

WINE FLIGHTS

Enjoy five 1oz pours of the wines listed below

KEEP IT LIGHT | \$20

Sauv Blanc, Chardonnay, Rosé of Pinot Noir, Pinot Noir, GSM

SMOOTH AND SILKY | \$20

Sangiovese, Merlot, BDX, AV Cabernet Sauvignon, Malbec

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, 2021 Crisp & tropical! Passion fruit, green apple, guava	\$13 / \$10	\$35 / \$28
 Chardonnay • Russian River, 2020 Lemon, pear, fresh & vibrant. Acidic & dry	\$13 / \$10	\$40 / \$32
 Rosé of Pinot Noir • Willamette Valley, 2019 Strawberries, watermelon, melon	\$13 / \$10	\$35 / \$28
 Pinot Noir • Russian River, 2019 MAY CLUB BOTTLE Cherry cola, hazelnut, balanced acidity	\$15 / \$12	\$50 / \$40
Sangiovese • Sonoma, 2018 Strawberries, black tea, vanilla	\$14 / \$11	\$45 / \$36
 GSM Blend • Paso Robles, 2019 Raspberry, cherry, violet, cocoa nib	\$14 / \$11	\$45 / \$36
 Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$14 / \$11	\$45 / \$36
 Merlot • Dry Creek, 2018 GOLD <i>Toast to the Coast!</i> Raspberry, cherry & vanilla	\$14 / \$11	\$45 / \$36
BDX • North Coast, 2018 DOUBLE GOLD SFCWC! Dark berry, caramel, anise	\$16 / \$13	\$55 / \$44
 Cabernet Sauvignon • Alexander Valley, 2018 Cherry, plum, baking spice	\$16 / \$13	\$55 / \$44
 Cabernet Sauvignon • Pine Mt, 2018 Blackfruit, sweet cedar, tobacco. High elevation Cab	\$15 / \$12	\$50 / \$40
 Malbec • Knights Valley, 2018 DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$16 / \$13	\$55 / \$44
Reserve Glass • Ask for details!	\$18 / \$14	
Beer on tap Ask for today's selection	\$7	
Bivouac Rosé Cider • 6.9% ABV	\$8	

HAPPY HOUR

30% off select wines below Monday - Thursday • 3-5pm

	GLASS	BOTTLE
	Retail / Happy Hour	Retail / Happy Hour
Rosé of Pinot Noir • Willamette Valley, 2019	\$13 / \$9	\$35 / \$24.5
Grenache • Dry Creek, 2018	unavailable	\$45 / \$31.5
Cabernet Sauvignon • Alexander Valley, 2018	\$16 / \$11	\$55 / \$38.5

BY THE BOTTLE



BOTTLE

Retail / Member

Blanc de Blanc Sparkling • Russian River, 2020 NEW RELEASE Dry sparkling Chardonnay. Bright acidity, lemon, pear	\$40 / \$32
Pinot Noir • Russian River, 2018 LIMITED QTY AVAILABLE Cherry cola, earthy, berry	\$50 / \$40
Pinot Noir • Santa Lucia Highlands, 2018 LIMITED QTY AVAILABLE Cranberry, pomegranate, caramelized sugar	\$55 / \$44
Grenache • Dry Creek, 2018 Blackberry, cherry, baking spices	\$45 / \$36
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$45 / \$36
Cabernet Franc • Chalk Hill, 2018 GOLD <i>Toast to the Coast!</i> Strawberry jam, cherry, plum	\$50 / \$40
Zinfandel • Dry Creek, 2018 Blackcurrant, blueberry & white pepper. Smooth tannins	\$50 / \$40
Syrah • Alexander Valley, 2018 Plum, chocolate and toffee. Medium tannins	\$55 / \$44
Cabernet Sauvignon • Knights Valley, 2018 Fresh raspberry, licorice, cocoa	\$60 / \$48
Cabernet Sauvignon Port • North Coast, 2018 NEW RELEASE 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

Van Tours

Discover the San Diego wine scene in a whole new way during one of our fantastic van tours!

Private Tastings

Reserve a seated private tasting to get an in-depth dive into our wines & history.

Wine Club

Be a part of our Wine Club family to receive a monthly bottle, discounts, weekly tastings & more!

OCEANSIDE 3229 Roymar Rd Oceanside, CA 92058	CARLSBAD VILLAGE 2727 State Street Carlsbad, CA 92008	SOLANA BEACH 118 S. Cedros Ave Solana Beach, CA 92075	LITTLE ITALY 2215 Kettner Blvd San Diego, CA 92101
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Thank you for sippin' at Carruth Cellars!

CHARCUTERIE

available daily



CHEESE FLIGHTS | \$15

Served with fresh bread and grapes

MILD + MELLOW • Pair with Keep it Light wine flight

HERB CHEVRE, SAINT ANGEL, TRIGAL MANCHEGO, PRIMA DONNA, BARBER'S CHEDDAR

BOLD + BEAUTIFUL • Pair with Smooth and Silky wine flight

PARMIGIANO-REGGIANO, PATA CABRA, DRUNKEN GOAT, MOLITERNO, EWE CALF

CHEESE | \$3

HERB CHEVRE | Goat milk, Spain. Fluffy, creamy, herbaceous -

SAINT ANGEL | Cow milk, France. Silky, decadent, triple cream

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

PRIMA DONNA | Cow milk, Holland. Caramel, sharp, nutty

BARBER'S 1833 VINTAGE CHEDDAR | Cow milk, UK. Rich, savory, sharp **MAY MEMBER BOTTLE PAIRING**

PARMIGIANO-REGGIANO | Cows Milk, Italy. salty, crumbly, molto italiano

PATA CABRA | Goat milk, Spain. Pungent, earthy, tangy

DRUNKEN GOAT | Goat milk, Spain. Creamy, silky, aged in wine

MOLITERNO AL TARTUFO | Sheep milk, Italy. Truffles, creamy, rich

EWE CALF to be KIDDING ME | Cow / Sheep / Goat milk, WI. Creamy, earthy, zippy

ADD-ONS | \$3

Wine-cured Salami

Spicy Calabrese Salami

Baguette

Gluten Free Crackers

Cornichon Pickles

Olives

Sea Salt Chocolate

Dried fruits

Marcona Almonds

Candied Walnuts

Fig Spread

Whole Grain Mustard

Blenheim Apricot Jam

Raspberry Jam

Honeycomb

PANINIS

available Wednesday - Sunday

All sandwiches served on a toasted ciabatta roll with veggie chips

Zesty Veggie Panini (VEGAN) | \$13 • Pair with 2018 DC Zinfandel

Marinated artichokes, roasted red peppers, spinach, red onion, hummus, Italian herbs

- add provolone cheese for \$2

PESTO TURKEY | \$14 • Pair with 2018 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 for \$2

SALADS

available Wednesday - Sunday

WEDGE CAESAR SALAD | \$12 • Pair with 2020 Chardonnay

Hearts of romaine, topped with caesar dressing, fresh shaved parm, house croutons, & pepitas, lemon garnish

ARUGULA BEET SALAD | \$13 • Pair with 2018 GSM

Arugula tossed in our honey balsamic drizzle, topped with beets, herb chevre & candied walnuts

CAPRESE | \$12 • Pair with 2018 Sangiovese

Sliced tomato, burrata mozzarella, 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

Paninis & salads available Wednesday - Sunday • no substitutions