

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	
TUNA CRUDO	14
tuna, 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	

SALADS

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

SESAME GINGER MANDARIN SALAD	9
pineapple sesame ginger dressing, sesame seeds, carrots, napa cabbage, mix greens, bean sprouts, snow peas, mandarins, cashews	
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	

NON-ALCOHOLIC

FOUNTAIN SOFT DRINKS	3
APPLE GINGER LIME KOMBUCHA Local Roots	6

BEERS

CUTWATER MICHELADA Spicy or Mild	9
ELLIE'S BROWN ALE Avery abv 5.5%	8
HAZY IPA St Archer abv 6.2%	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
RESPETO MEXICAN LAGER Mason Ale Works abv 4.5%	7
CHASING CITRA IPA Resident Brewing Co. abv 6.4%	8

BITES

ROASTED NUTS V GF	4
MARINATED OLIVES V GF	4

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	

TRY OUR LUNCH SPECIAL	12
classic burger, fries, and your choice of a canned cocktail or soda, no substitutions	

DESSERT

THREE SHEETS CHEESECAKE	10
brownie crust, cream cheese filling, Three Sheets Spiced Rum cherry ganache, almonds	
APPLE PECAN DANISH	9
puff pastry, sherry sauce with berry tea, Old Grove Barrel Rested Gin and brown butter ice cream	

WHITE WINES

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
EARTHQUAKE Cabernet Sauvignon California 2015	14 54
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.



CUTWATER SPIRITS MIRAMAR

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CUTWATERSPIRITS.COM