

WINE FLIGHTS

Enjoy five 1oz pours of the wines listed below

KEEP IT LIGHT | \$20

Chardonnay, Rosé of Pinot Noir, Pinot Noir, Sangiovese, Fourplay

SMOOTH AND SILKY | \$20

Unicorn, Zinfandel, BDX, Cabernet Sauvignon, Malbec

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
 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 • Willamette Valley, 2018 Bing cherry, hibiscus, light potpourri	\$13 / \$10	\$40 / \$32
Sangiovese • Sonoma, 2018 Strawberries, black tea, vanilla	\$13 / \$10	\$45 / \$36
 Four Play • North Coast, 2018 Plum, fig, forest floor	\$13 / \$10	\$40 / \$32
 Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
 Zinfandel • Dry Creek, 2018 JAN CLUB BOTTLE Blackcurrant, blueberry & white pepper. Smooth tannins	\$13 / \$10	\$45 / \$36
Syrah • Alexander Valley, 2018 Plum, chocolate and toffee. Medium tannins	\$15 / \$12	\$55 / \$44
 BDX • North Coast, 2018 DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$15 / \$12	\$55 / \$44
 Cabernet Sauvignon • Alexander Valley, 2018 Cherry, plum, baking spice	\$15 / \$12	\$55 / \$44
 Malbec • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
Petite Sirah • Rock Pile, 2017 SILVER SFCWC! Boysenberry, violet, aged wood	\$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
Pinot Noir • Russian River, 2018	\$50 / \$35
Four Play • North Coast, 2018	\$40 / \$28
Malbec • Knights Valley, 2018	\$55 / \$38.50

BY THE BOTTLE



	BOTTLE
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	Retail / Member \$50 / \$40
Pinot Noir • Santa Lucia Highlands, 2018 Cranberry, pomegranate, caramelized sugar	\$55 / \$44
Grenache • Dry Creek, 2018 Blackberry, cherry, baking spices	\$45 / \$36
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$45 / \$36
Cabernet Franc • Chalk Hill, 2018 SILVER SFCWC! Strawberry jam, cherry, plum	\$50 / \$40
Cabernet Sauvignon • Knights Valley, 2018 NEW RELEASE Fresh raspberry, licorice, cocoa	\$60 / \$48
Syrah Port • Sonoma, 2014 WINTER FAVORITE Dessert wine! 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

available daily



CHEESE FLIGHTS | \$15

Served with fresh bread and grapes

MILD + MELLOW • Pair with Keep it Light wine flight

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

BOLD + BEAUTIFUL • Pair with Smooth and Silky wine flight

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 - **JAN MEMBER BOTTLE PAIRING**

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

PANINIS

available Wednesday - Sunday

All sandwiches served on a toasted ciabatta roll with veggie chips

PESTO TURKEY | \$14 • Pair with 2018 Cabernet Sauvignon

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

THE MIAMI | \$14 • Pair with 2018 BDX

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

PEPPERONI PIZZA | \$14 • Pair with 2018 Cabernet Franc

Pepperoni, provolone, red sauce, red onions & basil

HOLIDAY GRILLED CHEESE | \$13 • Pair with 2018 WV Pinot Noir

Triple cream brie, provolone, sliced apples, raspberry jam & herbs de provence

- add Turkey for \$2

SALADS

available Wednesday - Sunday

SPINACH ENDIVE SALAD | \$13 • Pair with 2018 Chardonnay

Spinach tossed in a maple vinaigrette, topped with apple slices, ewe-calf blue cheese, dried tart cherries & pecans

ARUGULA BEET SALAD | \$13 • Pair with 2018 Fourplay

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

CAPRESE | \$12 • Pair with 2018 Sangiovese

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

GREEK SALAD | \$12 • Pair with 2019 Pinot Noir Rose

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

Paninis & salads available Wednesday - Sunday • no substitutions