

EST. 1995

NEWPORT VINEYARDS

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
RISEING 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 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 (not avail. in cans)
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 8

seasonal juices + fresh ingredients

Ask your server for details

YACHT CLUB SODA 3.50

cola, diet cola, yacht-up, sparkling, pale ginger ale, root beer

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.

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NEWPORT VINEYARDS

VINEYARD COOKOUT

VINEYARD SNACK BOX 20

local cheeses, soldier bean hummus, summer jam, local fruit, spiced nuts, summer vegetables, House chips, crostini

NEWPORT SEA SALT PRETZEL 10

Taproot mustard + beer cheese

LOCAL GRASSFED CHEESEBURGER 11

GRILLED LEMON HERB CHICKEN SANDWICH 12

GARLIC HERB WINGS 15

STREET CORN 9

achiote aioli, queso, scallions

POTATO ARUGULA SALAD 5

VEGETABLE PASTA SALAD 5

HANDCUT POTATO CHIPS 3

VINEYARD CAESAR 10

local romaine, parmesan croutons, garlic dijon vinaigrette, shaved cheese

Sweets

FROSÉ POPS 5

SANGRIA SLUSH 6

NUTELLA CHUNK COOKIE 3

THICK OREO CHEESECAKE BROWNIE 5

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

Scan here to sign up for our e-newsletter & text promotions!



Order form on reverse side. →