

WINE FLIGHTS

ENJOY FIVE 1 OUNCE POURS OF THE WINES LISTED BELOW



CARRUTH CELLARS

LET IT FLOW | \$20

SAUV BLANC, PINOT NOIR, UNICORN, MERLOT, PM CABERNET SAUVIGNON

BARTENDER'S CHOICE | \$20

LET US SWITCH IT UP FOR YOU!

LOVE WHAT YOU TASTE?

PURCHASE ANY 3 BOTTLES TO WAIVE ONE TASTING FEE

BY THE GLASS

 = MEMBER GLASS OPTIONS

	GLASS	BOTTLE
	RETAIL/MEMBER	RETAIL/MEMBER
 SAUVIGNON BLANC LAKE COUNTY, 2022 GRAPEFRUIT, GUAVA, BRIGHT, CRISP ACIDITY	\$15 / \$12	\$35 / \$28
CHARDONNAY RUSSIAN RIVER, 2022 LIGHT, CRISP, LEMON, GREEN APPLE, TOAST. 20% OAK, 80% STEEL	\$17 / \$14	\$50 / \$40
SAIGNÉE ROSÉ NORTH COAST, 2021 STRAWBERRIES, WATERMELON, SUMMER MELON	\$15 / \$12	\$35 / \$28
 PINOT NOIR SONOMA COAST, 2021 BING CHERRY, CRANBERRY, ROSE PETAL	\$17 / \$14	\$50 / \$40
 SANGIOVESE DRY CREEK, 2019 VANILLA BEAN, TEA LEAF, MEDIUM TANNIN	\$17 / \$14	\$50 / \$40
 UNICORN NORTH COAST, 2019 STARDUST & RAINBOWS!	\$16 / \$13	\$45 / \$36
 MERLOT DRY CREEK, 2018 RASPBERRY, CHERRY & VANILLA <i>GOLD TOAST TO THE COAST!</i>	\$16 / \$13	\$45 / \$36
MERLOT ALEXANDER VALLEY, 2019 BLACKBERRY, VANILLA BEAN, COCOA	\$18 / \$14	\$55 / \$44
 ZINFANDEL DRY CREEK, 2019 BLACK CURRANT & BLACKBERRY. SMOOTH TANNINS	\$16 / \$13	\$45 / \$36
CABERNET SAUVIGNON PINE MOUNTAIN, 2018 BLACK CHERRY, SPICY LEATHER, SWEET CEDAR	\$17 / \$14	\$50 / \$40
 SYRAH ALEXANDER VALLEY, 2018 MARCH BOTTLE! CHOCOLATE TOFFEE. MEDIUM TANNINS <i>X2GOLD SFCWC</i>	\$18 / \$14	\$55 / \$44
RESERVE GLASS • ASK FOR DETAILS!	\$20 / \$16	

THE HAPPIEST OF HOURS

30% OFF SELECT WINES BELOW | MONDAY - THURSDAY 1-5PM

	GLASS	BOTTLE
	RETAIL/HAPPY HR	RETAIL/HAPPY HR
SAIGNÉE ROSÉ • NORTH COAST, 2021	\$15 / \$10.5	\$35 / \$24.5
UNICORN • NORTH COAST, 2019	\$16 / \$11.2	\$45 / \$31.5
MERLOT • DRY CREEK, 2018	\$16 / \$11.2	\$45 / \$31.5

