

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	

HAPPY HOUR

30% off select bottles below Monday - Thursday • 1-5pm

	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
	Retail / Member
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$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!

CHEESE & CHARCUTERIE

Pick and choose items below to build your own cheese board.

All items are prepackaged & sold separately.

BREAD

Prager Bros half baguette | \$3

Crackers (GF) | \$7

Supernola Bar (GF) | \$4

MEAT

Genoa Salami - wine cured | \$8

Sopressata Salami - pepper & garlic | \$8

Calabrese Salami - spicy | \$8

CHEESE

Ewe Calf to be Kidding Me - cow/sheep/goat milk, WI. Earthy, funky, blue | \$6

Trigal Manchego - sheep milk, Spain. Salty, crumbly, rich | \$6

Purple Haze - spreadable goat milk, US. Lavender, fennel, fluffy | \$6

Barber's 1883 Reserve Cheddar - cow milk, UK. Rich, savory, tangy | \$6

Prima Donna - cow milk, Holland. Gouda, smooth, nutty | \$6

Elderflower Cheddar - cow milk, UK. Cloth-aged, earthy, savory | \$6

Parmigiano Reggiano - cow milk, Italy. Salty, crumbly, molto italiano | \$6

SPREADS

Pure Kitchen Pesto (V+GF) | \$8

Pure K.Smoky Queso Dip (V+GF) | \$8

ADD-ONS

Assorted Olives | \$4

Candied Walnuts | \$4

Fig Spread | \$3

Dried Fruit | \$3

Dark Chocolate Caramels | \$3

Marcona Almonds | \$4

All items are prepared & packaged in our Little Italy Tasting Room Kitchen. Visit this location for cheese boards, paninis & salads to pair with your wine!