

APPETIZERS

Habanero Buffalo Sauce or Roasted Garlic Salt & Pepper, served with your choice of ranch or blue cheese	12
braised pork, gravy, and cheese curds	15
parmesan cheese, black pepper seasoning, calabrese aioli	12
lemon-lavender whipped goat cheese, grilled baby carrots, pepitas, orange and parsley oil, carrot tops GF	12
port derby, brie, prosciutto, cornichons, sourdough, Bali Hai Gold Rum golden raisin jam	21.99
caramel sweet potato bourbon butter	11
crispy fried smashed potato, green brava sauce, smoked tomato aioli, manchego cheese	14
gojuchang sauce, Cutwater Vodka Mule apricot jam, soy glaze, and sesame seeds	14
bacon lardons, fennel, garlic, shrimp, isreali cous cous, Cutwater Spicy Bloody Mary Mix and, grilled rustic sourdough	17

FLATBREADS

garlic cream sauce, fontina, kale, smoked beef, sumac oil	13
cherry tomatoes, red onions, mozzarella, feta, olives, arugula, and oregano oil	13
pomodoro sauce, mozzarella, pepperoni	13

SALADS

granny smith apples, dried cranberries, croutons, blue cheese crumbles, and blue cheese dressing	13
whipped feta ricotta cheese, roasted beets, fennel, mixed greens, hazelnut brittle, bourbon miso vinaigrette N GF	14
pomegranate seeds, figs, spiced nuts, arugula, white balsamic vinaigrette, bourbon honey glaze N GF	14

MAINS

white beans, grilled carrots, castelvetro olives, cherry tomatoes, pearl onions, herb crusted swordfish, and a bourbon dashi	26.99
sweet potato mash, mustard greens, brown butter radishes, bourbon maple glaze, bordelaise	27
sliced marinated pork belly, baby bok choy, green onions, carrots, soft boiled egg, black radish, togarashi, and ramen noodles	19
arugula, crispy fried onions, aged white cheddar, Devil's Share Bourbon Bacon jam, garlic aioli	17.99
quinoa, oregano, crispy fried shallots, brussels sprouts, pecorino vinaigrette	21.99
barrel rested gin mushroom fricassee, asparagus, roasted new potatoes, parsnips, and melted leeks	23.99
pumpkin seed pesto, wild rice medley, butternut squash, kale, Barrel-Aged Rum cardamon glaze, herbed goat yogurt sauce GF	26.99
basil cream sauce, pearl mozzarella, cherry tomatoes, parmesan	18.99

DESSERT

vanilla ice cream and bourbon caramel	11
chocolate ganache, brûléed marshmallow, graham cracker crumbs, and raspberry coulis	12
	N 8

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. An 20% gratuity is added for parties of 8 or more.

PLEASE PRACTICE SOCIAL DISTANCING Stay 6ft away from others, avoid unnecessary physical contact with others and touching of surfaces and your face and remember to wash your hands frequently with soap and water or use hand sanitizer. San Diego Health Department may be contacted on (858) 505 6814 or email fhdep@sdcounty.ca.gov.

OUR AWARD-WINNING SPIRITS

CUTWATER WHISKEY

Devil's Share Bourbon Whiskey	30
Devil's Share American Whiskey	18
Black Skimmer Bourbon Whiskey	12
Black Skimmer Rye Whiskey	12

(3 - 1/2oz) Devil's Share American Whiskey,
Devil's Share Bourbon, Black Skimmer Rye Whiskey

CUTWATER RUM

Three Sheets White Rum	10
Three Sheets Barrel Aged Rum	12
Three Sheets Cask Strength Rum	16
Bali Hai Tiki Gold Rum	10
Bali Hai Tiki Dark Rum	10
Bali Hai Tiki Monkey Rum	10
Bali Hai Tiki Holiday Spirit	10

(3 - 1/2oz) Cask Strength, Barrel Aged, White

(3 - 1/2oz) Tiki Gold, Tiki Dark, Tiki Monkey

CUTWATER GIN

Old Grove London Dry Gin	10
Old Grove Barrel Rested Gin	12
	11

(2 - 1/2oz) London Dry, Barrel Rested

BEERS

Spicy or Mild	8
"Hidden Paradise" Hazy IPA abv 6.5%	8
IPA abv 8.2%	8
Session Ale abv 4.8%	8
Island Lager abv 5%	8
Mexican Lager abv 4.5%	8
Hefeweizen abv 5%	8
American Brown Ale abv 6%	8
Imperial Porter abv 10% 9oz	8

CUTWATER VODKA

Fugu Original	10
Fugu Horchata	10
Fugu Hibiscus	10
Fugu Habanero	10

(3 - 1/2oz) Horchata, Hibiscus, Habanero

CUTWATER AGAVE

Tequila Blanco	12
Tequila Reposado	14
Tequila Añejo	15
Mezcal Joven	16
Mezcal Reposado	18
Mezcal Añejo	25

