CARRUTH CELLARS

BRINGING GRAPES TO THE PEOPLE SINCE 2006

SHARE BY THE GLASS

WHITE

2023 BLANC DE NOIR
RUSSIAN RIVER
Rose petals, subtle sweetness, delicate bubbles
GLASS: REG 16 • CLUB 13 | BOTTLE: REG 55 • CLUB 44

2025 SAUVIGNON BLANC
LAKE COUNTY
Grapefruit, lemon grass, passionfruit
GLASS: REG 16 • CLUB 13 | BOTTLE: REG 40 • CLUB 32

2025 GRENACHE BLANC
SONOMA COAST
White peach, melon, & citrus
GLASS: REG 16 • CLUB 13 | BOTTLE: REG 45 • CLUB 36

2025 VIOGNIER
SONOMA MOUNTAIN
Banana & guava aromas
GLASS: REG 17 • CLUB 13 | BOTTLE: REG 50 • CLUB 40

2023 CHARDONNAY
RUSSIAN RIVER VALLEY
Green apple, citrus peel, ripe pear
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

ROSÉ

2025 SAIGNEÉ ROSÉ
NORTH COAST
Strawberries, raspberries, red cherry
GLASS: REG 16 • CLUB 13 | BOTTLE: REG 40 • CLUB 32

2024 PINOT NOIR ROSÉ
NORTH COAST
Strawberry, watermelon, rose petal
GLASS: REG 16 • CLUB 13 | BOTTLE: REG 45 • CLUB 36

RED

NOVEMBER BOTTLE OF THE MONTH
2024 PINOT NOIR
LOS CARNEROS
Cherry, raspberry, baking spice, silky tannins
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

2023 GRENACHE
SONOMA VALLEY
Raspberry, cherry & gardenia flowers
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

2023 UNICORN
NORTH COAST
Cherry, black pepper, jam, baking spices
GLASS: REG 17 • CLUB 13 | BOTTLE: REG 50 • CLUB 40

2022 TATTOO
NORTH COAST
Big California style red
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

2021 PETIT VERDOT
ALEXANDER VALLEY | GOLD
Cassis, blackberry, plum, cracked pepper
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 60 • CLUB 48

2023 SPANISH TEMPRANILLO
LAKE COUNTY
Dark plum, blackberry, tobacco, vanilla
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 60 • CLUB 48

2024 GSM
NORTH COAST
Stone fruit, tart cherry, spice
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

2022 CABERNET SAUVIGNON
ALEXANDER VALLEY
Dark fruit, spice, toast, lingering tannin
GLASS: REG 19 • CLUB 15 | BOTTLE: REG 65 • CLUB 52

2021 BDX
NORTH COAST | GOLD
Ripe blackberry, cassis, graphite, vanilla
GLASS: REG 21 • CLUB 17 | BOTTLE: REG 75 • CLUB 60

2019 MALBEC
KNIGHTS VALLEY | DOUBLE GOLD
Violet, plum, boysenberry, leather
GLASS: REG 19 • CLUB 15 | BOTTLE: REG 65 • CLUB 52

2022 ZINFANDEL
DRY CREEK VALLEY
Blackberry, white and black pepper
GLASS: REG 18 • CLUB 14 | BOTTLE: REG 55 • CLUB 44

2019 SYRAH
ALEXANDER VALLEY
Blackberry, blueberry, smoked bacon, pepper
GLASS: REG 19 • CLUB 15 | BOTTLE: REG 65 • CLUB 52

2022 SYRAH PORT - 3OZ POUR
Rich, delicious dessert wine
GLASS: REG 12 • CLUB 10 | BOTTLE: REG 40 • CLUB 32

RESERVE GLASS | ASK FOR DETAILS!
GLASS: REG 20 | CLUB 16
Not available as a love club member glass

