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

2021 CABERNET SAUVIGNON
KNIGHTS VALLEY | DOUBLE GOLD
Blackberry, plum, cassis, vanilla, cedar
REG 60 | CLUB 48

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.

CARRUTH
LIBERTY STATION FOOD MENU

KITCHEN HOURS: MON - THURS 12 - 8 PM | FRI - SAT 12 - 9 PM | SUN 11 AM - 7 PM

CHEESE FLIGHTS

MILD AND MELLOW | 27
Saint Angel Triple Cream, Idiazabal, Point Reyes Toma Provence. Served with baguette, croccantini, fruit, Marcona almonds, olives, and fig spread.

BOLD AND BEAUTIFUL | 27
Red Dragon, Midnight Moon. "The Doe". Served with baguette, croccantini, fruit, Marcona almonds, olives, and fig spread.

VEGAN CHEESE PLATE | 27 (V,VG)
From Full Moon Foods - Spicy Pimento Cheese Ball, Double Truffle Brie, Herbs de Provence "Goat" Cheese. Served with baguette, gluten-free crackers, grapes, blood orange–dipped chocolate, and pecans.
While supplies last. Hand-made in small batches.

BUILD YOUR OWN BOARD

CHEESES | 4
Saint Angel Triple Cream (cow)
Midnight Moon Aged Gouda (goat)
Idiazabal (sheep)
Deer Creek "The Doe" (cow)
Point Reyes Toma Provence (cow)
Red Dragon (cow)

SLICED MEATS
Genoa Salami | 4
Calabrese Salami | 4
Bresaola with Porcini & Black Pepper | 4
Hot Coppa, Dried-Cured Pork Shoulder | 4
Prosciutto | 7

ADD ONS
Prager Bros Sliced Baguette | 3
Multigrain Baked Crackers (GF) | 3
Sea salt Croccantini Crackers | 3
Whole Grain Mustard | 3
Honey Mustard | 3
EVOO & Aged Balsamic Vinegar | 3
Quicos | 3
Olives | 3
Fig Spread | 3
Jackie's Raspberry Jam | 3
Honey | 3
Mike's Hot Honey | 3
Cornichon Pickles | 3
Marcona Almonds | 4
Grapes | 4
Dried Fruit | 4
Glazed Walnuts | 4
Chocolate Caramels | 4
Seasonal Fruit | 5

CROSTINIS

CROSTINI FLIGHT | 13 (V)
One slice of each crostini listed below

INDIVIDUAL | 5.5 (V)
Comes With Two Slices

Spinach Artichoke
Fig, Gouda & Thyme
Marinated Feta, Date, Pecan & Honey
Herb Chèvre & Sweet Peppers
Honey Brie, Chili Flakes & Black Salt

SALADS

CHOPPED CAESAR SALAD | 14
Hearts of romaine, Caesar dressing, grated Parmigiano, house croutons, pepitas, lemon garnish. Add sliced turkey +3. Make it a wrap +2
Pair with 2023 Chardonnay

ARUGULA BEET SALAD | 15 (V)
Arugula, honey balsamic vinaigrette, beets, herb chèvre, glazed walnuts
Pair with 2024 Carneros Pinot Noir

FARMHOUSE CHOPPED SALAD | 16
Chopped romaine, salami, A Mano bocconcini, cherry tomatoes, pepperoncini, sweet piquanté peppers, red onion, house herb mix, house-made vinaigrette, Parmigiano, crostinis
Pair with 2025 Sauvignon Blanc

ZESTY HUMMUS & VEGGIE PLATTER | 16 (V)
Cherry tomato, cucumber, red onion, olives, grilled lemon, warm naan flatbread, Valbreso feta, za'atar, smoked paprika, EVOO
Pair with 2025 Saignée Rosé

FALL HARVEST SALAD | 15
Baby kale/arugula mix, walnuts, apples, dried cranberries, goat cheese, maple balsamic vinegar
Pair with 2023 Sonoma Grenache

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SANDWICHES

Served on Prager Bros bread with kettle chips, house salad (+2), or grapes (+2)

FRENCH ONION BAGUETTE | 14 (V)
Melted Swiss cheese, Jackie's onion jam, arugula, tomatoes. Add turkey +3
Pair with 2024 Carneros Pinot Noir

TURKEY SANDWICH | 15
Sourdough bread, whole grain mustard, mayo, turkey, provolone, tomato, red onion, romaine. Honey mustard available upon request.
Pair with 2023 Chardonnay

THE THANKSGIVING PANINI | 16
Roasted turkey, house-made stuffing, mayo, cranberry-orange jam, Swiss cheese. Served with turkey gravy.
Pair with 2024 Carneros Pinot Noir

BURRATA, FIG, & PROSCIUTTO | 17
Flatbread, A Mano burrata, prosciutto di Parma, fig spread, arugula, house vinaigrette
Pair with 2023 Grenache

BURRATA MORTADELLA | 16
Flatbread, A Mano burrata, pistachio mortadella, honey, EVOO, crushed pistachio, Maldon salt
Pair with 2025 Viognier

ITALIAN COLD CUTS | 16
Flatbread, wine-cured salami, pistachio mortadella, provolone, tomato, romaine, pepperoncini, sweet piquanté peppers, vinaigrette
Pair with 2023 Grenache

GARDEN VEGGIE WRAP | 13 (V,VG)
Tortilla, hummus, arugula, cucumber, tomato, tarragon vinaigrette. Add turkey +3. Add herb chèvre +3
Pair with 2025 Saignée Rosé

PASTERIES & SWEETS

From Prager Bros Artisan Bread Made in Carlsbad

CHOCOLATE CHIP COOKIE | 4 (V)
Belgian chocolate chips, spelt flour, walnuts

GINGER MOLASSES COOKIE | 4 (V)
Warm spices, molasses, chewy and sweet

BAVARIAN PRETZEL | 7 (V OR VG)
Brushed with butter or EVOO, sprinkled with salt
Honey mustard (V) or whole grain mustard (VG)

No modifications or substitutions
(V) Vegetarian · (VG) Vegan

PANINIS

Served on toasted chibatta with kettle chips, house salad (+2), or grapes (+2)

PESTO TURKEY | 14
Roasted turkey breast, tomato, red onion, provolone, pesto
Pair with 2025 Grenache Blanc

HEAVENLY GRILLED CHEESE | 14 (V)
Saint Angel triple cream brie, provolone, sliced apple, Jackie's raspberry jam, herbs de Provence. Add turkey +3
Pair with 2023 Unicorn

GRILLED CHEESE | 13 (V)
Sliced sourdough, two-cheese blend from our cheese shop. Add turkey +3
Pair with 2023 Chardonnay

CHEESE CASE

Take a little something home!

Explore our rotating selection of seasonal artisan cheeses, available wrapped to-go or plated to enjoy here.

4 oz. minimum purchase.

HOLIDAY CATERING

Let us bring the cheese to your next gathering!

Hosting a holiday party? Let us help with custom cheese and charcuterie selections, perfect for entertaining!

Please inquire at events@carruthcellars.com at least two weeks in advance. Subject to availability.