Thank You for Sippin' at Carruth Cellars

LOVE & GRATITUDE



BY THE BOTTLE

BOTTLE
RETAIL/MEMBER

BLANC DE BLANC SPARKLING RUSSIAN RIVER, 2020 DRY SPARKLING CHARDONNAY. BRIGHT ACIDITY, LEMON, PEAR	\$40 / \$32
PINOT NOIR RUSSIAN RIVER, 2018 CHERRY COLA, EARTHY, BERRY	\$50 / \$40
PINOT NOIR RUSSIAN RIVER, 2019 CHERRY COLA, HAZELNUT, BALANCED	\$55 / \$44
TEMPRANILLO LAKE COUNTY, 2019 RIPE CHERRIES, VANILLA, CEDAR	\$50 / \$40
CABERNET FRANC CHALK HILL, 2018 STRAWBERRY JAM, CHERRY, PLUM <i>GOLD TOAST TO THE COAST!</i>	\$55 / \$44
ZINFANDEL DRY CREEK, 2018 BLACKCURRANT, BLUEBERRY & WHITE PEPPER. SMOOTH TANNINS	\$55 / \$44
BDX NORTH COAST, 2018 DARK BERRY, CARAMEL, ANISE <i>DOUBLE GOLD SFCWC!</i>	\$80 / \$64
CABERNET SAUVIGNON KNIGHTS VALLEY, 2018 DINE-IN ONLY FRESH RASPBERRY, LICORICE, COCOA	\$60 / \$48
CABERNET SAUVIGNON NAPA VALLEY, 2019 BING CHERRY, DARK CHOCOLATE, VANILLA, CASSIS	\$60 / \$48
TATTOO BLEND ALEXANDER VALLEY, 2019 SOLANA SPECIAL! RED BLEND, AUTUMN TONE, DARK FRUIT, SPICEY BODY	\$50 / \$40
PETIT VERDOT ALEXANDER VALLEY, 2018 BLACKBERRY, LILAC, BAKING SPICES <i>GOLD SFCWC!</i>	\$60 / \$48
PETITE SIRAH ROCKPILE, 2018 DARK FRUIT, BOLD & CLASSIC NATURE, MEDIUM TANNINS	\$55 / \$44
MALBEC KNIGHTS VALLEY, 2018 PLUM, BLACKBERRY, EARTHY <i>DOUBLE GOLD SFCWC!</i>	\$60 / \$48
CAB SAUV PORT NORTH COAST, 2018 3 OZ POUR DESSERT WINE! BLUEBERRY, NUTTY-CARAMEL, CHOCOLATE	\$40 / \$32

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 CALIFORNIA. AFTER HARVESTING IT'S LOADED ON TEMPERATURE CONTROLLED TRUCKS AND TRANSPORTED TO SAN DIEGO. OUR WINE PRODUCTION INVOLVES ALL TASTING ROOM LOCATIONS, YET MOST OF CARRUTH'S PRODUCTION (DESTEMMING, CRUSHING, FERMENTING, AGING, AND BOTTLING) HAPPENS IN OUR URBAN FACILITY, HANGAR76, IN OCEANSIDE, CA. OUR AWARD WINNING WINE IS MADE WITH LOVE & GRATITUDE FOR ALL WHO HELP MAKE IT HAPPEN!

CARRUTH EXPERIENCES

ASK YOUR SERVER FOR MORE INFORMATION OR VISIT OUR WEBSITE WWW.CARRUTHCELLARS.COM

PRIVATE TASTINGS

RESERVE A SEATED PRIVATE TASTING TO GET AN IN-DEPTH DIVE INTO OUR WINES & HISTORY.

PRODUCTION TOURS

ENJOY 1 HOUR GUIDED TOUR OF WINERY & BREWERY PRODUCTION AT HANGAR76 IN OCEANSIDE

WINE CLUB

BE A PART OF OUR WINE CLUB FAMILY TO RECEIVE A MONTHLY BOTTLE, DISCOUNTS, WEEKLY TASTINGS & MORE!