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SHARE BY THE BOTTLE

SPARKLING

2022 BLANC DE BLANC
RUSSIAN RIVER VALLEY
Sparkling, crisp, lemon, apple
REG 60 | CLUB 48

ROSÉ

2023 GRENACHE ROSÉ
NORTH COAST
Strawberries, rose petals, refreshing acidity
REG 40 | CLUB 32

RED

2023 PINOT NOIR
RUSSIAN RIVER
Fresh & dried rose petals, black cherry
REG 65 • CLUB 52

2024 PINOT NOIR
SANTA LUCIA HIGHLANDS
Cherry, strawberry, baking spice

2023 GRENACHE
LAKE COUNTY
Raspberry, black cherry, jasmine
REG 60 • CLUB 48

2022 KINGS X
RUSSIAN RIVER
Red and Black Licorice
REG 65 | CLUB 52

2019 SANGIOVESE
SONOMA VALLEY
Tart cherry, red plum & strawberry
REG 55 | CLUB 44
EG 60 • CLUB 48

2021 CABERNET FRANC
CHALK HILL
Strawberry, red plum, pepper finish
BOTTLE: REG 60 • CLUB 48

2019 CABERNET SAUVIGNON
PINE MOUTAIN | GOLD
Blackcurrant, vanilla, cedar
REG 55 | CLUB 44

2019 CABERNET SAUVIGNON
ALEXANDER VALLEY
Blackberry, cassis, clove,vanilla
REG 60 | CLUB 48

2019 BARREL SELECT CAB SAUV
ALEXANDER VALLEY | GOLD
Bright fruit, plum, clove
REG 100 | CLUB 80

WINEMAKER SPECIAL FOR NOVEMBER
2019 BARREL SELECT BDX
NORTH COAST | GOLD
Black cherry, rhubarb, cola, tomato leaf
REG 80 | CLUB *56 (CLUB REG 64)*

WINE FLIGHTS

ALL FLIGHTS: REG 25 | CLUB 20

LET IT FLOW
2025 Sauvignon Blanc
2025 Saigneé Rosé
2023 Unicorn
2022 Alexander Valley Cab Sauv
2022 Dry Creek Zinfandel

BORDEAUX
2022 Alexander Valley Cab Sauv
2019 North Coast Barrel Select BDX
2021 North Coast BDX
2019 Knights Valley Malbec
2021 Alexander Valley Petit Verdot

BARTENDERS CHOICE
Let us switch it up for you!

HAPPY HOUR WINES

HAPPY HOUR | M - THUR | 4 - 6PM | 30%

2025 SAIGNEÉ ROSÉ
NORTH COAST
Strawberries, raspberries, red cherry
HH GLASS: 11 | REG 16
HH BOTTLE: 28 | REG 40

2022 ZINFANDEL
DRY CREEK VALLEY
Blackberry, white and black pepper
HH GLASS: 12 | REG 18
HH BOTTLE: 38.50 | REG 55

2023 UNICORN
NORTH COAST
Cherry, black pepper, jam, baking spices
HH GLASS: 12 | REG 18
HH BOTTLE: 35| REG 50

LOVE WINE? JOIN THE CLUB!

ENJOY EXCLUSIVE DISCOUNTS, BOTTLE OF THE MONTH, WEEKLY 10 CENT TASTINGS, AND EARLY ACCESS TO RELEASES AND EVENTS.

DRAFT BEER | FROM TIPPING PINT

ROTATING BEER LIST | 16 OZ | 8/PINT
Ask your server for details

CARRUTH
CARLSBAD KITCHEN MENU

KITCHEN HOURS:
TUE - THURS 3-8 PM
FRI 3-9 PM
SAT 1-9 PM
SUN 1-7 PM

CHARCUTERIE & CHEESE

CHEESE BOARD | 26
Selection of (3) artisan cheeses, compote, accoutrements, Prager Brothers baguette
Pair with 2024 Carneros Pinot Noir

CHARCUTERIE BOARD | 38
Selection of (3) artisan cheeses and meats, accoutrements, Prager Brothers baguette
Pair with 2023 Sonoma Grenache

