



# BY THE GLASS

| MEMBER GLASS OPTIONS   | GLASS           | BOTTLE          |
|--|-----------------|-----------------|
|  | Retail / Member | Retail / Member |
| <b>Sauvignon Blanc</b> • Lake County, 2019<br>GOLD SFCWC! Citrus, crisp, tropical                          | \$12 / \$10     | \$30 / \$24     |
| <b>Chardonnay</b> • Alexander Valley, 2018<br>SILVER OCWC! Lemon meringue, green apple, buttered toast     | \$13 / \$10     | \$45 / \$36     |
| <b>Rosé of Pinot Noir</b> • Willamette Valley, 2019<br>Strawberries, watermelon, melon                     | \$12 / \$10     | \$30 / \$24     |
| <b>Pinot Noir</b> • Santa Lucia Highlands, 2018<br>Cranberry, pomegranate, caramelized sugar               | \$15 / \$11     | \$55 / \$44     |
| <b>Grenache</b> • Paso Robles, 2018<br>SILVER SFCWC! Fig, dried roses, red cherries                        | \$13 / \$10     | \$40 / \$32     |
| <b>Four Play</b> • North Coast, 2018<br>Plum, fig, forrest floor   | \$13 / \$12     | \$40 / \$32     |
| <b>Super Tuscan</b> • Sonoma, 2018<br>GOLD SFCWC! Tart cherry, currants, blackberry                        | \$13 / \$10     | \$45 / \$36     |
| <b>Unicorn</b> • North Coast, 2018<br>SILVER SFCWC! Stardust & rainbows. Medium bodied red blend           | \$13 / \$10     | \$45 / \$36     |
| <b>Malbec</b> • Knights Valley, 2018<br>DOUBLE GOLD SFCWC! Plum, blackberry, earthy                        | \$15 / \$12     | \$55 / \$44     |
| <b>Cabernet Franc</b> • Chalk Hill, 2018<br><b>NEW RELEASE!</b> SILVER SFCWC! Strawberry jam, cherry, plum | \$15 / \$12     | \$50 / \$40     |
| <b>BDX</b> • North Coast, 2018<br>DOUBLE GOLD SFCWC! Dark berry, caramel, anise                            | \$15 / \$12     | \$55 / \$44     |
| <b>Cabernet Sauvignon</b> • AV, 2017<br>Dark cherry, plum, herbaceous                                      | \$15 / \$12     | \$60 / \$48     |
| <b>Reserve Glass</b> • Ask for details!  | \$18 / \$14     |                 |
| <b>Beer on tap</b>   Ask for today's selection   | \$7             |                 |
| <b>Bivouac Rosé Cider</b> • 6.9% ABV   | \$8             |                 |

# 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

**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!



# BY THE BOTTLE

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

## CHEESE | \$3

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HERB CHEVRE | Goat milk, Spain. Fluffy, creamy, herbaceous

SAINT ANGEL | Cow milk, France. Silky, decadent, triple cream

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

PRIMA DONNA | Cow milk, Holland. Caramel, sharp, nutty

BARBER'S 1833 VINTAGE CHEDDAR | Cow milk, UK. Rich, savory, sharp

PARMIGIANO-REGGIANO | Cows Milk, Italy. salty, crumbly, molto italiano

PATA CABRA | Goat milk, Spain. Pungent, earthy, tangy

MIDNIGHT MOON | Goat milk, CA. Sassy, brown butter, butterscotch

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

EWE CALF to be KIDDING ME | Cow / Sheep / Goat milk, WI. Creamy, earthy, zippy

## CHEESE FLIGHTS | \$15

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*Served with fresh bread and grapes*

### MILD + MELLOW

HERB CHEVRE, SAINT ANGEL, TRIGAL MANCHEGO, PRIMA DONNA, BARBER'S CHEDDAR

### BOLD + BEAUTIFUL

PARMIGIANO-REGGIANO, PATA CABRA, MIDNIGHT MOON, RED DRAGON, EWE CALF

## ADD-ONS | \$3

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Wine-cured Salami

Spicy Calabrese Salami

Baguette

Gluten Free Crackers

Cornichon Pickles

Olives

Sea Salt Chocolate

Dried fruits

Marcona Almonds

Candied Walnuts

Fig Spread

Whole Grain Mustard

Blenheim Apricot Jam

Raspberry Jam

Honeycomb