

Sun-Thurs 11am – 10pm

Fri & Sat 11am - 11pm

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

CUTWATER SPIRITS



SMALL PLATES

SEASONAL SOUP 8

FRIES 5

LOADED FRIES 12
pork barbacoa, cheese curds, green onions, spiced chili gravy

POTATO BREAD 7
potato sourdough, jalapeno apricot butter

CHEESE BOARD 13
daily selection

BAKED GOAT CHEESE 9
spiced apple chutney and toasted almonds

FRIED BRUSSELS 9
crispy prosciutto, blue cheese, apple cider glaze, black pepper apple jam

CALABRESE SPICED ARANCINI 10
nduja, risotto, fresh mozzarella, bread crumbs, parmesan, pomodoro sauce, balsamic glaze

SALMON POKE 14
Cured salmon, wakame, soy sauce, marinated cucumber, green onions, Black radish, cabbage, green onions, furikake, and rice cracker

PALOMA SHRIMP 13
black beans, guajillo pepper stock, Cutwater Paloma, squash, tomatoes, green onions, oregano, radish

BLISTERED SHISHITOS **N** 9
shishito peppers, sherry vinaigrette, romesco sauce, manchego, herb bread crumbs

SMOKED BABY BACK RIBS 10
Choice of: Black Skimmer Bourbon BBQ Sauce or Old Grove Gin Sticky Red Pepper Sauce

BUFFALO CHICKEN LEGS 12

BITES

ROASTED NUTS **V** **GF** **N** 4

MARINATED OLIVES **V** **GF** 4

SALAD

ROASTED BEET SALAD **GF** 10
edamame, beets, goat cheese, arcadian lettuce, hazelnuts, Lemon grass sea salt vinaigrette

CAULIFLOWER & ARUGULA SALAD 10
arugula, black barley, carrots, cauliflower, radish, red onion, sour sop vinaigrette, and fig balsamic glaze

JALAPEÑO CAESER 10
crispy prosciutto, parmesan, chopped romaine, jalapeño, cilantro, caesar dressing, and croutons

MAINS

SEARED ATLANTIC SALMON 22
black eyed peas, spinach, charred sweet onion, roasted cherry tomatoes, red wine vinaigrette, and pickled mustard seeds

FRESH CATCH 21
quinoa, purple kale, roasted fennel, candied kumquats, mint oil, crispy parsnips, Old Grove Gin Saffron sauce

CUTWATER BURGER 16
caramelized onions, gruyère, fried egg, frisée, aioli, fries

BEEF CHEEK RAGU **GF** 19
beef cheek, San Marzano tomatoes, vegetable medley, creamy polenta

GRILLED CAULIFLOWER WITH ROASTED HARISSA VEGETABLES **S** 17
new potatoes, broccoli, red pearl onions, cherry tomatoes, harissa sauce, fried chick peas, feta, meyer lemon sauce

PORK RAMEN **S** 17
tonkatsu broth, pork shoulder cashu, soft boiled egg, corn, nori, green onions, and garlic chili oil

DESSERT

CARROT CAKE CHEESE CAKE **N** 10
carrot cake crust, vanilla cheesecake filling, candied walnuts, Black Skimmer Rye Bourbon caramel

HORCHATA COLD BREW TIRAMISU 11
lady finger sponge cake, mascarpone sabayon filling, strawberries, Horchata Cold Brew white chocolate sauce, cinnamon coco powder

APPLE PIE BREAD PUDDING 9
apples, brioche bread, cinnamon, Bali Hai dark rum raisins, brown butter gelato, spiced streusel

S = spicy | **N** = contains nuts | **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.

