

NEWPORT VINEYARDS

Galentine's Day Menu Additions & Cocktails

TO SHARE

"SHELL-EBRATE" GOOD TIMES 18 (make it a dozen for 30)

Sip, slurp, and sparkle with the girls.

Half-dozen local oysters served with our signature Frizzante Pomegranate Mignonette, classic cocktail sauce, + House hot sauce.

LOX OF LOVE DIP 16 (The Glow Up: add caviar, MKT\$)

Smoked salmon is our love language.

Whipped smoked salmon dip topped with house-pickled red onions, puffed capers, + fresh dill. Served with crispy chips.

THE MAIN EVENT

SOULMATE CARBONARA 26

Because pasta never breaks your heart.

Linguine with egg + pecorino, featuring cured pork belly finished with a kick of Calabrian chili oil.



THE SWEET FINISH

ESPRESSO YOURSELF TIRAMISU 12

Strong coffee, sweet chocolate, and zero regrets.

A decadent espresso brownie base layered with rich chocolate + creamy marscapone.



LIQUID LOVE

ESPRESSO MARTINI FLIGHT 26

Love at first flight.

A sampling of four mini martinis to keep the enrgy high, featuring Classic Baileys, Salted Caramel, French Vanilla, + Toasted S'mores flavors.

SISTERHOOD SANGRIA 13

Sparkle, sip, and shine.

Newport VIneyards Rosé, vodka, fresh strawberries, raspberries, + oranges. Finished with mint + a swirl of **pink edible glitter** for that perfect photo-finish.

BERRY IN LOVE "NOJITO" (non-alcoholic) 10

All the sweetness, none of the spirits.

House-made strawberry simple syrup muddled with fresh mint + lime, topped with crisp sparkling water.

