



Boardwalk Sports Bar

RENAISSANCE ORLANDO AT SEAWORLD®
6677 Sea Harbor Drive, Orlando, Florida 32821
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www.RenaissanceSeaWorldOrlando.com

boardwalk

Drafts

Blue Moon	6
Guinness	6
Stella Artois	6
Drifter Pale Ale	6
Miller Lite	5
Yuengling	5
Budweiser	5
Bud Light	5

Import/Domestic Bottles

Heineken	6
Amstel Light	6
Corona	6
Samuel Adams	6
Smirnoff Ice	5
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

Classic Cocktails

Amaretto Sour	10
<i>DiSaronno, fresh sour mix, shaken and served on the rocks with an orange flag.</i>	
Cosmopolitan	12
<i>Kettle One Citroen, Cointreau, splash of cranberry juice with fresh lime juice, served chilled up.</i>	
Vodka Gimlet	13
<i>Grey Goose vodka, limes juice served on the rocks with a lime twist.</i>	
Woo Woo	9
<i>Smirnoff Vodka, DeKuyper Peachtree Schnapps, topped with cranberry juice, served on the rocks.</i>	

Cocktails with a Twist

Pirates of the Caribbean	13
<i>Gentlemen Jack, Grand Marnier, splash of simple syrup, 2 dashes of bitters, pineapple wedge, ginger ale, and a Myers's Dark rum.</i>	
Cuban Society	10
<i>Muddled mint & raspberries, with Bacardi Razz, Galliano, fresh lime juice, simple syrup, and club soda served on the rocks in a highball.</i>	
Cucumber Gin Martini	12
<i>Hendricks gin, fresh lemon juice, simple syrup, served chilled up with a cucumber slice.</i>	
The Rocksprings Spritzer	11
<i>Peach schnapps, blue curacao, Mumm champagne, with a splash of soda., garnished with blue berries.</i>	
Orange Crush	12
<i>Grey Goose Orange vodka, triple sec, muddled orange, OJ, and a splash of Sierra Mist on the rocks</i>	

Specialty Cocktails

Renaissance Sunrise	11
<i>Renaissance's signature cocktail: Absolut Citron, Blue Curacao, Chambord, fresh sour mix and Sierra Mist. Created by our mixologist Michael Mayes</i>	
10 Cane Lemonade	10
<i>10 Cane rum, fresh lemon, sour mix, simple syrup, and Sierra Mist</i>	
Spiced Ice Tea	10
<i>Captain Morgan, Jeremiah weed, fresh sour, Pepsi, and lemon wedge.</i>	
Rum Runner	12
<i>Bacardi rum, blackberry brandy, banana liqueur, pineapple juice, orange juice, grenadine and a float of Myers's Dark rum.</i>	
Mad Bean	12
<i>Navan, Baileys Irish cream, Godiva dark, served up with a chocolate painted martini glass.</i>	
The Blue Chill	9
<i>Smirnoff blueberry, Blue Curacao, fresh sour mix, and Sierra Mist.</i>	
Patron Café	12
<i>Patron XO, Baileys, Dailey's vanilla cream, served frozen topped with whipped cream</i>	

Wines

Sparkling

Mumm Napa Brut Prestige, 187ml California		9
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White Specialties

Beringer White Zinfandel California	7	25
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Chateau Ste. Michelle Riesling Columbia Valley	7	28
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Pighin Pinot Grigio Grave del Friuli, Italy	8	30
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Bonterra Sauvignon Blanc California	9	35
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Dashwood Sauvignon Blanc Marlborough, New Zealand	8	30
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Chardonnay

Beaulieu Vineyards Chardonnay California	7	29
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DeLoach Chardonnay Sonoma County, California	9	32
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Sonoma Cutrer Chardonnay Sonoma County, California	13	48
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Pinot Noir

Beaulieu Vineyards Pinot Noir California	7	29
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Chandon Pinot Noir California	9.5	38
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Merlot

Beaulieu Vineyards Merlot California	7	29
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Blackstone Merlot California	9.5	38
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Cabernet Sauvignon

Beaulieu Vineyards Cabernet Sauvignon California	7	29
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Franciscan Cabernet Sauvignon "Oakville Estate", Napa California	12.25	49
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Silver Palm Cabernet Sauvignon California	12	38
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Starters and Sharing

<i>Onion Dip and Chips</i>	.99
<i>house made onion dip, fresh chips</i>	
<i>“Orlando Brown Ale” Cheddar Cheese Dip</i>	4
<i>crispy tortilla chips</i>	
<i>“Point Judith” Calamari</i>	11
<i>roasted garlic and pepper aioli</i>	
<i>Crispy Chicken Wings</i>	10
<i>“winter park dairy” blue cheese dip</i>	
<i>Chicken Nachos</i>	12
<i>house made guacamole, pico de gallo, sour cream</i>	
<i>Crispy Florida Gulf Shrimp</i>	13
<i>thai chili sauce</i>	
<i>Boardwalk Chicken Quesadilla</i>	14
<i>caramelized onions, roasted peppers</i>	
<i>Warm Spinach and Artichoke Dip</i>	8
<i>crispy pita chips with sea salt</i>	

Sandwiches

Angus Burger 15
aged cheddar, apple-wood smoked bacon

Organic Chicken Sandwich 14
baby swiss, lemon pepper mayo

Sliders (2)

“Palmetto Creek” Pork 14
bbq sauce, roasted onions

Buffalo Chicken 12
house made ranch, shredded lettuce

Jumbo Lump Crab Cake 16
key lime tartar

“Harris Ranch” Beef Tenderloin 17
aged provolone, crispy onions

Large Plates

“Harris Ranch” NY Steak and Fries 28

Iceburg Wedge BLT 12
“winter park” blue cheese dressing

Add Steak 19

Add Chicken 16

Add Salmon 19

18% gratuity is added for parties of 6 or more

Cooked to order: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness