

Seasonal Specials

Sangria

Port Bomb – Newport Vineyards Merlot, Captain Morgan, Triple Sec, Orange Juice, Cranberry Juice, Berries, Lemons, Limes
Glass \$7 Pitcher \$38

High Tide – Newport Vineyards Chardonnay, St. Germain, Simple Syrup, Soda Water, Mint, Peach
Glass \$7 Pitcher \$38

Safe Heaven – Newport Vineyards Riesling, Triple Sec, Pineapple Juice, Cranberry Juice, Lemons, Limes
Glass \$8 Pitcher \$34

Frozen

Hazard's Frozen Beach – Jose Cuervo Gold, Gosling Black Seal Rum, Banana Liquor, Banana Daiquiri, Lime \$10

Aquidneck Slide – New Amsterdam Vodka, Bailey's, Kahlua, Ice Cream Mix, Chocolate Syrup, Whipped Cream \$12

Pina Colada – Don Q, Pina Colada Mix, Cherry, Whipped Cream \$7

Strawberry Daiquiri – Don Q, Triple Sec, Strawberry Daiquiri Mix, Whipped Cream \$7

Cocktails

Saltwater Home Made Mojito – Coconut Rum, Veev Acai Spirit, House Made Berry Pure, Lime Juice, Simple Syrup, Fresh Mint Leaves \$12

The Breachway – Hendricks, St. Germain, Simple Syrup, Soda Water, Bitters, Lime \$12

Dark & Stormy – Gosling's Black Seal, Gosling's Ginger Beer, Lime \$7

Saltwater's House Made Bloody Mary – New Amsterdam Vodka Infused with Bacon and Mixed with Our House Made Bloody Mary Recipe, Bacon, Lemon, Lime, House Pickle and Olive \$12

Third Beach Tea – Deep Eddy Sweet Tea Vodka, Lemonade, Lemon \$7

Top Shelf Margarita – Don Julio Blanco, Grand Marnier, Lime Juice, Orange Juice, Sour Mix, Muddled Orange and Lime \$14

Tennessee Bee – Jack Daniel's Tennessee Honey, Triple Sec, Limonade, Sierra Mist \$10

Easton's Rip Tide – Jim Beam, Gosling's Ginger Beer, Simple Syrup, Bitters, Lemon Juice, Muddled Strawberry \$10

Narragansett Bay Breeze – Belvedere Mango Passion Fruit, Finest Call Mango Puree, Cranberry Juice, Lemonade, Soda Water, Lemon \$12

Block Island Sound – New Amsterdam Vodka, Cranberry Juice, Ginger Ale, Lime Juice, Lime \$7

Mocktails and Local Craft

Hosmer Mountain's Dangerous Ginger Beer \$6

Hosmer Mountain's Root Beer \$6

Hosmer Mountain's Cream Soda \$6

Saltwater's Sparkling Teas

featuring Owl's Brew Tea Elixirs in 3 flavors \$6
(Coco-Lada, White and Vine, Pink and Black)

SALT water

Harborside Dining

Wine

Ask your server about today's by-the-glass offering

Champagne and Sparkling

	glass	bottle
Freixenet, Spain	\$8	\$26
Lamarca Prosecco, Italy	\$10	\$36
Chandon, California	\$12	\$40

Whites

Chardonnay, Canyon Road, California	\$8	\$28
Chardonnay, In the Buff, Newport	\$8	\$28
Chardonnay, Clos Du Bois, Russian River	\$11	\$40
Pinot Grigio, Canyon Road, California	\$8	\$28
Pinot Grigio, Estancia, California	\$10	\$36
Sauvignon Blanc, Newport Vineyards	\$8	\$28
Sauvignon Blanc, Whitehaven, New Zealand	\$11	\$40
Riesling, Newport Vineyards	\$9	\$32
Zinfandel, Beringer, Napa Valley	\$8	\$28
Rosé, Whispering Angel	\$12	\$44

Reds

Cabernet Sauvignon, Canyon Road, California	\$8	\$28
Cabernet Sauvignon, Newport Vineyards	\$9	\$32
Cabernet Sauvignon, Franciscan, Napa Valley	\$15	\$56
Pinot Noir, Canyon Road, California	\$8	\$28
Pinot Noir, Newport Vineyards	\$9	\$32
Merlot, Newport Vineyards	\$9	\$32
Merlot, Columbia Crest, Horse Haven Hills	\$11	\$40
Malbec, Concha y Toro Gran Reserva	\$11	\$40
Zinfandel, Ravenswood, Vintner's Blend	\$10	\$38

