

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	ABV 5.1%	8 gls 17 4-pk
bavarian style		
SUMMERTIME	ABV 5.2%	8 gls 17 4-pk
belgian style wheat ale		
SUMMERTIME FREE	ABV 0.49%	6 gls NA
non-alcoholic wheat ale		
BROSÉ	ABV 4.5%	8 gls 17 4-pk
raspberry peach sour		
F-BOMB	ABV 6.5%	8 gls 17 4-pk
n.e. ipa		
HORSE POWER	ABV 6.9%	8 gls NA
double dry hop ipa		
GRUMPY	ABV 8.0%	8 gls 20 4-pk
double ipa		
TRIPEL RESERVE	ABV 10.0%	9 gls 20 4-pk
belgian style ale, chardonnay barrel aged! 5 oz. bttl: 27		

~ 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 | August 5th, 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

YELLOWFIN TUNA 19
cucumber, spicy blueberry, radish, crispy noodle

ORRECHIETTE 15
cherry tomatoes, vineyard garlic, basil,
olive oil, mozzarella

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

BIGGER IS BETTER

YELLOWFIN TUNA BURGER 20
hand-cut Pt. Judith tuna, spicy cukes, miso mayo,
arugula, house burger bun, Taproot chips

STRIPED BASS 28
eggplant, vineyard squash, chard, estate tomatoes

STEAK FRITES 29
Cloverbud Ranch striploin, pomme frites, grilled onions,
garlic scape chimichurri

BBQ BRISKET SANDO 19
peachy BBQ, summer slaw, crispy onions, bolo, Taproot chips

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

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

SHAREABLES

BABY KALE, NUTS + BERRIES 15
Greenview Farms baby kale, caramelized N.C. feta, spiced nuts, summer berries, shallots, blueberry vinaigrette

NARRAGANSETT NECKS 18
housemade chorizo, vineyard garlic scapes, In the Buff, 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

SUMMER PUDDING 12
angel food cake, summer berries, vanilla whipped cream

LEMON BLUEBERRY BRIOCHE 10
flaky blueberry rye brioche, lemon curd, vanilla lemon ice cream

CHOCOLATE CRÈME BRÛLÉE 10
fresh currants, chocolate shortbread

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. →