**Cheese & Charcuterie Board contain nuts. Please inform staff of any allergies.*

APPETIZERS

HOUSE BREAD & WHIPPED RICOTTA | 14
Fire-baked focaccia, rosemary, EVOO, roasted garlic, Maldon sea salt, whipped honey ricotta
Pair with 2023 Chardonnay

PARMESAN TRUFFLE FRIES | 12
Shoestring fries, white truffle oil, aged parmesan, garlic aioli
Pair with 2023 Chardonnay

CRISPY BRUSSELS SPROUTS | 17
Bacon, golden raisins, Marcona almonds, goat cheese, aged balsamic crema
Pair with 2023 Chardonnay

CRISPY JAPANESE SWEET POTATOES | 17
White BBQ sauce, harissa, pickled yellow peppers, roasted garlic aioli
Pair with 2025 Grenache Blanc

MARINATED ARTICHOKES | 17
Oven roasted artichokes, Maldon Sea salt, hazelnut aioli, harissa oil, and herbs
Pair with 2025 Sauvignon Blanc

CHAVELITAS MOLE CHICKEN WINGS | 16
Mole sauce, pickled onions, frisee, cilantro, lime
Pair with 2022 Zinfandel

MUSSELS | 23
Sauteed black mussels, Italian sausage, red onion, garlic, cherry tomatoes, Calabrian chilis, white wine butter sauce, herbs, house made garlic flatbread
Pair with 2025 Sauvignon Blanc

SMASH BURGER | 21
(2) 4 oz patties, red onions, American cheese, house made bread and butter pickles, garlic aioli, on a brioche bun. Served with fries.
Pair with 2022 Alexander Valley Cab Sauv

SHRIMP PENNE PASTA | 24
Sautéed shrimp, Calabrian chili, roasted garlic, cherry tomatoes, shallots, creamy tomato sauce, burrata , gremolata
Pair with 2024 GSM

RED WINE BRAISED PULLED SHORT RIBS | 19
Goat cheese polenta, roasted farmers market carrots, beef jus
Pair with 2023 Spanish Tempranillo

SALADS

BURRATA | 17
Cherry tomato confit, pesto, arugula, EVOO, Maldon Sea salt, and aged balsamic
Pair with 2025 Grenache Blanc

CARRUTH WEDGE | 18
Iceberg, house made blue cheese dressing, poached seasonal fruit, Marcona almonds, golden raisins, pickled red onions, smoked bacon crumbles
Pair with 2025 Sauvignon Blanc

HOUSE | 16
Mixed greens, pickled apples, pistachios, citrus, shaved fennel, golden raisins, goat cheese, Banyuls vinaigrette
Pair with 2025 Saigneé Rosé

WOODFIRED PIZZAS

MARGHARITA | 19
Red sauce, fresh mozzarella, basil, EVOO, parmesan
Pair with 2023 Tempranillo

SMOKESHOW | 25
Red sauce, smoky bacon, Italian sausage, salumi, Calabrian chili, fresh rosemary, bell peppers, shallots, pecorino, hot honey
Pair with 2019 Syrah

STATE STREET | 24
Pesto, grilled chicken, mozzarella, marinated artichoke, spinach, cherry tomatoes, burrata, parmesan, black pepper, aged balsamic
Pair with 2023 Grenache

LAST OF US | 24
Garlic cream sauce, roasted wild mushrooms, garlic confit, chili flake, fresh thyme, goat cheese, mozzarella, arugula, truffle oil, and Maldon Sea salt
Pair with 2023 Chardonnay

NOVEMBER DISH OF THE MONTH
SHORT RIB PIZZA | 21
Garlic cream sauce, braised short ribs, fontina cheese, pickled red onions, rosemary, hot honey
Pair with 2024 Carneros Pinot Noir

Add prosciutto | 3 - GF crust | 3

SWEETS

VANILLA GELATO - SABA & MARKET BERRIES | 8
Cold-churned vanilla gelato with seasonal berries and a pour of Carruth's saba

GF PUMPKIN CHEESECAKE | 12
Chantilly cream, saba, and berries

Add a 3 oz Syrah Port pourover to either | 3