



MEMBER GLASS

	GLASS	BOTTLE
	Retail / Member	Retail / Member

Sauvignon Blanc • Lake County, 2019 GOLD SFCWC! Citrus, grassy, tropical	\$12 / \$10	\$30 / \$24
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Chardonnay • Alexander Valley, 2018 Lemon meringue, green apple, buttered toast	\$13 / \$10	\$45 / \$36
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Rosé of Pinot Noir • Willamette Valley, 2019 Strawberries, watermelon, melon	\$12 / \$10	\$30 / \$24
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Pinot Noir • Willamette Valley, 2018 Bing cherry, hibiscus, light potpourri	\$13 / \$10	\$40 / \$32
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Grenache • Paso Robles, 2018 SILVER SFCWC! Fig, dried roses, red cherries	\$13 / \$10	\$40 / \$32
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Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig	\$13 / \$10	\$45 / \$36
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Four Play • North Coast, 2018 Plum, fig, forrest floor	\$13 / \$12	\$40 / \$32
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Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
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Malbec • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
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BDX • North Coast, 2018 NEW RELEASE DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$15 / \$12	\$55 / \$44
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Cabernet Sauvignon • AV, 2017 Dark cherry, plum, herbaceous	\$15 / \$12	\$60 / \$48
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Reserve Glass • Ask for details!	\$18 / \$14	
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FLIGHTS

KEEP IT LIGHT | \$20

Sauvignon Blanc • Lake County, 2019 GOLD SFCWC
Hints of passion fruit & pineapple followed by a crisp & refreshing finish

Chardonnay • Alexander Valley, 2018
Made in a Chablis style, unoaked. Crisp, refreshing, lemon meringue & green apple

Rosé of Pinot Noir • Willamette Valley, 2019
Afternoon delight! Aromas of strawberry creamsicle & watermelon jolly rancher

Pinot Noir • Willamette Valley, 2018 SILVER SFCWC
Cherry cola, forest floor, 3% stem inclusion, soft silky palate

Grenache • Paso Robles, 2018 SILVER SFCWC
Dried roses, earthy berry with a herbal mintiness

SMOOTH & SILKY | \$20

Sangiovese • Dry Creek, 2018 | GOLD SFCWC
Hints of vanilla bean and licorice, followed by steeped tea leaves & strawberry

Fourplay • North Coast, 2018 SILVER SFCWC
Pinot Noir based with Syrah, Zin & Petite Sirah - playful blend - medium bodied

Malbec • Knights Valley, 2018 | DOUBLE GOLD SFCWC
Ripe plum & blackberries, balanced with notes of earth & vanilla spices

BDX • North Coast, 2018 | DOUBLE GOLD SFCWC
Smooth and complex, hints of tree leaves & star anise

Cabernet Sauvignon • Alexander Valley, 2017
Full bodied with medium tannins and a complex, long finish

LOVE WHAT YOU TASTE? Purchase any 3 bottles and your tasting fee is waived!



BY THE BOTTLE

	Retail / Member
* Pinot Noir • Santa Lucia Highlands, 2016 DOUBLE GOLD SFCWC! Boysenberry, blackberry, wet slate	\$65 / \$52
* Pinot Noir • Russian River, 2016 Wild cherry, strawberry, damp earth	\$55 / \$44
* Pinot Noir • Willamette Valley, 2017 Bing cherry, cola, vanilla	\$45 / \$36
Pinot Noir • Santa Lucia Highlands, 2018 GOLD SFCWC! Cranberry, pomegranate, crem brulee	\$55 / \$44
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$50 / \$40
* Sangiovese • Kenwood, 2015 Berries, fig, earthy	\$45 / \$36
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$45 / \$36
* Tempranillo • Clement Hills, 2017 Licorice, sweet charred oak, vanilla	\$50 / \$40
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
* Zinfandel • Russian River, 2014 Blackberry, pepper, cloves	\$60 / \$48
* Zinfandel • Dry Creek 2014 Dried cherries, white pepper, leather	\$65 / \$52
* Merlot • Knights Valley, 2014 Black licorice, clove, cedar box	\$55 / \$44
* Merlot • Alexander Valley, 2015 SILVER SFCWC! Cedar, cigar box, red currant	\$55 / \$44
* Merlot • Knights Valley, 2016 GOLD SFCWC! Black cherries, boysenberries, black pepper	\$45 / \$36
* Cabernet Franc • Chalk Hill, 2015 Black cherry, cacao, vanilla	\$50 / \$40
* Cabernet Franc • Chalk Hill, 2016 Blackberry, toasted sugar, cherry	\$55 / \$44
Syrah • Alexander Valley, 2017 DOUBLE GOLD award winner! Blueberry, bacon, licorice	\$55 / \$44
* Cabernet Sauvignon • Knights Valley, 2012 Plum, tobacco, cocoa	\$65 / \$52
* Cabernet Sauvignon • Knights Valley, 2014 Blackberry, cherry, oak	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2014 Dark cherry, cassis, blackberry	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2015 DOUBLE GOLD SFCWC! Black currant, cedar, vanilla	\$65 / \$52
King's X Blend • Russian River Valley, 2019 Blackcurrant, baking spices, brandy raisins	\$45 / \$36



