

Wine Selections

\$19/FLIGHT OF 4

Bottles for sale in retail To Go*

CREATE YOUR OWN FLIGHT

(select any 4 from our full wine list below)

WHITE WINES

		GLS\$
CHARDONNAY	barrel fermented, crisp, light oak	9
IN THE BUFF	Chardonnay, unoaked, fruit-forward	8
SAUVIGNON BLANC	dry, herbal, lemon zest	9
PINOT GRIS	dry, rich apple + melon	9
PINOT GRIGIO	citrus, lemon, key lime	9
DRY RIESLING	floral, bright minerality	9
MOSCATO	dry, floral, orange blossom	9
RIESLING	classic style, apple, nectarine	8
RISING TIDE	Chard + Sauv Blanc blend, dry	8
TRANQUILITY	delicate, Alsatian-style blend	9
GEWURZTRAMINER	honey, spice, floral	9
GREAT WHITE	rich mango + apricot, most popular	8
VIDAL BLANC	mango + tropical fruit	8
ISLAND WHITE	wild grape, honeysuckle, sweet	8

ROSÉ WINES

PINOT NOIR ROSÉ	dry, fresh, strawberry	9
DRY ROSÉ	rose petal, red fruit, citrus, melon	9
WHITE MERLOT	rich cherry + raspberry	8
GREAT WHITE ROSÉ	tropical, refreshing, semi-dry	8

RED WINES

GEMINI RED	bright fruit, our house red	8
PINOT NOIR	cherry + pomegranate	9
LANDOT NOIR	plum, blackberry + mixed berry jam	9
CABERNET FRANC	raspberry, fruit-forward	9
MERLOT	currant, blackberry, oak aged	9
CAB. SAUVIGNON	dark fruit, extended oak aging	9
ROCHAMBEAU	dark fruit, Cabernet + Merlot blend	9

SPARKLING WINE

FRIZ	fresh + fizzy unoaked chardonnay	8
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CIDER

RHODY COYOTE	made w/fresh RI apples, effervescent	8
MR. GREEN	Portsmouth RI Greening apples, dry + sparkling	8

DESSERT WINES*

*By the Glass only - not available on flights.

VIDAL ICE WINE *	peach, apricot, frozen on vine!	11
WHITE CAP*	white port style, honeysuckle	8
PORT *	classic ruby style, 15+ yrs	11

Bottle & cans purchases for off-site use only; no open bottles or cans permitted on premises.

TAPROOT BREWING COMPANY

\$16/FLIGHT OF 4 - 4-packs available To Go

CREATE YOUR OWN FLIGHT

(select any 4 from our full beer list below)

VINEYARD PILS bavarian style	ABV 5.1%	8 gls 17 4-pk
TRIP AROUND THE SUN india pale ale	ABV 6.0%	8 gls 17 4-pk
PULP FRICTION sour with strawberry + lemon	ABV 5.0%	8 gls 17 4-pk
FIRST CLASS japanese lager with rice + white jasmine flower	ABV 5.5%	8 gls 17 4-pk
F-BOMB n.e. ipa	ABV 6.9%	8 gls 17 4-pk
GRUMPY double ipa	ABV 8.0%	8 gls 20 4-pk

~ Mixed 4-packs available!

Seasonal Sangria 13

seasonal juices, liqueurs, fresh fruit + estate wine

Ask your server for details

NON-ALCOHOLIC DRINKS

MOCKTAILS + MOCKTAIL FLIGHTS 8 | 13

seasonal juices + fresh ingredients

Ask your server for details

Flights available Friday-Sunday only

DEL'S CLASSIC LEMONADE 4

CRU CLUB

100 BONUS POINTS AT SIGN-UP!

HOW IT WORKS

\$1 = 1 point | 100 points = \$5

MEMBER BENEFITS

Buy any 6 Bottles save \$6 | 15% OFF Case Purchases
 Free Wine Tasting Voucher When You Make A Case+ Purchase*
 Discounts On Public Event Tickets
 Invitations To Exclusive Member-only Events

* Limit one tasting voucher per visit.
 Terms & Conditions apply. Please see website for details.

Sign up in our retail store.

