

MENU

R

CLASSICS COCKTAILS

DAIQUIRÍ	14.
Bacardi Superior, Simple Syrup, Fresh Squeezed Lime Juice	
GIN MARTINI	15.
Bombay Sapphire Gin, Dry Vermouth	
MANHATTAN	16.
Woodford Rye, Sweet Vermouth, Angostura Bitters	
VODKA GIMLET	15.
Grey Goose Vodka, Rose's Lime Juice	
MARGARITA	14.
1800 Silver, Cointreau, Fresh Squeezed Lime Juice	

WITH A TWIST

HUDSON HIGHBALL	16.
Hudson Valley Adirondack Applejack, Ginger Beer, Club Soda	
FORGETABOUTIT	15.
Pisco Porton, Fresh OJ, Fresh Grapefruit & Lime Juice, Agave Nectar, Lemon-Lime Soda	
GOODFELLAS	16.
Hendrick's Gin, Cucumber, Mint, Lemon, Soda	
DOUBLE STANDARD SOUR	16.
Beefeater Gin, Maker's Mark Bourbon, Fresh Lemon Juice, Real Grenadine, Orange Slice, Cherry	
THE BIG APPLE	16.
Hudson Single Malt, Sour Apple Pucker, Cranberry Juice	
MANHATTANHEDGE	16.
Fine Shine Applejack Hudson Valley, Tart Cherry Juice, Club Soda, Fresh Lemon Juice, Simple Syrup	
BALL DROP	16.
Tito's Handmade Vodka, Runny Honey, Aperol, Fresh Grapefruit Juice, Orange Twist	

SEASONAL SPECIALTIES

R SANGRIA	14.
Brut Rose, Cognac, Chambord, Fresh Fruit	
LOVE POTION	16.
Malibu Rum, Bacardi, Club Soda Muddled Strawberries	
PORT ROYAL	16.
Captain Morgan, Malibu Rum, Mango Puree, Pineapple Juice Splash of Cranberry & Grenadine, Lemon-Lime Soda	
MIDNIGHT FALLS	16.
Malibu Rum, Gin, Ty Ku Coconut Sake, Blue Curacao, Fresh Lemon Juice	

SIPS

RED WINES

Chianti Superiore, Santa Cristina, DOCG, <i>Tuscany Italy</i>	54.
Pinot Noir, Kim Crawford "Rise & Shine"	54.
Pinot Noir "Fogdog" Sonoma Coast	78.
Pinot Noir, Mark West <i>California</i>	13. 46.
Pinot Noir, Cherry Pie, "Cherry Tart", <i>California</i>	18. 66.
Malbec, Alamos, <i>Mendoza Argentina</i>	13. 46.
Malbec, Broquel, <i>Mendoza Argentina</i>	15. 54.
Shiraz, Jacob Creek Reserve, <i>Australia</i>	15. 54.
Merlot, Columbia Crest, <i>Columbia Valley</i>	54.
Merlot, Roots Run Deep, "Educated Guess", <i>California</i>	18. 66.
Merlot, Duckhorn Vineyard, "Decoy" <i>Napa Valley</i>	78.
Red Blend, Luna, "Lunatic", <i>California</i>	14. 50.
Red Blend, Wild Horse "GSM", <i>California</i>	14. 52.
Red Blend, If You See Kay, Lazio, <i>Latium, Italy</i>	56.
Carmenere, Torres Santa Digna	52.
Zinfandel, "Boneshaker", <i>California</i>	74.
Cabernet Sauvignon, Sledgehammer, <i>California</i>	13. 46.
Cabernet Sauvignon, Ferrari-Carano, <i>Alexander Valley</i>	22. 71.
Cabernet Sauvignon, Franciscan, <i>California</i>	78.
Cabernet Sauvignon, Beringer Knights, <i>California</i>	88.
Cabernet Sauvignon, Kaiken, "Ultra", <i>Argentina</i>	20. 74.

