

Mother's Day SALE

UP TO 30% OFF SELECT WINES FOR MOM!

2019 Rosé

\$27 non-member | \$21 member

2018 Paso Grenache

\$40.50 non-member | \$31.50 member

2018 WV Pinot Noir

\$36 non-member | \$28 member

now through May 9



BY THE GLASS

MEMBER GLASS	GLASS		BOTTLE	
	Retail	Member	Retail	Member
Sauvignon Blanc • Lake County, 2019 GOLD SFCWC! Citrus, grassy, tropical	\$12	\$10	\$30	\$24
Chardonnay • Alexander Valley, 2018 Lemon meringue, green apple, buttered toast	\$13	\$10	\$45	\$36
Sparkling Chardonnay • 375ml LIMITED SPECIAL Thirst quenching happiness! Crisp, dry, light			\$20	\$16
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
Grenache • Paso Robles, 2018 SILVER SFCWC! Fig, dried roses, red cherries	\$13	\$10	\$40	\$32
Four Play • North Coast, 2018 Plum, fig, forrest floor	\$14	\$11	\$40	\$32
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$13	\$10	\$45	\$36
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$13	\$10	\$45	\$36
Merlot • Dry Creek, 2017 LIMITED GOLD SFCWC! Cranberries, pomegranate, fennel	\$14	\$11	\$50	\$40
Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13	\$10	\$45	\$36
Malbec • Knights Valley, 2018 NEW RELEASE DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15	\$12	\$55	\$44
Cabernet Sauvignon • AV, 2017 Dark cherry, plum, herbaceous	\$15	\$12	\$60	\$48
Reserve Glass • Ask for details!	\$18	\$14		

Due to the current guidelines, a food purchase is required with each dine-in transaction.

FLIGHTS

KEEP IT LIGHT | \$20

Chardonnay • Alexander Valley, 2018
Made in a Chablis style, unoaked. Crisp, refreshing, lemon meringue & green apple

Rosé of Pinot Noir • Willamette Valley, 2019
Afternoon delight! Aromas of strawberry creamsicle & watermelon jolly rancher

Pinot Noir • Willamette Valley, 2018 SILVER SFCWC
Cherry cola, forest floor, 3% stem inclusion, soft silky palate

Grenache • Paso Robles, 2018 SILVER SFCWC
Dried roses, earthy berry with a herbal mintiness

Fourplay • North Coast, 2018 SILVER SFCWC
Pinof Noir based with Syrah, Zin & Petite Sirah - playful blend - medium bodied

SMOOTH & SILKY | \$20

Super Tuscan • Sonoma, 2018
Sangiovese with Merlot & Cab. Smooth & rich, layers of red fruit, herbs & blackberries

Tempranillo • Lake County, 2019
Ripe cherries, notes of vanilla & cedar from MN oak, Ribera de Duero style tempranillo & BDX

Merlot • Dry Creek, 2017 | GOLD SFCWC
Dried cranberries, pomegranite & fennel. Spicy, meets boysenberries

Unicorn • North Coast, 2018
House blend of stardust & whimsy with a rainbow of aromas & a magical finish

Malbec • Knights Valley, 2018 | DOUBLE GOLD SFCWC
Ripe plum & blackberries, balanced with notes of earth & vanilla spices

LOVE WHAT YOU TASTE? Purchase any 3 bottles and your tasting fee is waived!

Bordeaux Bash

May 22 & 23

Two sessions per day 12-2:30pm & 3:30-6pm

\$120 non-members | \$100 Members

Taste unreleased Bordeaux wines straight from the barrel

Blend your own bottle of wine to take home!