EST. 1995

NEWPORT VINEYARDS

OVERLOOK | July 15th + 16th, 2022

SNACKS + SMALLS

NARRAGANSETT BAY QUAHOG CHOWDER 10
focaccia crostini

HOUSE PICKLES + OLIVES 8
assorted pickled vegetables + marinated olives

STREET CORN 9
achiote aioli, queso, scallions

WHITE BOLOGNESE 15
Emma Acres veal, housemade rigatoni

TOMATO + BURRATA 16
local tomatoes, N.C. burrata, vineyard-grown basil,
chive blossom vinegar, olive oil

YELLOWFIN TUNA POKE 15
sweet soy, chili water, dukkah, crostini

STRING BEANS 15
local garlic, summer savory, charred tomato vinaigrette

BIGGER IS BETTER

YELLOWFIN TUNA 25
Escabeche garden vegetables, summer cornbread puree, lovage

SWORD SAMMIE 16
Pt. Judith swordfish, salsa criolla, achiote aioli, bulky roll

VINEYARD CUBANO 18
Heritage pulled pork, house ham, swiss, sweet mustard,
asparagus pickle, french roll

SPICY BUTTERMILK FRIED CHICKEN SAMMIE 16
lettuce, garlic scape blue cheese, bulky roll, Taproot chips

TOMATO + PESTO GRILLED CHEESE 18
asiago, mozzarella, local tomato,
vineyard-grown basil pesto, white bread, Taproot chips
add house-cured bacon 3

GRASSFED BEEF STRIPLOIN 28
grilled summer squash, garlic scape chimi, caramelized carrots

GRILLED VEGETABLE FOCACCIA SAMMIE 16
summer vegetables, aged provolone, tapenade,
garden arugula, Taproot chips

SHAREABLES

ARUGULA, NUTS + BERRIES 15
local arugula, Vermont chevre, spiced nuts, summer berries, shallots, blueberry vinaigrette

HOUSE CHARCUTERIE 22
cured meat, pickled veggies, sweet mustard, pear mostarda, sourdough toast

THROWBACK MUSSELS 15
lardons, leeks, cognac dijon cream, grilled bread

TAPROOT'S NEWPORT SEA SALT PRETZELS 9
pretzel cheese dip, house honey mustard

GRAINY CAESAR 15
local romaine, rye + wheat berries, garlic dijon vinaigrette, parmesan crostini, shaved cheese | add chicken 6

VEGGIES + CURDS 15
herb roasted summer veggies, Wright's Dairy cheddar curds, garlic scape vinaigrette

CHIPS AND DIPS 9
Taproot chips, shallot madeira, pretzel cheese, dip from hell

LOCAL CHEESE BITE BOARD 22
Great Hill Blue, Wright's Dairy cheddar, Old Chatham Kinderhook, house jam, local honeycomb,
local fruit, spiced nuts, focaccia crostini

BUTTERMILK FRIED CHICKEN DRUMS 16
house hot sauce, garlic scape blue cheese

Sweets

BLACK FOREST 10
layers of chocolate cake, local cherries, + vanilla creme

BLUEBERRY THYME CHEESECAKE 11
thyme shortbread crust, lemon curd, fresh blueberries

PEACHES + BISCUITS 10
brown sugar biscuit, fresh peaches, rum caramel

Please inform of any food allergies. *Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. Please no substitutions. Executive Chef: Andy Teixeira SUMMER 2022 Executive Pastry Chef: Colleen Kranich

FARM MEETS VINE PHILOSOPHY

At our core, we are an agricultural business; creating estate grown wines from over 100-acres of preserved farmland. Our farming philosophy of cultivating hand-crafted wines provides the culinary foundation of the food we create. We are proud to offer a facility-wide culinary program and menus, that like our wines, are made 100% from scratch with locally-sourced ingredients.

ESTATE-GROWN PRODUCE FROM OUR VINEYARD GARDEN // 100% BAKED ITEMS MADE IN OUR ON-PREMISE BAKERY // BURGER MEAT GROUND IN-HOUSE // OVER A DOZEN FARM PARTNERS + PURVEYORS

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Order form on reverse side. →