Happy Hour Bar Menu

Truffle Fries 6
garlic, Grana Padano, herbs

Fried Olives 6
Marcona almonds

Deviled Eggs 6
Pickled mustard seed, prosciutto Sturgeon caviar

Margherita Flat Bread 9
burrata, basil oil

House Pickled Vegetables 6

Chicken Wings 6
chili lime sauce

Fried Cauliflower 6
Buffalo sauce

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma.

An additional 20% Gratuity will be added to any unsigned checks and parties of 6 or more.
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
June 7, 2018
### Happy Hour Specials
2 PM - 5:30 PM  
Monday - Friday

#### Draught Beer

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Russian River, Pliny The Elder Double IPA</td>
<td>6</td>
</tr>
<tr>
<td>Bear Republic, Racer 5 IPA</td>
<td>5</td>
</tr>
<tr>
<td>Moonlight, Reality Czech Pilsner</td>
<td>5</td>
</tr>
<tr>
<td>Sonoma Springs, Kolsch Style Ale</td>
<td>5</td>
</tr>
<tr>
<td>Chimay, Belgian Abbey Triple Ale</td>
<td>10</td>
</tr>
<tr>
<td>Gowan's Estate, 1876 Heirloom Cider</td>
<td>8</td>
</tr>
</tbody>
</table>

#### Wine by the Glass

**Sparkling**

- Gloria Ferrer, Blanc de Blancs, Carneros, NV | 12 |

**Rosé**

- Cinsault/Mourvedre & More – Cochon, Old Vines, 2016 | 10 |

**White**

- Sauvignon Blanc – Kunde, Magnolia Lane, 2016 | 10 |
- Chardonnay – Highway 12, 2015 | 6 |

**Red**

- Pinot Noir – Three Sticks, “Head High”, 2015 | 12 |
- Zinfandel – Gamba, 2015 | 12 |
- Merlot/Cabernet – Gundlach Bundschu, “Mountain Cuvee”, 2016 | 8 |

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