OCEANSIDE LITTLE ITALY | CARTÉ

3229 ROYMAR RD
OCEANSIDE, CA 92058

CARLSBAD VILLAGE

2727 STATE STREET
CARLSBAD, CA 92008

SOLANA BEACH

118 S. CEDROS AVE
SOLANA BEACH, CA 92075

401 W. ASH STREET
SAN DIEGO, CA 92101

LIBERTY STATION

2710 HISTORIC DECATUR ST.101
SAN DIEGO, CA 92106 BARRACKS 17

CHARCUTERIE



CHEESE FLIGHTS

MILD & MELLOW | 15 - COMES WITH BAGUETTE & GRAPES

ST. ANGEL, CAPRICO DE CABRA, MANCHEGO TRIGAL, BEECHER'S FLAGSHIP CHEDDAR, LAMB CHOPPER

BOLD & BEAUTIFUL | 15 - COMES WITH BAGUETTE & GRAPES

FLAGSHIP RESERVE CHEDDAR, LEONORA GOAT, CAMBOZOLA BLACK LABEL, ALP BLOSSOM, MIDNIGHT MOON

VEGAN CHEESE PLATE BY FULL MOON FOODS* | 26

SMOKED "CHEDDAR", SPICY PIMENTO CHEESE BALL, DOUBLE TRUFFLE BRIE, HERBS DE PROVENCE "GOAT" CHEESE. COMES WITH BAGUETTE, GRAPES, BLOOD ORANGE DRIPPED CHOCOLATE, ROASTED PECANS

*WHILE SUPPLIES LAST, HAND-MADE IN SMALL BATCHES

BUILD YOUR OWN BOARD

CHEESES | 3 SEE FURTHER DESCRIPTIONS BELOW TO-GO SECTION

ST. ANGEL | COW FRENCH TRIPLE CREAM

CAPRICO DE CABRA | GOAT

MANCHEGO TRIGAL | SHEEP

BEECHER'S FLAGSHIP CHEDDAR | COW

LAMB CHOPPER | SHEEP

FLAGSHIP RESERVE CHEDDAR | COW

LEONORA | GOAT

CAMBOZOLA BLACK LABEL | COW

ALP BLOSSOM | COW

MIDNIGHT MOON | GOAT

MEATS | 3

WINE-CURED SALAMI

SPICY CALABRESE SALAMI SLICED

ADD-ONS | 3

PRAGER BROTHERS BAGUETTE

MULTI-GRAIN BAKED CRACKERS

MARCONA ALMONDS

CANDIED WALNUTS

DRIED FRUIT

OLIVES

CORNICHON PICKLES

SEA SALT CHOCOLATE

GIRL-MEETS-DIRT-RHUBARB-

LAVENDER-SPOON-PRESERVE

HONEYCOMB

FIG SPREAD

WHOLE GRAIN MUSTARD

RASPBERRY JAM

BUTTER-VERMONT CREAMERY

WINE GARDEN CHEESE SHOP

We've been sourcing the finest cheeses for our cheese boards since 2017; we are so excited to expand our menu and offer these cheeses for you to take home and share with friends & family. Rotating cheeses available for purchase by the ounce - cut & packaged onsite from our cheese shop counter. Board accompaniments such as olives, pickles, crackers, olive oil, chocolate and more are available to take your homemade cheese board or picnic to the next level!

