



EST. 1966

NEWTOWNE

grille

BEERS ON DRAFT

- Bud Light • Budweiser
- Coors Light • Narragansett
- Harpoon I.P.A. • Angry Orchard
- Sam Adams • Sam Seasonal
- Blue Moon • Stella • Guinness

ASK ABOUT OUR ROTATING GUEST TAPS!!!

BEERS BY THE BOTTLE

- Bud Light • Budweiser
- Coors Light • Miller Lite
- Corona • Corona Light
- Bud Light Lime • Heinekin
- Heinekin Light • Mich Ultra
- Seadog Blueberry • Amstel Light
- Red Bridge (Gluten Free)
- Omission Lager (Gluten Free)
- Mikes Hard Lemonade
- Twisted Tea • Odouls N/A

WINE

- | | | |
|---|-------------|-----------|
| Estancia Chardonnay | 7.50 | 26 |
| (Monterey, California) Tropical notes with pear/apple aromas and a toasty oak and cream finish | | |
| Eco Domani Pinot Grigio | 6.00 | 23 |
| (Italy) Crisp white with light citrus and tropical fruit notes, and floral aromas | | |
| Starborough Sauvignon Blanc | 6.75 | 24 |
| (New Zealand) Crisp and refreshing with layers of citrus and tropical fruit and melon aromas | | |
| Polka Dot Riesling | 6.75 | 24 |
| (Germany) Medium sweet with pear and nectarine notes | | |
| Voltre Sante Pinot Noir | 7.00 | 24 |
| (California) Light, delicate and flavorful; red strawberry flavors with a hint of oak. | | |
| Apothic Red Blend | 6.50 | 24 |
| Full bodied red with rhubarb and black cherry flavors and notes of chocolate brown spice and vanilla | | |
| Alamos Malbec | 6.75 | 24 |
| (Argentina) Black cherry, cassis and black raspberry flavors with a touch of chocolate and sweet spice. | | |

WHITE BY THE GLASS

- | | |
|---------------------------|------|
| Ck Mondavi Chardonnay | 5.50 |
| Mezza Corona Pinot Grigio | 6.25 |
| Beringer White Zinfandel | 5.50 |

RED BY THE GLASS

- | | |
|---------------------|------|
| Ck Mondavi Merlot | 6.00 |
| CK Mondavi Cabernet | 6.00 |



EST. 1966

NEWTOWNE

cocktails

Berry Patch Margarita

100% Blue agave Tequila, Triple-Sec, and fresh lime juice, blended with a blueberry, blackberry, raspberry, and strawberry puree.

Strawberry Jalapeno Margarita

Jalapeno infused tequila, Triple-Sec, fresh lime juice, and strawberry puree with a spicy red sugar rim!

Angry Harvest

Absolut Mandarin, Peach Schnapps and cinnamon syrup all topped with Angry Orchard's Crisp Apple!

Roasted Pineapple Martini

Grey Goose Vodka, Canton Ginger Liquor, pineapple juice and a cinnamon infused sugar cane syrup. Topped off with a dusting of cinnamon sugar.

Black Tai Event

Bacardi Superior and amaretto shaken with pineapple and orange juices, then topped with Malibu Black's 70 proof rum!

Blood Orange Martini

Double Cross's 7 times distilled vodka, with Blood Orange-cello, Cointreau, and a splash of lime makes this cocktail sinfully delicious.

Smore's Martini

Three Olives Smores vodka, Godiva Chocolate liquor, splash of cream, graham cracker rim, chocolate drizzle and marshmallow garnish.

Sparkling Pear

Grey Goose pear vodka, St. Germaine, and fresh lemon topped with soda water.

Little White Dress: Approx – 105 cal

Newtowne's in-house infusion of Three Olives Vodka and Peach/Mango White tea, combined with fresh muddled orange and Soda Water. Low Cal and full of antioxidants. Win/Win!

Mixed Berry Sangria

Blueberries, strawberries and black berries mixed up with Bacardi Dragonberry rum, blackberry brandy, pomegranate and citrus juices and finished off with burgandy red wine

Seasonal Sangria!

A delicious blend of wine, fruit, and seasonal flavors to compliment any occasion.

ASK YOUR SERVER FOR DETAILS!



BACARDÍ

Three Olives®
VODKA