Champagne and Sparkling by the bottle

Lamarca Prosecco Split, Italy	12
Chandon Split, California	18
Chandon Rosé	46
Domaine Carneros Brut	62
Laurent Perrier	76
Veuve Clicquot	122

Whites by the bottle

Chardonnay, Mer Soleil Unpacked	55
Chardonnay, Ramey, Russian River, 2012	75.
Chardonnay, Cakebread, Napa Valley, 2012	83.
Pinot Gris, La Crema, Monterey, 2012	38.
Pinot Grigio, Santa Margherita, Alto Adige, 2013	54.
Sauvignon Blanc, Duckhorn, Napa Valley, 2013	49.
Sauvignon Blanc, Pascal Jolivet, Sancerre, 2014	43.
Riesling, Chateau Ste. Michelle, Ercoca, Washington, 2013	43.

Reds by the bottle

Cabernet Sauvignon, Markham, Napa Valley, 2011	72.
Cabernet Sauvignon, Honig, Napa Valley, 2012	80.
Cabernet Sauvignon, Jordan, Alexander Valley, 2011	105.
Pinot Noir, Willamette Valley, Willamette Valley, 2011	52.
Pinot Noir, La Crema, Carneros, 2012	70.
Malbec, Catena, Argentina, 2013	48.
Merlot, Chateau Ste Michelle, Canoe Ridge, 2011	50.
Merlot, Duckhorn, Napa Valley, 2012	95.
Blend, Buena Vista, The Count, Sonoma, 2012	42.
Zinfandel, Hartford, Russian River, 2011	55.
Italian, Allegrini, Valpolicella Classico, 2012/13	35.

SALT
water

Harborside Dining

Beer

Bottled

<i>Amstel Light, Holland, 3.5% ABV</i>	\$5.50
<i>Bud Light, MO, 4.2% ABV</i>	\$5
<i>Budweiser, MO, 5% ABV</i>	\$5
<i>Cisco Whale's Tale Pale Ale, MA, 5.6% ABV</i>	\$6
<i>Corona, Mexico, 4.6% ABV</i>	\$6
<i>Coors Light, CO, 4.2% ABV</i>	\$5
<i>Dogfish Head 60 minute IPA, DE, 6% ABV</i>	\$7
<i>Guinness, Ireland, 4.2% ABV [can]</i>	\$7.50
<i>Heineken, Holland, 5.4% ABV</i>	\$6
<i>Michelob Ultra, MO, 4.2% ABV</i>	\$5
<i>Miller Lite, WI, 4.2% ABV</i>	\$5
<i>Newport Storm Hurricane Amber Ale, RI, 5.2% ABV</i>	\$6
<i>Stella Artois, Belgium, 5% ABV</i>	\$6.50
<i>O'Doul's, MO, .04% ABV [non-alcoholic]</i>	\$4.50

Draft

<i>Newport Storm Hurricane Amber Ale, RI, 5.2% ABV</i>	\$6
<i>Angry Orchard Crisp Apple, OH, 5% ABV</i>	\$5.50
<i>Bud Light, MO, 4.2% ABV</i>	\$5.50
<i>Heavy Seas Loose Cannon IPA, MD, 7.25% ABV</i>	\$6
<i>Harpoon UFO White, MA, 4.8% ABV</i>	\$6
<i>Sam Adams Seasonal, MA, 5.3% ABV</i>	\$5.50

SALT
water

Harborside Dining

Dessert Menu

Reconstructed Chocolate Peanut Butter
& Banana Pie \$9

Date Bread Pudding, Dulce de Leche \$9

Seasonal Cheesecake, See server for offerings \$9

Gelato, See server for offerings \$8

After Dinner Drinks

Tin Cup Colorado Whiskey \$8

Crown Royal Northern Rye \$10

Bushmills Black Irish Whiskey \$9

Knob Creek \$11

Woodford Reserve \$12

Basil Hayden \$14

The Glenlivet 12 year \$15

Oban 14 year \$20

Lagavulin 16 year \$20

The Macallan 18 year \$23

SALT
water

Harborside Dining