

WINE FLIGHTS

Enjoy five 1oz pours of the wines listed below

KEEP IT LIGHT | \$20

Sauvignon Blanc, Chardonnay, Rosé of Pinot Noir, Sangiovese, Four Play

SMOOTH AND SILKY | \$20

Super Tuscan, Cabernet Franc, Syrah, Cabernet Sauvignon, BDX

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

BY THE GLASS

	GLASS	BOTTLE
	Retail / Member	Retail / Member
MEMBER GLASS OPTIONS		
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 / \$12	\$55 / \$44
Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig	\$13 / \$10	\$45 / \$36
Four Play • North Coast, 2018 Plum, fig, forrest floor	\$13 / \$10	\$40 / \$32
Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$13 / \$10	\$45 / \$36
Cabernet Franc • Chalk Hill, 2018 SILVER SFCWC! Strawberry jam, cherry, plum	\$15 / \$12	\$50 / \$40
Syrah • Alexander Valley, 2017 Oct Member Bottle! DOUBLE GOLD SFCWC! Blueberry, blackberry, black licorice	\$15 / \$12	\$55 / \$44
Cabernet Sauvignon • Alexander Valley, 2017 Dark cherry, plum, herbaceous	\$15 / \$12	\$60 / \$48
BDX • North Coast, 2018 DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$15 / \$12	\$55 / \$44
Malbec • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
Reserve Glass • Ask for details!	\$18 / \$14	
Beer on tap Ask for today's selection	\$7	
Bivouac Rosé Cider • 6.9% ABV	\$8	

HAPPY HOUR

30% off select bottles below Monday - Thursday • 3-5pm

RETAIL / HAPPY HOUR

Chardonnay • Alexander Valley, 2018

\$45 / \$31

Four Play • North Coast, 2018

\$40 / \$28

Unicorn • North Coast, 2018

\$45 / \$31

	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
Grenache • Paso Robles, 2018 SILVER SFCWC! Fig, dried roses, red cherries	\$40 / \$32
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
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. 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!

CARLSBAD VILLAGE
2727 State Street
Carlsbad, CA 92008

SOLANA BEACH
118 S. Cedros Ave
Solana Beach, CA 92075

LITTLE ITALY
2215 Kettner Blvd
San Diego, CA 92101

Thank you for sipping at Carruth Cellars!

CHARCUTERIE

CHEESE FLIGHTS | \$15

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

CHEESE | \$3

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

ADD-ONS | \$3

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

Charcuterie available daily

PANINIS

All sandwiches served on a toasted ciabatta roll

PESTO TURKEY | \$14

Roasted turkey breast, tomato, red onion, provolone & pesto

THE MIAMI | \$14

Ham, turkey, dill pickles, whole grain mustard & swiss cheese

VEGGIE | \$14

Cucumber, tomato, onion, spinach, hummus & swiss cheese

SALADS

STONE FRUIT SALAD | \$13

Spinach tossed in house made citrus balsamic dressing, topped with pepitas, red onion, feta cheese, & seasonal fruit

ARUGULA BEET SALAD | \$13

Arugula tossed in our house made honey balsamic vinaigrette, topped with pickled beets, chevre & candied walnuts

CAPRESE | \$12

Sliced tomato, burrata mozzarella, fresh basil, drizzled with balsamic glaze & olive oil

GREEK SALAD | \$12

Tomato, feta, cucumber, red onion, olives, fresh basil tossed in house made greek dressing

Paninis & salads available Wednesday - Sunday • no substitutions