

MENU AUTHORS

Bar Chef: Evan Larson
Corporate Beverage Director: Len Panaggio

BEERS

ALES

These beers are sweet, fruity and texturally smooth. Many types of ale are higher in alcohol content than lagers and have a pronounced taste and flowery aroma.

Samuel Smith Pale Ale	\$5.00
Samuel Smith Organic	\$5.00
Samuel Smith Nut Brown	\$5.00
Orval Trappist	\$9.00
Trinity IPA	\$5.00
Newport Storm	\$4.00
Wolaver Organic Brown	\$5.00

LAGERS

These beers are clean, crisp and distinctly carbonated. They are maltier, less hoppy and aromatic, lighter colored, lighter in body and less alcoholic than other beers.

Budweiser	\$4.00
Bud Light	\$4.00
Narragansett	\$4.00
Sam Adams	\$4.50
Amstel	\$4.50
Peroni	\$4.50
Dos Equis	\$4.50
Spaten Oktoberfest	\$4.50
Heineken	\$4.50
Stella Artois	\$4.50
Zatec	\$8.00

Non-Alcoholic
O'Doul's \$4.00

OLD WORLD

These wines are from Europe, made by using more traditional methods and tend to impart more subtle flavors and qualities, with an emphasis on *terroir*, or place, giving the wines an earthier note.

WHITES/ROSÉS

2006 Casa de Vila Verde, Vinho Verde, Portugal	\$19.00
2005 Chivite, Gran Feudo, Rosé, Spain	\$21.00
2005 Ste. M, Riesling, Germany	\$23.00
2006 Dr. Loosen, Riesling, Germany	\$24.00
2006 Burgans, Albarino, Spain	\$25.00
2006 Domaine Renaud, Chardonnay, France	\$27.00
2004 Domaines Schlumberger, Pinot Blanc, France	\$29.00
2006 Vietti, Arneis, Italy	\$29.00
2006 Nigl, Grüner Veltliner, Austria	\$29.00
2006 Domaine Ott, Rosé, France	\$32.00
2006 Attems, Sauvignon, Italy	\$32.00
2005 Pieropan, Soave, Garganega, Italy	\$36.00
2006 Attems, Pinot Grigio, Italy	\$39.00
2004 Michel Redde, Sauvignon, France	\$42.00
N/V BellaVista, Sparkling, Italy	\$65.00
2003 Jermann "Were Dreams", Chardonnay, Italy	\$99.99

REDS

2005 Perrin, Rhone Style, France	\$18.00
2003 A-Mano, Primitivo, Italy	\$23.00
2005 Banfi Centine, Super Tuscan, Italy	\$25.00
2005 Bruno Giacosa, Dolcetto d'Alba, Italy	\$33.00
2002 Marques de Riscal, Tempranillo, Spain	\$38.00
2003 Frescobaldi "Nipozzano", Sangiovese, Italy	\$39.00
2001 Villa La Selva Selvamaggio, Cabernet, Italy	\$39.00
2001 Casa de Santar Reserva, Blend, Portugal	\$41.00
2002 Abadia Retuerta Selección, Blend, Spain	\$42.00
2002 Domaine Lignères "Aric", Blend, France	\$49.00
2004 Vall Llach "Embruix", Blend, Spain	\$51.00
2001 Traviglini, "Gattinara" Nebbiolo, Italy	\$52.00
2003 Terrabianca "Campaccio", Super Tuscan, Italy	\$58.00
2003 Il Borro, Super Tuscan, Italy	\$62.00
2000 Tenute Nardi, Sangiovese Grosso, Italy	\$65.00
2002 Santadi, "Terre Brune" Blend, Italy	\$70.00

NEW WORLD

These wines are from the rest of the world, tend to impart bolder flavor and qualities by mixing grapes from different vineyards to accent fruit. They use the latest technology to make their wines, although they are now using more of the Old World practices.

WHITES

2006 Snoqualmie, Sauvignon, USA	\$19.00
2006 Yalumba "Y" Series, Viognier, Australia	\$21.00
2004 Mad Fish, Chardonnay, Australia	\$25.00
2005 Duo, Sauvignon, Chile	\$25.00
2005 Torino, Torrontes, Argentina	\$27.50
2004 Glen Carlou, Chardonnay, South Africa	\$28.00
2006 Pegasus Bay, Sauvignon, New Zealand	\$42.00

REDS

2005 Casillero del Diablo, Carmenère, Chile	\$23.00
2006 Cono Sur "Visión," Pinot Noir, Chile	\$27.00
2003 Charles Melton "Father-In-Law", Shiraz, Australia	\$29.00
2004 Turkey Flat "The Turk," Blend, Australia	\$30.00
2005 Erath, Pinot Noir, USA	\$32.00
2002 Tim Adams, Cabernet, Australia	\$34.00
2005 Catena, Malbec, Argentina	\$37.00
2002 Sheeps Back, Shiraz, Australia	\$37.00
2005 Concha y Toro, Cabernet, Chile	\$39.00
2004 Paul Hobbs "La Garto," Merlot, Argentina	\$43.00
2004 Thelema, Merlot, South Africa	\$45.00
2004 De Toren Fusion V Bordeaux Blend, South Africa	\$64.00
2001 Col Solare, Super Washington, USA	\$99.99

Newport Restaurant Group is a subsidiary of NHC, an Employee Ownership Company. We support local farmers and fisherman, especially those who use sustainable practices. Organic ingredients are used whenever possible. Our company offsets 100% of our energy with renewable energy powered by the wind.

SPECIALTY DRINKS

BLACKSTONE BEAUTY

Modern Spirits candied ginger infused vodka, splash of Campari and Contreau, served straight up. 12.00

WATERMAN WARM UP

Bulleit Bourbon, Lustau East India Solera Sherry, Spiced Apple Cider. Served hot or on the rocks. 9.00

24 CARROT COLD RIVER MARTINI

Cold River Vodka, Drabuie, carrot juice, served ice cold, straight up. 10.50

HOT BUTTER RUM

Gosling's Black Seal Rum, traditional preparation. 8.50

GREEN MONSTER

Leblon Cachaca, green apple puree, fresh mint and a splash of simple syrup, well shaken, on the rocks. 9.00

THE OLD COLLEGE TRY

Mt. Gay Rum, Lillet Blanc, toasted orange coriander cardamom syrup. 10.00

RILEY COCKTAIL

Mt. Gay Rum, Cointreau, Orange Juice, Lemon Juice with a dash of Chambord and Crème De Cassis. 8.50

NIBS MARTINI

Bombay Sapphire shaken with triple sec and grapefruit juice. 8.50

RIVERSIDE 'RITA

Don Julio Blanco, Grand Marnier shaken with fresh citrus sour mix, agave syrup, slices of lime and orange to garnish. 10.50

BLOOD ORANGE MARTINI

Stoli "O", Cointreau and blood orange puree served straight up. 9.50

EAST-SIDE-CAR

Stock Brandy and Grand Marnier shaken with fresh citrus sour mix, served up with a light sugar rim and orange slice. 8.50

MOJO MOJITO

Myers's Platinum Rum, lime and mint, blended with lavender mint syrup over crushed ice, a splash of Sierra Mist and soda. 8.50