BY THE BOTTLE

Retail / Member

* Petit Verdot • Alexander Valley, 2015 Cherry, vanilla, leather	\$55 / \$44
Petit Verdot • Alexander Valley, 2017 GOLD SFCWC! Boysenberry, blackberry, wet slate	\$50 / \$40
* BDX Blend • North Coast, 2015 Dark berry, vanilla, cedar	\$55 / \$44
* BDX Blend • North Coast, 2016 SILVER SFCWC! Blackcurrant, eucalyptus, vanilla	\$55 / \$44
* Malbec • Knights Valley, 2016 DOUBLE GOLD SFCWC! Black cherries, boysenberries, pepper	\$75 / \$60
* Petite Sirah • Russian River, 2012 Plums, cherry, cedar	\$45 / \$36
* Petite Sirah • Russian River, 2013 Blackberry, dried leaves, cedar	\$90 / \$72
* Petie Sirah • Russian River, 2014 Aged wood, boysenberry, violet	\$75 / \$60
Petite Sirah • Rockpile, 2017 SILVER SFCWC! Bright fruit, boysenberry, sweet caramel	\$55 / \$44
* Petite Sirah • Alexander Valley, 2015 SILVER SFCWC! Plum, clove, black currant	\$55 / \$44
* Late Harvest Zinfandel • Alexander Valley, 2015 Blackberry, toasted sugar, cherry	\$45 / \$36

* Reserve Wine

Join the Club!

Ask our staff how.

Wine Club Perks:

Monthly bottle of wine hand selected by our winemaker

20% off wine purchases & 25% off cases

Tasting for you and a guest each week

Event ticket discounts

Complimentary birthday glass

and more!

Carruth Cellars is an Urban Winery, in other words, we buy grapes from the country and make wine in the city - we call it Bringing Grapes to the People! The fruit is harvested from Northern and Central California, and Willamette Valley in Oregon. After harvesting it's loaded on temperature controlled trucks and transported to San Diego. We do all wine production (destemming, crushing, fermenting, aging, and bottling) in our urban facility by the beach.

Our award winning wine is made with LOVE & GRATITUDE for all who help make it happen!

Thank you for sipping at Carruth Cellars!

CHARCUTERIE

BREAD

1/2 BAGUETTE | \$3

CRACKERS - GF & REG | \$7

MEAT | \$8

GENOA
Wine Cured

CALABRESE
Spicy

SOPPRESSATA
Pepper & Garlic

CHEESE | \$6

PRIMA DONNA
Cow milk, Holland, Aged Gouda

BARBER'S 1833 RESERVE CHEDDAR
Cow milk, UK. Rich, savory, tangy

TRIGAL MANCHEGO
Sheep milk, Spain. Salty, crumbly, rich

EWEPHORIA
Sheep milk, Holland. Sweet, salty, crumbly

PURPLE HAZE
Goat milk, CA. Lavender, fennel pollen, fluffy

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

EWE CALF TO BE KIDDING
Cow/sheep/goat milk, WI. earthy, funky, creamy

ADD ONS

Dried Fruit \$3

Candied Walnuts \$4

Marcona Almonds \$4

Fig Spread \$3

French Butter \$4

Dark Chocolate Caramels \$3

Food selection changes daily - please ask our bar staff for any changes to this menu

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