



A WORLD-CLASS STEAKHOUSE
ON NEWPORT'S WATERFRONT



WELCOME

Welcome to 22 Bowen's Wine Bar and Grille, one of Newport's finest waterfront restaurants, located in the heart of historic downtown Newport, Rhode Island. Within easy walking distance from major hotels, it's the ideal spot for your next business luncheon or dinner. Choose from an extensive menu featuring USDA Prime Beef and New England's finest seafood.

Complement your dining experience with a selection of wines from our Wine Spectator "Award of Excellence" wine list. Our dockside location offers groups the option of combining dinner with a cruise on the harbor.



CULINARY PHILOSOPHY

The culinary talents of Executive Chef Kevin Di Libero shine through 22 Bowen's expertly crafted menu, created in collaboration with Newport Harbor Corporation's Culinary Director Casey Riley.

At its heart, dining is about the ingredients and friends at the table. It is a creative process that involves our guests as much as it does our chefs. It is our goal to

present the highest quality culinary experience and to infuse a creative, thoughtful and responsible approach in preparing our dishes for you. We begin with the premise that food is one of the fundamental joys of the human experience. It is therefore our goal to provide our guests with an unparalleled culinary experience in a welcoming and unique, service-oriented atmosphere. To accomplish this, quality is the focus of everything we do.



INGREDIENTS

We believe that utilizing locally grown, organic produce in our dishes supports the local farming industry, enhances the connection between the plate and its source, and ultimately increases the quality of the culinary experience. Therefore, maximum effort is made to integrate local, organic produce into our menus whenever possible.

Our USDA Prime Beef is hand picked and aged a minimum of 14 days. Less than 1% of all beef in America is considered to be of the highest quality

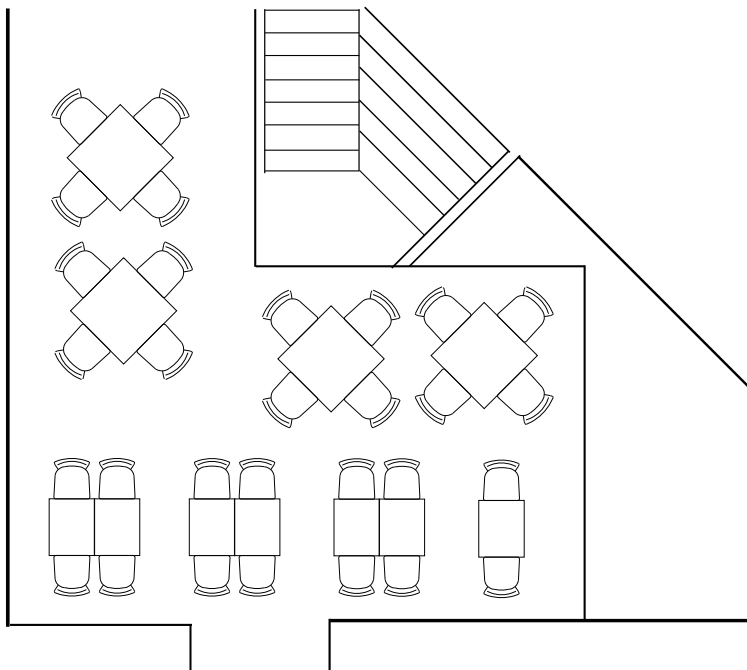
USDA Prime. Our Premium Hereford Center Cut Filets are hand selected and aged 21 days for premium flavor and texture.

Our chefs have developed partnerships with local fisherman and companies that have provided us with "top of the catch" selections from our local waters and beyond.

We are committed to serving you, our valued guests, only the very best.



SCULL ROOM

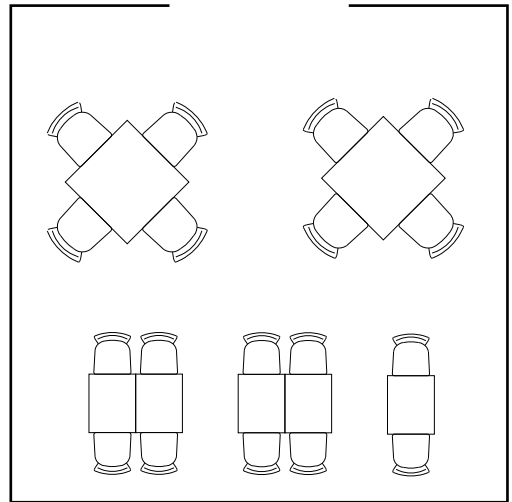


Located on the second floor of the restaurant, with spectacular views of Newport Harbor, the Scull Room is the perfect choice for groups of up to 40 guests. Named for the antique wooden rowing scull hanging on the rafters, the room offers an open floor plan which encourages mingling and conversation. For groups of up to 60 guests, combine the Scull Room with the adjacent area by the fireplace.