(3 - 1/2oz) Tequila Blanco, Tequila Reposado, Tequila Añejo

(3 - 1/2oz) Cutwater Mezcal Joven, Cutwater Mezcal Reposado,
Cutwater Mezcal Añejo

CUTWATER LIQUEUR

Opah Herbal Liqueur	8
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CUTWATER NON-ALCOHOLIC

POM POM PUNCH	8
pomegranate, orange, rosemary, lemon	
ORCHARD SPARKLER	8
apple cider, cinnamon, ginger, lemon	
	3

WHITE WINES

	GL BTL
Sauvignon Blanc Napa 2019	12 46
Chardonnay Russian River 2020	14 56

RED WINES

Pinot Noir CA	12 46
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CUTWATER CANNED COCKTAILS

House-Made with Award-Winning Spirits 6/ea

NEW Watermelon Vodka Soda, Vodka Mule, Huckleberry Spritz, White Russian, Grapefruit Vodka Soda, Lime Vodka Soda, Bloody Mary, Spicy Bloody Mary, Vodka Transfusion

Lime Ranch Water, Watermelon Ranch Water, Prickly Pear Ranch Water, Pineapple Margarita, Lime Margarita, Mango Margarita, Strawberry Margarita, Peach Margarita, Tequila Paloma,

NEW R&D Spicy Pineapple Margarita

NEW R&D Gin Spritz

Passionfruit Guava Mojito, Tiki Rum Punch, Mango Watermelon Mojito, Piña Colada, Mai Tai, Rum Mint Mojito

NEW R&D Whiskey Lemonade, Whiskey Mule

Long Island Iced Tea

..... 30

Choose any 6 Cutwater Ready-to-Enjoy Cocktails

*Limited to 3 or more guests

CUTWATER HIGH PROOF CANNED COCKTAILS

Limited to 2 per guest 10/ea

NEW Bourbon Old Fashioned, **NEW** Vodka Cosmopolitan

SPECIALTY COCKTAILS

SEASONAL MULE 13

Cutwater Horchata Vodka, apple cider, ginger, cinnamon, lime, bitters

OLD TOWN 13

Cutwater Bourbon, Amaro Montenegro, vanilla, chocolate bitters

TRUST FALL 13

Cutwater Barrel Aged Rum, Cutwater Dark Rum, pecan, banana, Avena, black walnut bitters

DRAGON'S BREATH 13

Cutwater Tequila Blanco, dragonfruit, strawberry, serrano, lime

SOHO SOUR 13

Cutwater Rye Whiskey, spiced persimmon, sherry, lemon, red wine

MARTINEZ 13

Cutwater Barrel Rested Gin, vermouth, luxardo, orange bitters

GRANNIE'S HOUSE 13

Cutwater Dark Rum, Horchata Vodka, Opah, raisin, oat, maple, brown sugar

GO FIGURE 14

Cutwater Tequila Reposado, grapefruit, fig, thyme, herbal liqueur, lemon

CAPISTRANO 16

Cutwater Mezcal Joven, pomegranate, orange liqueur, rosemary, cardamom, lime

CLASSIC COCKTAILS

OLD FASHIONED 12

MANHATTAN 14

NEGRONI 13

PALOMA 12

PIÑA COLADA 13

GIN GIMLET 12

BALI HAI GOLD DAIQUIRI 12

CUTWATER MAI TAI 14

TIKI MONKEY ESPRESSO MARTINI 13

PREMIUM COCKTAILS

DEVIL'S SHARE BOURBON MONTE CARLO 32

MEZCAL AÑEJO OLD FASHIONED 27

DEVIL'S SHARE AMERICAN SAZERAC 20

CASK STRENGTH SIDECAR 18

CUTWATER HEATERS

WHISKEY HOT TODDY 8

HOT BUTTERED RUM 8

VODKA APPLE PIE 8

FROZEN COCKTAILS

PUMPKIN CHAI WHITE RUSSIAN 13

FROZEN TIKI HOLIDAY S'MORES 13

CUTWATER GIVES BACK

BEET HUNGER 13

Cutwater Gin, Opah Herbal Liqueur, beet, orange, ginger, tarragon, lemon

Through December 31st, sales of the "Beet Hunger" cocktail in our Tasting Room will benefit the local non-profit, San Diego Food Bank. \$1 from each cocktail sale will be donated to the San Diego Food Bank, with an additional \$1 match by Cutwater.

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THE TASTING ROOM & KITCHEN NEWSLETTER IS HERE!

- Updates on New Releases and R&D Canned Cocktails

- Special Offers
- Tasting Room Events



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*Where available. Some restrictions apply. All orders must be placed online or over the phone (858) 564-2140. No cash transactions permitted.

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