

# WINE FLIGHTS

Enjoy five 1oz pours of the wines listed below

## KEEP IT LIGHT | \$20

Sauvignon Blanc, Chardonnay, Rosé of Pinot Noir, Pinot Noir, 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



## MEMBER GLASS OPTIONS

	GLASS	BOTTLE
	Retail / Member	Retail / Member
<b>Sauvignon Blanc</b> • Lake County, 2019 GOLD SFCWC! Citrus, crisp, tropical	\$12 / \$10	\$30 / \$24
<b>Chardonnay</b> • Alexander Valley, 2018 SILVER OCWC! Lemon meringue, green apple, buttered toast	\$13 / \$10	\$45 / \$36
<b>Rosé of Pinot Noir</b> • Willamette Valley, 2019 Strawberries, watermelon, melon	\$12 / \$10	\$30 / \$24
<b>Pinot Noir</b> • Willamette Valley, 2018 <b>NOV CLUB BOTTLE</b> Bing cherry, hibiscus, light potpourri	\$13 / \$10	\$40 / \$32
<b>Sangiovese</b> • Sonoma, 2018 <b>NEW RELEASE!</b> Tart cherries, plum, fig	\$13 / \$10	\$45 / \$36
<b>Four Play</b> • North Coast, 2018 Plum, fig, forest floor	\$13 / \$10	\$40 / \$32
<b>Unicorn</b> • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
<b>Super Tuscan</b> • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$13 / \$10	\$45 / \$36
<b>Cabernet Franc</b> • Chalk Hill, 2018 SILVER SFCWC! Strawberry jam, cherry, plum	\$15 / \$12	\$50 / \$40
<b>Syrah</b> • Alexander Valley, 2017 DOUBLE GOLD SFCWC! Blueberry, blackberry, black licorice	\$15 / \$12	\$55 / \$44
<b>Cabernet Sauvignon</b> • Alexander Valley, 2018 <b>NEW RELEASE!</b> Cherry, plum, baking spice	\$15 / \$12	\$55 / \$44
<b>BDX</b> • North Coast, 2018 DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$15 / \$12	\$55 / \$44
<b>Malbec</b> • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
<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	

# HAPPY HOUR

30% off select bottles below Monday - Thursday • 12-5pm

	RETAIL / HAPPY HOUR
<b>Rosé of Pinot Noir</b> • Willamette Valley, 2019	\$30 / \$21
<b>Pinot Noir</b> • Santa Lucia Highlands, 2018	\$55 / \$38
<b>BDX</b> • North Coast, 2018	\$55 / \$38

# BY THE BOTTLE



	<b>BOTTLE</b>
	Retail / Member
<b>Pinot Noir</b> • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$50 / \$40
<b>Pinot Noir</b> • Santa Lucia Highlands, 2018 Cranberry, pomegranate, caramelized sugar	\$55 / \$44
<b>Grenache</b> • Dry Creek, 2018 <b>MEMBERS ONLY</b> Blackberry, cherry, baking spices	\$45 / \$36
<b>Tempranillo</b> • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
<b>King's X Blend</b> • Russian River Valley, 2019 Blackcurrant, baking spices, brandy raisins	\$45 / \$36
<b>Petite Sirah</b> • Rock Pile, 2017 SILVER SFCWC! Berry, black pepper, lavender	\$55 / \$44
<b>Syrah Port</b> • Sonoma, 2014 Blackberry, toasted sugar, cherry	\$40 / \$32

## *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 in Oceanside, CA.

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 WINE GARDEN**

2215 Kettner Blvd  
San Diego, CA 92101

*Thank you for sippin 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, DRUNKEN GOAT, ELDERFLOWER CHEDDAR, 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

DRUNKEN GOAT | Goat milk, Spain. Creamy, silky, aged in wine

QUICKIES ELDERFLOWER CHEDDAR | Cow milk, England. Cloth-aged, savory, earthy

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

## SEASONAL FRUIT SALAD | \$13

Spinach tossed in a white balsamic drizzle, topped with pepitas, red onion, herb chevre & seasonal fruit

## ARUGULA BEET SALAD | \$13

Arugula tossed in our honey balsamic drizzle, topped with pickled beets, herb chevre & candied walnuts

## CAPRESE | \$12

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

## GREEK SALAD | \$12

Tomato, feta, cucumber, olives, fresh basil tossed in greek dressing

*Paninis & salads available Wednesday - Sunday • no substitutions*