

Sun-Thurs 11am - 10pm

Fri & Sat 11am - 11pm

Bar hours above. Kitchen closes 1 hour before the bar.

CUTWATER SPIRITS



DAILY LUNCH SPECIALS \$12

Pick one from each section.

SANDWICHES

CLASSIC BURGER

cheddar cheese, tomato, lettuce, aioli

CUTWATER BURGER

caramelized onions, gruyère, fried egg, aioli, frisée

KOREAN PORK BELLY SANDWICH

hoisin glazed pork belly, mixed greens, red onions, sesame ginger vinaigrette, and corn cheese spread

GRILLED CHICKEN SANDWICH

lettuce, tomato, red onion, cheddar cheese, aioli, Three Sheets Barrel Aged Rum Mustard BBQ sauce

PORTABELLA MUSHROOM WRAP

grilled portabella, mixed greens, basil red pepper and onion relish, feta, tomato, cucumber, hummus, on whole wheat wrap

SIDES

HOUSE SALAD

FRIES

SWEET POTATO FRIES

COLESLAW

CUP OF SOUP

DRINKS

FOUNTAIN DRINK

ICED TEA

LEMONADE

CANNED COCKTAILS

VODKA Vodka Mule,
Vodka Soda: Grapefruit, Cucumber, or Lime
Bloody Mary: Spicy or Mild
Horchata Cold Brew

GIN

Gin & Tonic
TEQUILA Tequila Margarita or Tequila Paloma
RUM Rum & Ginger or Rum & Cola
WHISKEY Whiskey Lemon Tea or Whiskey Highball

TRY ONE OF OUR HOUSE-MADE SAUCES

Ranch, Old Grove Gin Mustard, Black Skimmer Bourbon BBQ Sauce, Three Sheets Barrel Aged Rum Mustard BBQ Sauce

SMALL PLATES

SEASONAL SOUP 8

FRIES 5

LOADED FRIES 12
pork barbacoa, cheese curds, green onions

POTATO BREAD 7
potato sourdough, Black Skimmer Rye sage honey 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

FUGU HIBISCUS CEVICHE 14
shrimp, cherry tomatoes, orange segments, red onion, cilantro, passion fruit, Fugu Hibiscus mango puree, serrano, avocado

BOURBON BARREL MUSSELS 13
Black Skimmer bourbon stock, house-made nduja, charred onions, garlic, kale, gigante beans, tomatoes, carrots

ROASTED MUSHROOMS (V) (GF) 9
mushroom broth, onion, parsnip puree, meyer lemon

CHICKEN LEGS 12
choice of: hot sauce or sweet & sour soy sauce

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, fried wontons

WATERMELON CAPRESE 9
arugula, watermelon, heirloom cherry tomatoes, basil, whipped fresh mozzarella, ciabatta crostone, golden balsamic vin, red wine glaze

WEDGE SALAD (BF) 9
tomatoes, bacon, pickled red onions, ranch dressing

DESSERT

BLACKBERRY SWIRL CHEESECAKE 10
amaretti crust, Opah caramel

TIKI BANANA RUM CAKE 9
banana rum cake, Bali Hai Tiki Monkey glaze, vanilla bean ice cream, coco nibs

CRÈME BRÛLÉE 9
vanilla custard, caramelized sugar, Fugu Hibiscus strawberries

NON-ALCOHOLIC

FOUNTAIN SOFT DRINKS 3

STRAWBERRY MINT KOMBUCHA Local Roots 6

BEERS

CUTWATER MICHELADA Spicy or Mild 9

PALE ALE Sierra Nevada | abv 5.6% 7

5150 IPA Ironfire | abv 6.5% 8

SPACE DUST IPA Elysian | abv 8.2% 8

RESPETO MEXICAN LAGER Mason Ale Works | abv 4.5% 7

CHASING CITRA IPA Resident Brewing Co. | abv 6.4% 8

LILIKO'I KEPOLO (Passion Fruit Belgian White) Avery | abv 5.4% 8

PILSNER Stella Artois | abv 5.2% 7

RENEGADE BLONDE Iron Fist | abv 5.2% 7

WHITE WINES

GL | BTL

FLINT & STEEL Sauvignon Blanc | Napa 2016 10 | 38

SONOMA-CUTRER Chardonnay | Russian River 2015 14 | 54

BIELER Rose | France 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

SPARKLING

BABE Canned Sparkling Rosé 6/can

(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.



CUTWATER SPIRITS MIRAMAR

9750 DISTRIBUTION AVE. SAN DIEGO, CA 92121

CUTWATERSPIRITS.COM