



BY THE GLASS

	GLASS Retail / Member	BOTTLE Retail / Member
Sauvignon Blanc • Lake County, 2019 GOLD SFCWC! Citrus, crisp, tropical	\$12 / \$10	\$30 / \$24
Chardonnay • Alexander Valley, 2018 SILVER OCWC! Lemon meringue, green apple, buttered toast	\$13 / \$10	\$45 / \$36
Rosé of Pinot Noir • Willamette Valley, 2019 Strawberries, watermelon, melon	\$12 / \$10	\$30 / \$24
Pinot Noir • Santa Lucia Highlands, 2018 Cranberry, pomegranate, caramelized sugar	\$15 / \$11	\$55 / \$44
Grenache • Paso Robles, 2018 SILVER SFCWC! Fig, dried roses, red cherries	\$13 / \$10	\$40 / \$32
Four Play • North Coast, 2018 Plum, fig, forrest floor	\$13 / \$12	\$40 / \$32
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$13 / \$10	\$45 / \$36
Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
Malbec • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
Cabernet Franc • Chalk Hill, 2018 NEW RELEASE! SILVER SFCWC! Strawberry jam, cherry, plum	\$15 / \$12	\$50 / \$40
BDX • North Coast, 2018 DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$15 / \$12	\$55 / \$44
Cabernet Sauvignon • AV, 2017 Dark cherry, plum, herbaceous	\$15 / \$12	\$60 / \$48
Reserve Glass • Ask for details!	\$18 / \$14	

MEMBER GLASS OPTIONS

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

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

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

SMOOTH & SILKY | \$20

Super Tuscan • Sonoma, 2018 | GOLD SFCWC
Tart red fruits and baking spices, blend of Sangiovese and Bordeaux varietals

Cabernet Franc • Chalk Hill, 2018 SILVER SFCWC
One of the 5 noble Bordeaux varietals, well-balanced tannins and medium plus acidity

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!

FLIGHTS



BY THE BOTTLE

	BOTTLE
	Retail / Member
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$50 / \$40
Pinot Noir • Willamette Valley, 2018 Bing cherry, hibiscus, light potpourri	\$40 / \$32
Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig	\$45 / \$36
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
Syrah • Alexander Valley, 2017 DOUBLE GOLD award winner! Blueberry, bacon, black licorice	\$55 / \$44
King's X Blend • Russian River Valley, 2019 Blackcurrant, baking spices, brandy raisins	\$45 / \$36
Petit Verdot • Alexander Valley, 2017 GOLD SFCWC! Boysenberry, blackberry, wet slate	\$50 / \$40
Petie Sirah • Rock Pile, 2017 SILVER SFCWC! Berry, black pepper, lavender	\$55 / \$44

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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