
BELGIAN BLONDE ALE	7
Belgian Blonde	
RENARD SOUR	9
Whiskey Flavored Elevated Seltzer Base, Fresh Lemon, Fresh Pressed Apple Juice, Cinnamon, and a Brown Sugar and Lemon Rim, Garnished with a Lemon Peel	

Cocktails

AFFOGATO	12
Cold Brew Coffee, Vanilla, Almond, Seltzer Base, topped with Vanilla Ice Cream	
BREWED MANHATTAN	9
Vermouth, Angostura Bitters, Seltzer Base, topped with a Maraschino Cherry	
CHOCOLATE CORDIAL	9
Cacao Powder, Seltzer Base, Vanilla, and Spices	

Coffee

AMERICANO	3.5
LATTE	3.7
ESPRESSO	5.3
REGULAR	2.5
DECAF	2.5
DESSERT CAPPUCCINO	3.7
HOT TEA	5
	2.5

Red Wine

HUNTINGTON PINOT NOIR	16.5	50
Santa Barbara, California		
SEBASTIANI CABERNET SAUVIGNON	16.5	50
Alexander Valley, California		
SEBASTIANI RED BLEND BOURBON BARREL	13	40
Sonoma County, California		
FOLEY JOHNSON CABERNET SAUVIGNON		90
Napa Valley, California		
SEGHEISIO ZINFANDEL	13	40
Sonoma County, California		
LES CALLIOUX BORDEAUX	13	40
Bordeaux		

White Wine

BANSHEE, TEN-OF-CUPS BRUT	50	
California		
DOMAINES BY OTT ROSÉ	22	66
Côtes de Provence		
VAVASOUR SAUVIGNON BLANC	13	40
Awatere Valley, New Zealand		
LOUIS LATOUR CHARDONNAY	11	38
Mâcon-Villages, Burgundy		
SEGHEISIO CHARDONNAY	10	35
Alexander Valley, California		

Dessert

SEASONAL DESSERT	12
Northshore Boulangerie Seasonal Dessert	
CRÉME BRÛLÉE	10
A Rich Vanilla Crème Brûlée, and a Carmelized Sugar Crust	