



# BY THE GLASS

	<b>GLASS</b>	<b>BOTTLE</b>
	Retail / Member	Retail / Member

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

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



# RESERVE WINES

	Retail / Member
<b>Pinot Noir</b> • Russian River, 2017 Berries, fig, earthy	\$50 / \$40
<b>Pinot Noir</b> • Willamette Valley, 2017 Berries, fig, earthy	\$45 / \$36
<b>Sangiovese</b> • Kenwood, 2015 Berries, fig, earthy	\$45 / \$36
<b>Zinfandel</b> • Russian River, 2014 Blackberry, pepper, cloves	\$60 / \$48
<b>Zinfandel</b> • Dry Creek 2014 Dried cherries, white pepper, leather	\$65 / \$52
<b>Zinfandel</b> • Dry Creek 2015 Black pepper, dark fruit, licorice	\$60 / \$48
<b>Zinfandel</b> • Dry Creek 2016 Jam, blackberry, baking spices	\$55 / \$44
<b>Merlot</b> • Knights Valley, 2013 Cherries, blackberry, plum	\$65 / \$52
<b>Merlot</b> • Alexander Valley, 2015 SILVER SFCWC! Cedar, cigar box, red currant	\$55 / \$44
<b>Merlot</b> • Knights Valley, 2016 GOLD SFCWC! Black cherries, boysenberries, black pepper	\$45 / \$36
<b>Merlot</b> • Dry Creek Valley, 2017 Dried cranberries, pomegranates, fennel	\$50 / \$40
<b>Cabernet Franc</b> • Alexander Valley, 2014 Cacao, vanilla, blueberry	\$65 / \$52
<b>Cabernet Franc</b> • Chalk Hill, 2017 Raspberry, hibiscus, vanilla	\$50 / \$40
<b>Cabernet Sauvignon</b> • Knights Valley, 2014 Blackberry, cherry, oak	\$65 / \$52
<b>Cabernet Sauvignon</b> • Alexander Valley, 2014 Dark cherry, cassis, blackberry	\$65 / \$52
<b>Cabernet Sauvignon</b> • Alexander Valley, 2015 DOUBLE GOLD SFCWC! Black currant, cedar, vanilla	\$65 / \$52
<b>Petit Verdot</b> • Alexander Valley, 2015 Cherry, vanilla, leather	\$55 / \$44
<b>Malbec</b> • Lake County, 2014 GOLD SFCWC! Dark fruit, vanilla, tobacco	\$65 / \$52
<b>Malbec</b> • Knights Valley, 2016 DOUBLE GOLD SFCWC! Black cherries, boysenberries, pepper	\$75 / \$60
<b>Petite Sirah</b> • Russian River, 2013 Blackberry, dried leaves, cedar	\$90 / \$72
<b>Petite Sirah</b> • Russian River, 2014 Aged wood, boysenberry, violet	\$75 / \$60
<b>Petite Sirah</b> • Alexander Valley, 2015 SILVER SFCWC! Plum, clove, black currant	\$55 / \$44
<b>Syrah</b> • Alexander Valley, 2014 Blackberry, eucalyptus, nutmeg	\$45 / \$36
<b>Syrah</b> • Sonoma Valley, 2013 Cherry, dark plum, blackberry	\$65 / \$52

# 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*