FUTURES ON SALE! Up to 40% off

Purchase tickets online



BY THE BOTTLE

	Retail / Member
* Pinot Noir • Santa Lucia Highlands, 2016 DOUBLE GOLD SFCWC! Boysenberry, blackberry, wet slate	\$65 / \$52
* Pinot Noir • Willamette Valley, 2017 Bing cherry, cola, vanilla	\$45 / \$36
Pinot Noir • Santa Lucia Highlands, 2018 GOLD SFCWC! Cranberry, watermelon, earthy	\$55 / \$44
* Sangiovese • Kenwood, 2015 Berries, fig, earthy	\$45 / \$36
Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig	\$45 / \$36
* Zinfandel • Russian River, 2014 Blackberry, pepper, cloves	\$60 / \$48
* Zinfandel • Dry Creek, 2015 Black pepper, dark fruit, licorice	\$60 / \$48
* Zinfandel • Dry Creek, 2016 Jam, blackberry, baking spices	\$55 / \$44
* Merlot • Knights Valley, 2014 Black licorice, clove, cedar box	\$55 / \$44
* Merlot • Alexander Valley, 2015 SILVER SFCWC! Cedar, cigar box, red currant	\$55 / \$44
* Merlot • Knights Valley, 2016 GOLD SFCWC! Black cherries, boysenberries, black pepper	\$45 / \$36
* Cabernet Franc • Alexander Valley, 2014 GOLD SFCWC! Raspberry, baking spices, earthy	\$65 / \$52
* Cabernet Franc • Chalk Hill, 2015 Black cherry, cacao, vanilla	\$50 / \$40
* Syrah • Alexander Valley, 2014 Blackberry, eucalyptus, nutmeg	\$45 / \$36
Syrah • Alexander Valley, 2017 DOUBLE GOLD award winner! Blueberry, bacon, black licorice	\$55 / \$44
* Cabernet Sauvignon • Dry Creek, 2012 Cherry, vanilla, leather	\$75 / \$60
* Cabernet Sauvignon • Knights Valley, 2012 Plum, tobacco, cocoa	\$65 / \$52
* Cabernet Sauvignon • Knights Valley, 2014 Blackberry, cherry, oak	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2015 DOUBLE GOLD SFCWC! Black currant, cedar, vanilla	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2016 GOLD SFCWC! Berries, fig, earthy	\$55 / \$44
King's X Blend • Russian River Valley, 2019 Blackcurrant, baking spices, brandy raisins	\$45 / \$36
* Petit Verdot • Alexander Valley, 2015 Cherry, vanilla, leather	\$55 / \$44



BY THE BOTTLE

Retail / Member

- * **BDX Blend** • North Coast, 2015
Dark berry, vanilla, cedar \$55 / \$44
- * **BDX Blend** • North Coast, 2016
SILVER SFCWC! Blackcurrant, eucalyptus, vanilla \$55 / \$44
- * **Malbec** • Lake County, 2014
GOLD SFCWC! Dark fruit, vanilla, tobacco \$65 / \$52
- * **Malbec** • Knights Valley, 2016
DOUBLE GOLD SFCWC! Black cherries, boysenberries, pepper \$75 / \$60
- * **Petite Sirah** • Russian River, 2012
Plums, cherry, cedar \$45 / \$36
- * **Petite Sirah** • Russian River, 2013
Blackberry, dried leaves, cedar \$90 / \$72
- * **Petie Sirah** • Russian River, 2014
Aged wood, boysenberry, violet \$75 / \$60
- * **Petie Sirah** • Rock Pile, 2017
SILVER SFCWC! Berry, black pepper, lavender \$55 / \$44
- * **Syrah Port** • Sonoma, 2014
Blackberry, toasted sugar, cherry \$40 / \$32

* Reserve Wine

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, and Willamette Valley in Oregon. 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.

Our award winning wine is made with LOVE & GRATITUDE for all who help make it happen!

Thank you for sipping at Carruth Cellars!

CHARCUTERIE

BREAD

1/2 BAGUETTE | \$3

CRACKERS - GF & REG | \$7

MEAT | \$8

GENOA
Wine Cured

CALABRESE
Spicy

SOPPRESSATA
Pepper & Garlic

CHEESE | \$6

PRIMA DONNA
Cow milk, Holland, Aged Gouda

BARBER'S 1833 RESERVE CHEDDAR
Cow milk, UK. Rich, savory, tangy

TRIGAL MANCHEGO
Sheep milk, Spain. Salty, crumbly, rich

EWEPHORIA
Sheep milk, Holland. Sweet, salty, crumbly

PURPLE HAZE
Goat milk, CA. Lavender, fennel pollen, fluffy

RED DRAGON
Cow milk. Wales. Brown ale, mustard seeds, piquancy

EWE CALF TO BE KIDDING
Cow/sheep/goat milk, WI. earthy, funky, creamy

ADD ONS

Dried Fruit \$3

Candied Walnuts \$4

Marcona Almonds \$4

Fig Spread \$3

French Butter \$4

Dark Chocolate Caramels \$3

Food selection changes daily - please ask our bar staff for any changes to this menu

Due to the current guidelines, a food purchase is required with each dine-in transaction.

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