

-Beverage-

-Winter Feature Cocktails-

The Ultimate Hot Buttered Rum

2 Bar Amaretto Bourbon -OR- Planteray Stiggins Pineapple Rum with our House made Hot Buttered Rum mix, Orange Peel **18**

Smoked Fashioned

Old Log Cabin Bourbon, Maple Syrup, Orange Bitters, Walnut Bitters, Apple Wood Smoke, Smoked Cherry and Orange Peel **17**

Cider House Rules

Hot Apple Cider with Letterpress Amorino, Calvados, and Maple Syrup Dried Spanish Orange Peel **14**

Seasonal Depression

Citadelle Jardin, Poli Blanco, Dimmi, Suze, Lemon Peel **15**

Zelensky

Meletti Coffee, Vodka, Pumpkin Spiced Rum Chata Foam **18**

Mexican Hawt Chocolate

Spiced Hot Chocolate mix, Banhez Mezcal, Meletti Cioccolato, Fire Roasted Marshmallows **17**

Seelbach

Makers Mark Bourbon, Dry Orange Curacao, Angostura and Orange bitters topped with Prosecco, Orange twist **18**

-REN Classic Cocktails-

PNW Fashion

2Bar Bourbon, SennzaFinne Autumn Amaro, PSL Syrup, Cherry and Orange peel with Skull Skewer **16**

Disco Mule

Hibiscus, Rose, & Peppercorn infused Vodka, Lime juice, Grenadine, Fever Tree Blood Orange Ginger Beer, Glitter, Dehydrated Orange Peel **14**

White Manhattan

Toki Japanese Whisky, Cocchi Americano, Luxardo Maraschino, Letterpress Arancello Rosso, Cherry with Lemon Peel **18**

Marg's Marg

Calabrian Chili infused Libelula Tequila, Arancello Rosso, Lime juice, Agave Fresh Lime Wedge **18**

Tutta's Negroni

Big Gin Select Barrel, Cocchi Americano, Campari, Mata Tinto Vermouth **18**

Disciplined... & Spicy

Plantation 5-year Rum, Honey-Ginger Syrup, Lime juice, Habanero Tincture Dehydrated Lime Peel **15**

Not Just Another Espresso Martini

Meletti Coffee Liqueur, Cioccolato, Amaro, Anisetta & Fresh Espresso **13**

-Safe for Work-

A Little Thyme Off

Brazilian Lemonade, Thyme Syrup, Sanbittér Soda **14**

Working Remote? Add Tequila +4

Devil's Day Off

Roots Divino Rosso NA Vermouth, Lime Juice, Agave, Fever Tree Grapefruit Soda **14**

Working Remote? Add Vodka +4

Long Walk on the Beach

Seedlip Grove, Honey-Ginger Syrup, Coconut Cream **14**

Working Remote? Add Rum +4

Sanbittér Soda

Italian bitter soda over ice **6**

-Beer & Cider-

Draft Golden Pilsner

Fremont Brewing 7

Draft Lush IPA

Fremont Brewing 7

Draft Sky Kraken

Fremont Brewing 7

Hefeweizen

Ayinger Brewery 9

Dunkel Lager

Ayinger Brewery 9

Blanc Cider

Aval 7

Suntory Vodka Seltzer

8

-Wine-

6oz | 12oz "At Home" | Bottle

White & Rose

Chardonnay

Kind Stranger, WA - 12/24/48

Sauvignon Blanc

Saint Roch, FR - 14/26/52

Roero Arneis

Angelo Negro, IT - 16/30/60

Pinot Bianco

Kelleri Terlan, IT - 16/32/64

Rose

Anna, SL - 14/26/52

Sparkling

Prosecco

Rive Della Chisea, IT 12/22/44

Sparkling Rose

Rive Della, IT - 12/22/44

Lambrusco

Fiorini, IT - 12/22/44

Garden Spritz

Chandon, AR - 16/32/64

Red

Super Tuscan

Greppicante Bolgheri Rosso, IT 14/26/52

Tempranillo

Peccadillo Wines, SP - 16/32/68

Pinot Noir

Coeur de Terre, OR - 11/22/44

Syrah/Grenache

Anne Pichon, FR - 17/34/64

Cabernet Sauvignon

Cedar + Salmon, WA - 15/30/60

-Food-

-Focaccia Sandwiches-

All served on house focaccia with a side of Tim's chips. Sub ½ Caesar salad for +6

The Fairview

Jamon Serrano, 12 Month aged Manchego, Chili Crisp'd Arugula, House Garlic Confit **19**

The Howell

 (Chicken Salad Sando)

Diced Chicken Breast, Celery, Bell Pepper, Green Onion, House Mayo & Heirloom Tomato **17**

The Virginia

Burrata, House Pepper Jelly, Heirloom Tomato, Basil Pesto, Arugula, Honey-Balsamic Reduction **16**

Add Jamon +5 / Add Hot Coppa +5

-Salads-

Add Chicken +5 Add Crispy Jamon +5 Add Hot Coppa +5 Add Boquerones +5

Caesar

Romaine, House Focaccia Crumbs, Parmesan Clouds, Classic Dressing **16**

Orchard Salad

Arugula, Cherry Tomatoes, Green Apple, Dried Cherries, Feta, Diced Almonds, Red Wine Vinegarette Dressing **17**

Caprese

Burrata, Heirloom Tomato, Basil, Balsamic-Honey Reduction, House Focaccia **15** add Jamon +5

-Charcuterie-

The Executive Board

Jamon Serrano, Hot Coppa, Mortadella, Burrata, Marinated Curds, House Focaccia, Charcuterie Fixings **35**

The Mini Board

Hot Coppa, Manchego, Charcuterie Fixings, House Focaccia **17**

Add Jamon Serrano +5 Add Mortadella +4

-Focaccia Pizza-

Add Hot Coppa +5 / Add Chicken +5 / Add Crispy Jamon +5

Three Cheese Pizza

Tomato Sauce, Manchego, Parm, Provolone, Momma Lil's Peppers, Fresh Basil **11**

Mortadella Pizza

Tomato Sauce, Manchego, Mortadella, Chili Crisp, Herbes de Provence **13**

BBQ Chicken Pizza

Chicken Breast, House Barbeque sauce, House Pickled Red Onion **16**

-Tins & Tins-

All Tinned Fish from Tiny Fish Co. and served with a bag of Regular or Salt & Vinegar Tim's Chips **14**

Sunshine & Sole

Rockfish in Jamaican Jerk Marinade

Black Cod in Soy Sauce

Octopus in Lemon-Dill Butter

Chorizo Spiced Mussels

-Twigs & Berries-

Toasted Focaccia with Quattro Olio **6**

House Marinated Cheese Curds **8**

Bruschetta **8**
Add Hot Coppa +5

Garlic Stuffed Manzanilla Olives **6**

2 Cheese Garlic Bread **6**
Add Crispy Jamon +5

Baked Burrata In Marinara **13**

Fried Marcona Almonds **6**

-Dessert-

Tutta's Tiramisù

Ladyfinger, Mascarpone Cream, Rum, Frangelico, Shaved Chocolate

10

Pizookie

Baked Chocolate chip and Macadamia Nut cookie with Vanilla Gelato

12

Lobby Bar
at **REN**