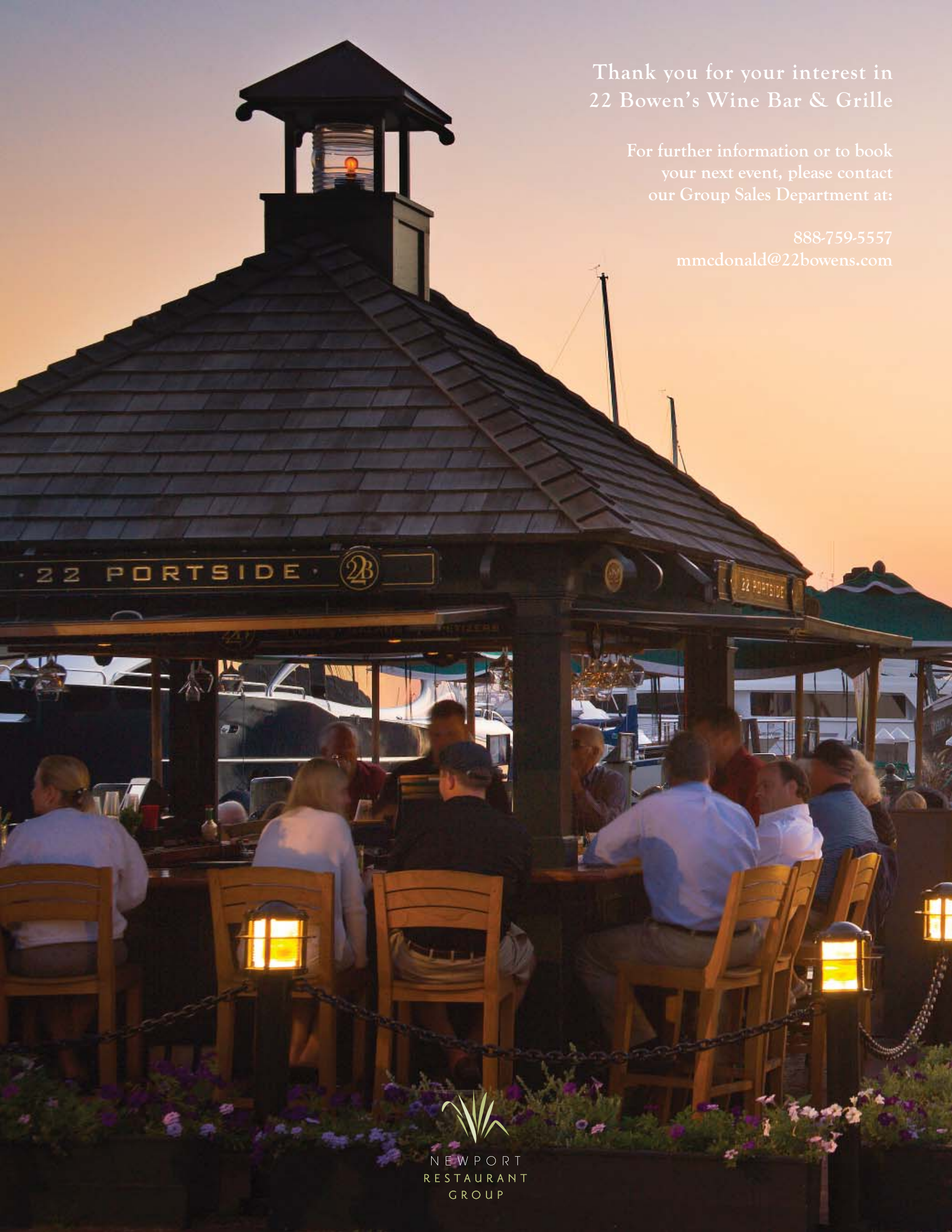


SAIL ROOM

Flanked by an impressive wall of wines, our second floor Sail Room, which overlooks the bustling wharf, offers a relaxed atmosphere for group dining and business meetings. With seating for up to 24 guests, this room is the perfect setting for a small luncheon, reception, or a dinner presentation with audio-visual equipment.



The design of the restaurant allows for a variety of options for semi-private dining for your special occasion or business event. Looking to hold a larger event? Consider the entire second floor. From small quiet luncheons to receptions for up to one-hundred, we can accommodate all your needs.



Thank you for your interest in
22 Bowen's Wine Bar & Grille

For further information or to book
your next event, please contact
our Group Sales Department at:

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