

# 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	sparkling rosé	8
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### CIDER

RHODY COYOTE	made w/fresh RI apples, effervescent	8
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### 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)

FESTBIER german golden lager	ABV 5.0%	8 gls   17 4-pk
VINEYARD PILS bavarian style	ABV 5.1%	8 gls   17 4-pk
WICKED SQUASHED pumpkin ale (contains lactose)	ABV 6.6%	8 gls   17 4-pk
SUMMERTIME FREE non-alcoholic wheat ale	ABV 0.49%	6 gls   NA <small>(not avail. in cans)</small>
BLACKBERRY FIZZ seltzer made with local blackberries + ginger + lime	ABV 5.0%	8 gls   17 4-pk
KING GEORGE british style ipa	ABV 6.2%	8 gls   17 4-pk
BEACHES + CREAM milkshake ipa with fresh peaches (contains lactose)	ABV 6.6%	8 gls   17 4-pk
F-BOMB n.e. ipa	ABV 6.9%	8 gls   17 4-pk
HAPPY imperial ipa	ABV 8.0%	8 gls   17 4-pk
IMPERIAL PUMPKIN matured in bourbon barrels	ABV 14.0%	9 gls   750ml 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 seasonal juices + fresh ingredients Ask your server for details	8
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 | September 23<sup>rd</sup> - 25<sup>th</sup>, 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

**TOMATO CHEDDAR SOUP 10**  
grilled cheese croutons

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

**CRISPY SQUID 14**  
house banana peppers, garlic butter,  
herbs, parsley aioli

## BIGGER IS BETTER

**BLACKBIRD FARMS PORK BELLY BANH MI 18**  
soy-lacquered pork belly, chicken pate, pickled carrots + radish,  
sesame mayo, cukes, jalapeno, cilantro, baguette, Taproot chips

**PASTRAMI REUBEN 20**  
house-cured pastrami, sauerkraut, swiss,  
Aquidneck Island dressing, rye, Taproot chips

**PT JUDITH BLUEFIN TUNA 25**  
sesame succotash, crispy green beans, pickled local ginger

**SPICY BUTTERMILK FRIED CHICKEN SAMMIE 18**  
lettuce, garlic scape blue cheese, bulky roll, Taproot chips

**SHAVED GRASSFED SIRLOIN BAGUETTE 19**  
banana peppers, spinach, roasted tomatoes, provolone,  
smoker jus, arugula salad

**TOMATO + PESTO GRILLED CHEESE 17**  
asiago, mozzarella, local tomato, arugula pistou, white bread,  
Taproot chips | add house-cured bacon 3

**VEGAN ROASTED VEGGIE SAMMIE 18**  
vegan cheddar, greens, balsamic vinaigrette, focaccia, Taproot chips

## SHAREABLES

**CRISPY SHISHITO PEPPERS 15**  
vineyard tomatoes, garlic cream, grana padano

**WATERMELON + FETA 16**  
spiced grilled watermelon, N.C. feta, jalapeno, red onion, honey lime vinaigrette

**SIMPLE SALAD 12**  
local greens, summer veggies, simple vinaigrette

**HOT CORN + POBLANO DIP 12**  
tortilla chips

**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, N.C. Atwells Gold, 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

**BACK TO SCHOOL SWEET SNACKS 21**  
a selection of your favorite lunch box sweets from the bakeshop

**APPLE CRISP FOR TWO 12**  
warm local apples, salted caramel, whipped cream

**CHOCOLATE COFFEE TORTE 10**  
coffee rye crust, coffee ganache, chocolate crumble

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** FALL 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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