

CUTWATER SPIRITS



SMALL PLATES

SEASONAL SOUP	8
FRIES	5
LOADED FRIES	12
pulled pork, cheese curd, gravy	
CHEESE BOARD	13
daily selection	
BAKED GOAT CHEESE	9
Three Sheets Spiced Rum pear & apple chutney, toasted baguette	
HAMACHI CRUDO	14
hamachi, marinated cucumbers, radish, pomegranate, orange, yuzu, pomegranate miso glaze with Cutwater Coffee Fruit Chili Liqueur	
SAUTÉED SHRIMP	13
Cutwater Spicy Bloody Mary Mix, fennel, garlic, onion, bacon, toasted cous cous	
CANDIED YAMS	8
roasted yam, charred cabbage, Three Sheets Rum orange-juniper reduction, smoked onion purée, torched marshmallow	
CHICKEN LEGS	12
choice of: hot sauce or sweet & sour soy sauce	
HOUSE-MADE CRISPY OLIVE BREAD	7
sour dough starter, orange – rosemary butter	

BITES

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

BEERS

CUTWATER MICHELADA Spicy or Mild	9
ELLIE'S BROWN ALE Avery abv 5.5%	8
51/50 IPA Ironfire abv 6.5%	8
SPACE DUST IPA Elysian abv 8.2%	8
VANILLA PORTER Breckenridge Brewery abv 5.6%	8
BLONDE ALE Saint Archer abv 4.8%	7
ORANGE WHEAT Hangar 24 abv 4.6%	7
RESPETO MEXICAN LAGER Mason Ale Works abv 4.5%	7
CHASING CITRA IPA Resident Brewing Co. abv 6.4%	8
PALE ALE Sierra Nevada abv 5.6%	7
RASPBERRY BLUSH Mikkeller abv 4.0%	8

SALADS

(add to any salad: chicken \$6 or salmon \$9)

SPINACH & FARRO SALAD	9
fig puree, persimmon, spiced hazelnuts, goat cheese, apple cider vinaigrette	
ARUGULA & BUTTERNUT SQUASH SALAD (GF)	9
arugula, parmesan, candied pumpkin seeds, pancetta, green apple, butternut, rosemary & golden balsamic dressing, Fugu Hibiscus glaze	
WEDGE SALAD (GF)	9
tomatoes, bacon, pickled red onions, ranch dressing	

SANDWICHES

(Served with fries or substitute house salad for \$2)

CLASSIC BURGER	10
cheddar cheese, tomato, lettuce, aioli	
CUTWATER BURGER	12
caramelized onions, gruyère, fried egg, aioli, frisée	
GRILLED CHEESE	12
gruyère cheese, caramelized onion and bacon jam, thyme, Old Grove Gin mustard, marbled rye bread	
HARISSA FRIED CHICKEN SANDWICH	12
harissa aioli, chicken breasts, spinach, coriander-garlic vinaigrette, provolone spread, pickled red onion	
SUN DRIED TOMATO WRAP	10
hummus, quinoa, grilled cauliflower, red onions, cucumbers, mixed greens, lemon garlic yogurt vinaigrette	

DESSERT

S'MORES FUDGE BROWNIE	10
whipped marshmallow, house-made graham cracker, Opah Herbal Liqueur caramel sauce	
APPLE PECAN DANISH	9
puff pastry, sherry sauce with berry tea, Old Grove Barrel Rested Gin and brown butter ice cream	

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

NON-ALCOHOLIC

FOUNTAIN SOFT DRINKS	3
APPLE GINGER LIME KOMBUCHA Local Roots	6

(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.

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CUTWATER SPIRITS MIRAMAR

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CUTWATERSPIRITS.COM