

CUTWATER SPIRITS



SMALL PLATES

SEASONAL SOUP	8
FRIES	5
LOADED FRIES	12
pulled pork, cheese curd, gravy	
HOUSE-MADE PUMPERNICKLE RYE BREAD	7
Old Grove Gin mustard butter	
CHEESE BOARD	13
daily selection	
BLACK SKIMMER RYE KALE DIP	9
cream cheese, white cheddar, parmesan, garlic, onion, chili flake, roasted red peppers, bread crumbs, Rye whiskey braised kale	
CRAB SALAD	14
apple, celery, chive, grapefruit aioli, fried shallot, espelete, saltine cracker	
BOURBON BARREL MUSSELS	13
Black Skimmer bourbon stock, nduja, charred onions, garlic, kale, gigante beans, tomatoes, carrots	
ROASTED MUSHROOMS	9
mushroom broth, onion, parsnip puree, meyer lemon	
CHICKEN LEGS	12
choice of: hot sauce or sweet & sour soy sauce	
OLD GROVE SWEET POTATO FRIES	12
criss cut sweet potato fries, blue cheese crema, Old Grove Gin poblano relish, onion ash	

BITES

ROASTED NUTS	4
MARINATED OLIVES	4

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
5150 GRAPEFRUIT IPA Ironfire abv 6.5%	8
SPACE DUST IPA Elysian abv 8.2%	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
WHITE ALE St. Archer abv 5%	7

SALADS

SESAME GINGER MANDARIN SALAD	9
pineapple sesame ginger dressing, sesame seeds, carrots, napa cabbage, mix greens, bean sprouts, snow peas, mandarins, cashews, fried wontons	
ROASTED BEET & ARUGULA SALAD	9
fresh ricotta, honey, blood orange, focaccia croutons	
WEDGE SALAD	9
tomatoes, bacon, pickled red onions, ranch dressing	

MAINS

SEARED ATLANTIC SALMON	22
Old Grove Gin braised cabbage, roasted beets, clementine-olive oil puree	
FRESH CATCH	21
roasted purple potato, leeks, brown butter-lemon-caper sauce	
CUTWATER BURGER	14
caramelized onions, gruyère, fried egg, frisée, aioli, fries	
ROASTED HALF CHICKEN	21
corn bread puree, roasted mushroom, Black Skimmer Bourbon glazed carrots, sage infused chicken jus	
VEGAN CURRY	16
Opah Herbal Liqueur infused curry, roasted eggplant, grilled zucchini, cauliflower, jasmine rice	
PORK RAMEN	16
fresh noodles, pork shoulder, Black Skimmer Bourbon ramen broth, bok choy, enoki mushrooms, green onions, nori, egg	

DESSERT

THREE SHEETS CHEESECAKE	10
brownie crust, cream cheese filling, Three Sheets Spiced Rum cherry ganache, almonds	
CHOCOLATE THREE SHEETS RUM CAKE	9
caramel sauce, vanilla mascarpone ice cream, Three Sheets Rum glaze	
CRÈME BRÛLÉE	9
vanilla custard, caramelized sugar, Fugu Hibiscus strawberries	

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
CONUNDRUM Sparkling Rose Rutherford 2016	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

🌱 = vegan | 🍷 = 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.



CUTWATER SPIRITS MIRAMAR

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CUTWATERSPIRITS.COM