

CUTWATER SPIRITS



SMALL PLATES

SEASONAL SOUP	8
FRIES	5
LOADED FRIES pulled pork, cheese curd, gravy	12
CHEESE BOARD daily selection	13
HUMMUS chickpeas, cilantro yogurt, chili oil, grilled pita bread	9
CEVICHE tomato, cucumber, onion, cilantro, citrus juice, salsa	14
SHRIMP Cutwater Spicy Bloody Mary Mix, fennel, garlic, onion, bacon, toasted cous cous	13
CANDIED YAMS roasted yam, charred cabbage, Three Sheets Rum, orange-juniper reduction, smoked onion purée, torched marshmallow	8
CHICKEN LEGS <i>choice of: hot sauce or sweet & sour soy sauce</i>	12
CAJUN FRIES cajun seasoning, cheddar cheese, remoulade, jalapeño cucumber relish	11
CRISPY OLIVE BREAD sour dough, orange-rosemary butter	7

BITES

ROASTED NUTS (V) (GF)	4
MARINATED OLIVES (V) (GF)	4

NON-ALCOHOLIC

FOUNTAIN SOFT DRINKS	3
STRAWBERRY LEMONADE KOMBUCHA Local Roots	6

BEERS

CUTWATER MICHELADA Spicy or Mild	9
WHITE RASCAL Avery abv 5.6%	8
51/50 IPA Ironfire abv 6.5%	8
GO TO IPA Stone abv 4.8%	8
COCOMOTIVE COCONUT PORTER Thorn Brew Co. abv 8.5%	8
PEACH GOSE Saint Archer abv 4.0%	7
BLONDE ALE Saint Archer abv 4.8%	7
ORANGE AVE WIT Coronado Brewing abv 5.2%	7
RESPECTO MEXICAN LAGER Mason Ale Works abv 4.5%	7
CHASING CITRA IPA Resident Brewing Co. abv 6.4%	8
394 PALE ALE Alesmith abv 6.0%	7
BLOOD ORANGE MINT KOMBUCHA Juneshine abv 6.0%	8

SALADS

QUINOA BLACKBERRY SALAD (GF) lemon sage vinaigrette, quinoa, arcadia mix greens, blackberries, feta	9
BUTTERNUT SQUASH & ARUGULA SALAD arugula, parmesan, pancetta, green apple, butternut, rosemary & golden balsamic dressing, Fugu Hibiscus glaze	9
WEDGE SALAD (GF) tomatoes, bacon, pickled red onions, ranch dressing	9

MAINS

BLACK SKIMMER BOURBON & MAPLE GLAZED SALMON green lentils, butternut squash, charred cipollini onion	22
FRESH CATCH melted onion, swiss chard, mushroom, lemon	21
CUTWATER BURGER caramelized onions, gruyère, fried egg, frisée, aioli, fries	14
QUARTER CHICKEN (GF) chicken leg and thigh with guajillo marinade, rice, tomato, cilantro, onion, garlic, Cutwater margarita sauce	17
BAKED SUMMER VEGETABLES (V) tomato, zucchini, summer squash, eggplant, potato, bread crumbs	16
BRAISED LAMB & HOUSEMADE FRESH PASTA lamb shoulder, orecchiette pasta, fennel, tomato & olive	19

DESSERT

POT DE CRÈME chocolate crème, raspberry crème, pistachio tuile, chocolate shavings	10
OPAH PEAR TART Opah Herbal Liqueur, red wine macerated pear, almond, vanilla ice cream with opah-caramel swirl	9

WHITE WINES

	GL	BLT
FLINT & STEEL Sauvignon Blanc Napa 2016	10	38
SONOMA-CUTRER Chardonnay Russian River 2015	14	54
BIELER Rose France 2016	9	34
GERARD BERTRAND Sparkling Rose France 2014	9	34

RED WINES

STRAIGHT SHOOTER Pinot Noir Willamette Valley 2015	12	46
1000 STORIES Zinfandel California 2014	11	42
EARTHQUAKE Cabernet Sauvignon California 2015	14	54
NAPA CELLARS Cabernet Sauvignon Napa 2014	17	66
SEQUOIA GROVE* Cabernet Sauvignon Rutherford 2014	-	102

*Bottle only

(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. Straws available upon request.

ENJOY CUTWATER SPIRITS AT HOME

Purchase canned cocktails or a bottle of your favorite spirit in our retail store by connecting to our free wifi and taking our online tour at tour.cutwaterspirits.com



CUTWATER SPIRITS MIRAMAR

9750 DISTRIBUTION AVE. SAN DIEGO, CA 92121

CUTWATERSPIRITS.COM