CHEESE TO-GO CUT PER OZ ON REQUEST

BEECHER'S FLAGSHIP CHEDDAR 1.5/OZ
COW, ROBUST & NUTTY

MANCHEGO TRIGAL 1.18/OZ
SHEEP, TOASTED ALMOND, BUTTERY AROMA

SAWTOOTH 2.06/OZ
SAVORY, MEATY FLAVORS BALANCED BY FRUITY FUNK

HUMBOLDT FOG 2.06/OZ
GOAT, RIBBON OF VEGETABLE ASH

TRUFFLE TREMOR 2.28/OZ
GOAT, TRUFFLES, FLORAL, HERBACEOUS, EARTHY

ST. ANGEL 1.79/OZ
FRENCH TRIPLE CREAM, COW, BUTTERY, SWEET CREAM

LEONORA 1.20/OZ
GOAT, DELICATE, BRIGHT, CITRUSY

LA GRUTA TRES LECHES 1.95/OZ
COW, SHEEP, GOAT, WHEEL IS RUBBED W/ OLIVE OIL

CAMBOZOLA BLACK LABEL 1.38/OZ
TOASTY, BUTTERY, MUSHROOM

CAPRICO DE CABRA WITH HERBS 2.50/OZ
BRIGHT, SWEET, CREAMY

FLAGSHIP RESERVE CHEDDAR 2.50/OZ
SALTY, RICH, CREAMY FINISH

HARVEST MOON 1.75/OZ
RICH NOTES OF BUTTERSCOTCH & CARAMEL

RED DRAGON MUSTARD CHEDDAR 1.69/OZ
COW'S MILK CHEDDAR, WELSH BROWN ALE & MUSTARD SEEDS

BOSCHETTO 1.32/OZ
COW AND SHEEP, TUSCANY, WHITE TRUFFLES

EWEPHORIA 2.0/OZ
AGED SHEEP'S MILK GOUDA, BUTTERSCOTCH SWEET, NUTTY

LAMB CHOPPER 2.18/OZ
SHEEP'S MILK GOUDA, NUTTY, SUBTLY SWEET CHEESE THAT'S SEMI-FIRM AND MELTABLE

MIDNIGHT MOON 1.62/OZ
AGED GOAT GOUDA, NUTTY AND SWEET WITH A BROWN BUTTER FINISH

DRUNKEN GOAT 1.65/OZ
WINE SAOKED, FRUITY & CREAMY

ALP BLOSSOM 1.15/OZ
COW, BEEFY WITH A SWEET & FLORAL RIND

CROSTINIS



CROSTINI FLIGHT | 10

1 SLICE OF EACH CROSTINI LISTED BELOW

INDIVIDUAL | 4

COMES WITH 2 SLICES

SPICY CALABRIAN HUMMUS FETA

HONEY BRIE CHILE FLAKES

MUSTARD CHEDDAR CARAMELIZED ONION CORNICHON

FENNEL FIG GOUDA

GOAT CHEESE & SWEET PEPPERS

SALADS

WEDGE CAESAR SALAD | 12 • PAIR WITH 2022 CHARDONNAY

HEARTS OF ROMAINE, TOPPED WITH CAESAR DRESSING, FRESH SHAVED PARM, HOUSE CROUTONS, & PEPITAS, LEMON GARNISH

ARUGULA BEET SALAD | 13 • PAIR WITH 2021 PINOT NOIR

ARUGULA TOSSED IN OUR HONEY BALSAMIC DRIZZLE, BEETS, HERB CHEVRE & CANDIED WALNUTS

CAPRESE FT. A MANO MOZZARELLA TRECCIA | 16 • PAIR WITH 2019 TEMPRANILLO

SLICED TOMATO, FRESH MOZZARELLA BRAID, 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

SANDWICHES

ALL SANDWICHES SERVED ON PRAGER BROS BREAD WITH CHIPS

ON-THE-GO AVAILABLE FROM CHEESE SHOP

FRENCH ONION BAGUETTE | 13 • PAIR WITH 2022 SAUV BLANC

MELTED CHALLERHOCK SWISS, SWEET WINO ONION SPREAD, ARUGULA, TOMATOES

BISTRO SANDWICH | 14 • PAIR WITH 2019 UNICORN

FLATBREAD, SPICY CALABRESE, PROVOLONE, TOMATOES, ARUGULA, BASIL, WHITE BALSAMIC CHILI

PANINIS

ALL PANINIS SERVED ON A TOASTED CIABATTA ROLL WITH CHIPS

ZESTY VEGGIE PANINI (VEGAN) | 13 • PAIR WITH 2019 DC ZINFANDEL

MARINATED ARTICHOKE, ROASTED RED PEPPERS, SPINACH, RED ONION, HUMMUS, ITALIAN HERBS | ADD PROVOLONE CHEESE +2

PESTO TURKEY | 14 • PAIR WITH 2018 PM CABERNET SAUVIGNON

ROASTED TURKEY BREAST, TOMATO, RED ONION, PROVOLONE & PESTO

PEPPERONI PIZZA | 14 • PAIR WITH 2018 CABERNET FRANC

PEPPERONI, PROVOLONE, RED SAUCE, RED ONIONS & BASIL

HEAVENLY GRILLED CHEESE | 13 • PAIR WITH 2019 RR PINOT NOIR

ST. ANGEL TRIPLE CREAM BRIE, PROVOLONE, SLICED APPLES, RASPBERRY JAM & HERBS DE PROVENCE | ADD TURKEY +2

*NO MODIFICATIONS OR SUBSTITUTIONS