



RED NEWT | MENU

CELLARS |

FINGER LAKES | SENECA LAKE

CLASSIC CHEESE SLATE 16

2 local cheeses served with dried fruit, candied pecans, membrillo, dried apricots, whole grain mustard and sliced baguette *

CHEESE & MEAT SLATE 21

classic cheese slate with cured meats added

PAIRING PLATE 19

Lively Run Chevre, FLX Gold, Blue Yonder, Cuba Cheddar with baguette and dried fruit

PAIRING PLATE WITH MEATS 24

ITHACA HUMMUS & WARM BAGUETTE 13

Two selections of Ithaca hummus served with olives and a warm baguette

WARM BAGUETTE 7

with blackberry balsamic and olive oil for dipping

BROWNIE SUNDAE 7

House made brownie, vanilla ice cream & caramel

CANDIED PECANS* 6

pecans roasted with vanilla, bourbon and sugar

*can be made gluten free just ask!

WINE TASTING FLIGHTS

12

four 2 oz samples in each flight
...for one or to share!

#1 CLASSIC NEWT

2016 Riesling - Tango Oaks - Lees Reserve
2018 Dry Rose - Kelby James Russell
2018 Pinot Gris
2018 Cabernet Franc

#2 DRY VARIETALS

2017 Riesling - Dry
2018 Gewurztraminer
2019 Pinot Noir - Glacier Ridge
2013 Merlot

#3 RED NEWT REDS

2018 Dry Rose - Kelby James Russell
2018 Cabernet Franc
2019 Pinot Noir - Glacier Ridge
2013 Merlot

#4 RIESLING

2017 Riesling - Dry
2016 Riesling - Lahoma "the Knoll"
2016 Riesling - Tango Oaks - Lees Reserve
2019 Riesling - Circle

#5 SINGLE VINEYARD FLIGHT

2016 Riesling - Lahoma "the Knoll"
2016 Riesling - Tango Oaks - Lees Reserve
2018 Dry Rose - Kelby James Russell
2019 Pinot Noir - Glacier Ridge

#6 SWEET

2019 Riesling - Circle
2020 "Newt" Riesling
Blue Newt White
Hellbender

WINES BY THE GLASS

GLASS/BOTTLE

2018 DRY ROSE - KELBY JAMES RUSSELL 7/18

bright, sleek, cherry
RS: 0.1% TA: 6.45g/L pH: 3.4 ALC: 11.1%

2016 RIESLING - LAHOMA "THE KNOLL" 13/43

scintillatingly precise, intense fruit, seamless
RS: 0.4% TA: 7.5 g/L pH: 3.09 ALC: 13.2%

2017 DRY RIESLING 8/20

powerful, opulent, tart
RS: 0.2% TA: 7.1 g/L pH: 3.1 ALC: 12.6%

2016 RIESLING - TANGO OAKS - LEES RESERVE 9/28

an exciting example of the regenerative power of lees
RS: 0.2% TA: 7.6 g/L pH: 3.24 ALC: 13%

2019 "CIRCLE" RIESLING 7/15

fruit-tart, joyous, fruity
RS: 3.0% TA: 7.3 g/L pH: 3.1 ALC: 11.0%

2020 "NEWT" RIESLING 6/14

BJR bright - juicy - refreshing
RS: 5.3% TA: 7.7 g/L pH: 3.05 ALC: 9.1%

2018 PINOT GRIS 7/18

supple mouthfeel, fruit driven, luxurious
RS: 0.4% TA: 5.25 g/L pH: 3.55 ALC: 12.5%

2018 GEWURZTRAMINER 7/18

a friendlier Gewurztraminer, refreshing, fruit aromas
RS: 0.6% TA: 6.45 g/L pH: 3.05 ALC: 13.9%

BLUE NEWT WHITE 5/12

fruity, sweet, refreshing
RS: 5.2% TA: 8.0 g/L pH: 3.0 ALC: 11.0%

2018 CABERNET FRANC 9/22

fruity with underlying smoke & mineral characters
RS: 0.1% TA: 5.2 g/L pH: 3.6 ALC: 12.7%

2019 PINOT NOIR - GLACIER RIDGE 11/29

baked cherry, cedar, approachable finish
RS: 0.1% TA: 5.8g/L pH: 3.75 ALC: 12.1%

2013 MERLOT 9/22

earthy, hints of smoke, dry
RS: 0.4% TA: 6.6 g/L pH: 3.3 ALC: 12.1%

HELLBENDER - PORT-STYLE 9/20

47% Noiret 19% Cabernet Sauvignon
18% Cabernet Franc 16% Merlot ALC: 19.5



SCAN TO WATCH WINE BYTE VIDEOS!

(REDNEWT.COM/VIDEOS)