



WINE

 MEMBER GLASS	Glass	Bottle
Sauvignon Blanc • Lake County, 2019 GOLD award winner! Citrus, grassy, tropical		\$30
 Chardonnay • Alexander Valley, 2018 Lemon meringue pie, green apple, buttered toast	\$13	\$45
Rosé of Pinot Noir • Willamette Valley, 2019 Strawberries, watermelon, melon		\$35
 Sparkling Unicorn • LIMITED SPECIAL Enchanting, rare, delicious	\$10	\$25
Pinot Noir • Willamette Valley, 2018 Bing cherry, hibiscus, light potpourri		\$45
 Pinot Noir • Santa Lucia Highlands, 2018 Cranberry, watermelon, earthy	\$15	\$55
Grenache • Paso Robles, 2018 Fig, dried roses, red cherries		\$45
Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig		\$45
 Unicorn • North Coast, 2018 Stardust, whimsy, rainbows. Medium bodied red blend	\$13	\$45
Merlot • Dry Creek, 2017 GOLD award winner! Dried cranberries, pomegranate, fennel		\$45
 Cabernet Franc • Chalk Hill, 2017 GOLD award winner! Raspberry, hibiscus, vanilla	\$15	\$50
BDX • North Coast, 2016 Black currant, eucalyptus, vanilla	\$15	\$55
Syrah • Alexander Valley, 2017 DOUBLE GOLD award winner! Blueberry, bacon, black licorice		\$55
 Cabernet Sauvignon • Pine Mountain, 2017 Violet, clove, oak	\$15	\$50
 King's X Blend • Russian River Valley, 2019 Blackcurrant, baking spices, brandy-soaked raisins	\$13	\$45
Zinfandel • Dry Creek, 2017 Fig, cloves, black pepper		\$45
Petite Sirah • Rockpile, 2017 LIMITED Aged wood, boysenberry, violet		\$55
Syrah Port • Sonoma, 2014 Blackberry, toasted sugar, cherry	\$10	\$40

Due to the current guidelines, a food purchase is required with each glass transaction.

Thank you for sipping at Carruth Cellars!

CHARCUTERIE

BREAD

1/2 BAGUETTE | \$3

RAINCOAST CRISPS | \$7

MEAT | \$8

GENOA

Wine Cured

CALABRESE

Spicy

SOPPRESSATA

Pepper & Garlic

CHEESE | \$6

EWEPHORIA

Sheep milk, Holland. Sweet, salty, crumbly

PRIMA DONNA

Cow milk, Holland, Aged Gouda

BARBER'S 1833 RESERVE CHEDDAR

Cow milk, UK. Rich, savory, tangy

RED DRAGON

Cow milk, Wales. Brown ale, mustard seeds, piquancy

MANCHEGO

Sheep milk, Spain. Salty, crumbly, rich

PURPLE HAZE

Goat milk, CA. Lavender, fennel pollen, fluffy

EWE CALF TO BE KIDDING

Cow/sheep/goat milk, WI. earthy, funky, creamy

MIDNIGHT MOON

Goat milk, nutty, caramel finish

ADD ONS

Dried Fruit \$3

Candied Walnuts \$4

Marcona Almonds \$4

Fig Spread \$3

French Butter \$4

Olives \$4

Dark Chocolate Caramels \$3