BLUSH & WHITE WINES

Sangiovese Rose, Cipresso, <i>Tuscany Italy</i>	13. 46.
Riesling, Chateau Ste. Michelle, <i>Washington</i>	14. 50.
Riesling, SA Prum, <i>Germany</i>	52.
Pinot Grigio, Pighin, Grave del Friuli, <i>Italy</i>	15. 54.
Pinot Grigio, Meridian, <i>California</i>	42.
Sauvignon Blanc, Warier River, <i>New Zealand</i>	15. 54.
Sauvignon Blanc, "Beyond" <i>South Africa</i>	42.
White Blend, Murrieta's Well "The Whip", <i>California</i>	18. 66.
Chardonnay, Clos du Bois, <i>California</i>	15. 54.
Chardonnay, "Complicated" <i>California</i>	15. 54.
Chardonnay, Kendall-Jackson, <i>California</i>	54.
Chardonnay, Sonoma Cutrer, <i>California</i>	74.
Chardonnay, Rombauer, <i>California</i>	120.
Chardonnay, Arrowood, Sonoma County	18. 66.
Viognier, Bonterra	13. 46.

CHAMPAGNE & SPARKLING WINES

Mionetto, Prosecco <i>Italy</i>	13. 46.
Mumm Napa, Brut Prestige <i>Napa Valley</i>	14. 50.
Chateau D'Esclans Whispering Angel Rose	18. 66.
Moët & Chandon, White Star (375ml)	80.
Moët & Chandon, White Star (750ml)	150.

BEERS

Indigenous (Brooklyn Lager, Sugar Hill Harlem, Blue Point, Coney Island IPA, ABCBC Blonde)	8.
Craft (Sam Adams, Sierra Nevada)	8.
Domestic (Coors Light, Miller Light)	8.
Imported (Corona, Heineken)	9.

Rlounge
at two times square

Renaissance New York Times Square Hotel,
714 7th Avenue, New York, NY 10036,
212.445.1445

MENU

R

BITES

Old Bay Kettle Chips	.99
Roasted Red Pepper Hummus <i>Baked Pita, Celery</i>	9.
Kale & Vegetable Dumplings <i>Spinach, Corn, Tofu, Cabbage, Carrots, Edamame, Onions, Sesame Oil</i>	10.
NY Style Pretzel <i>Brooklyn Lager Cheese Dip, Spicy Mustard</i>	10.
Wings <i>Traditional Spicy or Honey BBQ</i>	17.
Rustic Pizzas <i>Classic Tomato & Lioni Fresh Mozzarella – Crushed Tomato, Micro Basil</i> <i>House-seasoned Pork Sausage – Lioni Fresh Mozzarella, Marinara, Micro Basil</i>	16.

CHEF'S FAVORITES

Cheese & Charcuterie <i>Hudson Valley Cheeses, Brooklyn Cured Meats, Apple State Farm Honey Comb, Featherstone Lavash</i>	22.
Grown-up Grilled Cheese <i>5 Spoke Creamery's Harvest Moon & Welch Cheddar, Applewood Smoked Bacon, Fire Roasted Tomato Soup</i>	16.
Crispy Shrimp <i>House Made Spicy Aioli</i>	18.
Strawberry Mint Salad <i>Seasonal Mixed Greens, Pell Farm Strawberries, Sweet Mint, Raspberry Vinaigrette</i>	12.
Maine Lobster Roll <i>Chilled Lobster Salad, Garlic Butter, Split Top Bun</i>	22.
Grilled Swordfish <i>Lavender Scented Rice, Mango Salsa</i>	24.

FROM THE FARM

Angus Bacon Cheddar Burger <i>Adams NY State Cheddar, Lettuce, Tomato, Caramelized Onions, Applewood Bacon, Leaven & Co. Dusted Potato Roll</i>	18.
Grilled Lamb Chops <i>Cauliflower Puree, Extra Virgin Olive Oil</i>	25.
Ale Smoked Brisket Sandwich <i>Leaven & Co. Onion Brioche, Housemade Cabbage Slaw</i>	18.
Edan Farms Pork Belly Tacos <i>Asian Slaw, Hoisin Sauce</i>	17.
Bell & Evan Roasted Chicken Breast <i>Charred Asparagus, Honey Rhubarb Glaze</i>	20.
Creekstone Filet Medallions <i>Roasted Peanut Fingerling Potatoes, Port Demi-Glace</i>	25.

SWEETS

Ice Cream Sandwich <i>Vanilla Ice Cream, Chocolate Chunk Cookie</i>	10.
Chocolate Molten Cake <i>Vanilla Ice Cream</i>	10.