



NEWPORT
VINEYARDS

TAPROOT
BREWING COMPANY

RESTAURANT WEEK 2025

Featuring Estate-grown ingredients



In celebration of our 30th Anniversary, every guest 21+ who orders our special Restaurant Week menu will receive a complimentary welcome taste of our limited-release Milestone Blanc: 30th Anniversary Edition | Estate-Grown Chardonnay

Please select one item from each course

APPS

choice of:

SWEET POTATO BISQUE

orange cardamom, crème fraîche, sweet potato frizzle

WINTER KALE SALAD 17

chiffonade kale, roasted butternut squash, apple, Gemini spiked cranberries, candied pecan, red onion, cider vinaigrette

ENTRÉES

choice of:

ROOT VEGETABLE HASH

pan-fried seasonal root vegetables, fruits + grains, kale, sage crema, gluten-free wrap

suggested pairing: Riesling

RHODY BRINED STATLER CHICKEN BREAST

pan-seared, butternut squash + roasted mushroom risotto, cider jus

suggested pairing: In The Buff White

CIDER-BRAISED PULLED PORK SANDWICH

warm apple, sharp cheddar cider BBQ, house potato roll

suggested pairing: Wicked Squashed Pumpkin Ale

DESSERTS

choice of:

SPICED BUNDT CAKE

topped with roasted pears + spiced pear caramel sauce, streusel crumb + mascarpone ice cream

LEMON TART

topped with toasted meringue in a shortbread crust, graham cracker crumb ricotta ice cream

Try pairing with one of our dessert wines!

\$30 PER PERSON