

# CUTWATER SPIRITS



## SMALL PLATES

<b>SEASONAL SOUP</b> .....	<b>8</b>
<b>FRIES</b> .....	<b>5</b>
<b>“BEEFY” LOADED FRIES</b> .....	<b>12</b>
shredded beef, gravy, white cheddar cheese curd	
<b>CHEESE BOARD</b> .....	<b>13</b>
daily selection	
<b>HAMACHI TARTARE</b> <b>GF</b> .....	<b>14</b>
avocado, grapefruit, serrano pepper, citrus vinaigrette	
<b>MUSSELS</b> .....	<b>12</b>
roasted fennel, tomatoes, garlic, chili flakes	
<b>GRILLED BROCCOLINI</b> .....	<b>8</b>
romesco, manchego, chili flakes, herb croutons	
<b>CHICKEN LEGS</b> .....	<b>12</b>
hot sauce, shaved veggies, blue cheese-buttermilk dressing	
<b>HARISSA POTATOES</b> .....	<b>11</b>
fingerling potatoes, harissa aioli, cotija cheese, cilantro, lime	
<b>BAKED GOAT CHEESE</b> .....	<b>9</b>
romesco sauce, toasted bread	
<b>CRISPY POTATO BREAD</b> .....	<b>7</b>
potato sour dough, Black Skimmer bourbon cherry butter	

## BITES

<b>ROASTED NUTS</b> <b>V</b> <b>GF</b> .....	<b>4</b>
<b>MARINATED OLIVES</b> <b>V</b> <b>GF</b> .....	<b>4</b>

## BEERS

<b>51/50 IPA</b> Iron Fire   abv 6.5% .....	<b>8</b>
<b>HELLO DARKNESS OATMEAL STOUT</b> 32 North   abv 6.0% .....	<b>8</b>
<b>BLACKBERRY GOSE</b> Saint Archer   abv 4.0% .....	<b>7</b>
<b>BLONDE ALE</b> Saint Archer   abv 4.8% .....	<b>7</b>
<b>WILLY TIME</b> (belgian wit) Mason Ale Works   abv 5.0% .....	<b>7</b>
<b>RESPETO MEXICAN LAGER</b> Mason Ale Works   abv 4.5% .....	<b>7</b>
<b>CHASING CITRA IPA</b> Resident Brewing Co.   abv 6.4% .....	<b>8</b>
<b>PALE ALE</b> Sierra Nevada   abv 5.6% .....	<b>7</b>
<b>SCULPIN IPA</b> Ballast Point   abv 7.0% .....	<b>8</b>

## SALADS

<b>ARUGULA</b> <b>GF</b> .....	<b>9</b>
whole grain mustard vin, watermelon radish, cara cara oranges, feta cheese, almonds	
<b>COUS COUS APPLE SALAD</b> <b>V</b> .....	<b>9</b>
mixed greens, rosemary, mint, lemon zest, hazelnuts, apples, cranberries, cranberry vinaigrette	
<b>WEDGE SALAD</b> <b>GF</b> .....	<b>9</b>
tomatoes, bacon, pickled red onions, ranch dressing	

## MAINS

<b>SALMON</b> .....	<b>22</b>
asparagus, pine nut, cous cous, citrus segments	
<b>FRESH CATCH</b> .....	<b>21</b>
peas, gnocchi, oyster mushroom, lemon zest	
<b>CUTWATER BURGER</b> .....	<b>14</b>
caramelized onions, gruyère, fried egg, frisée, aioli, fries	
<b>PORK LOIN</b> <b>GF</b> .....	<b>19</b>
polenta, fennel, strawberry, balsamic	
<b>BUTTERNUT SQUASH</b> <b>V</b> .....	<b>19</b>
farro, cipollini onion, oyster mushroom, brussels sprout, balsamic reduction	
<b>FLANK STEAK</b> <b>GF</b> .....	<b>21</b>
creamed spinach, roasted red pepper, grilled onion, garlic emulsion	

## DESSERT

<b>CHOCOLATE &amp; COCONUT BREAD PUDDING</b> ..	<b>9</b>
toasted coconut, vanilla ice cream, chocolate sauce	
<b>LEMON TART</b> .....	<b>9</b>
lemon curd, flaky pastry, blueberry vanilla compote, Opah cობlah whip cream	

## WHITE WINES

	GL	BLT
<b>FLINT &amp; STEEL</b> Sauvignon Blanc   Napa 2016 .....	<b>10</b>	<b>38</b>
<b>SONOMA CUTRER</b> Chardonnay   Russian River 2015 .....	<b>14</b>	<b>54</b>
<b>BIELER</b> Rose   France 2016 .....	<b>9</b>	<b>34</b>
<b>GERARD BERTRAND</b> Sparkling Rose   France 2014 .....	<b>9</b>	<b>34</b>
<b>ZD*</b> Chardonnay   California 2015 .....	-	<b>170</b>

## RED WINES

<b>STRAIGHT SHOOTER</b> Pinot Noir   Willamette Valley 2015 .....	<b>12</b>	<b>46</b>
<b>EARTHQUAKE</b> Cabernet Sauvignon   California 2015 .....	<b>14</b>	<b>54</b>
<b>NAPA CELLARS</b> Cabernet Sauvignon   Napa 2014 .....	<b>17</b>	<b>66</b>
<b>SEQUOIA GROVE*</b> Cabernet Sauvignon   Rutherford 2014 .....	-	<b>102</b>

**V** = vegan | **GF** = gluten free | Consuming raw or undercooked meats may increase your risk of foodborne illness. California state sales taxes will be added to the check total.

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