

DINNER MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

FRIED GREEN BEANS	\$14
grana padano, lemon caper aioli	
FRIED BRIE EN CROUTE	\$16
fig compote, pastry dough, dressed arugula, figs, honey, pistachios	
OPAH THAI CURRY CHICKEN DUMPLINGS	\$15
basil, green onions, red Thai chili, lemon grass chicken dumplings, Cutwater Opah Herbal Liqueur green coconut curry sauce	
CRISPY CHICKEN WINGS S	\$12
Habanero Buffalo Sauce or Roasted Garlic Salt & Pepper, served with your choice of ranch or blue cheese	
PORK ADOBO LOADED FRIES	\$15
adobo sauce, monterey cheese, green onions	
CACIO E PEPE FRIES	\$12
parmesan cheese, black pepper seasoning, calabrese aioli	
GRILLED CARROTS GF	\$12
lemon-lavender whipped goat cheese, grilled baby carrots, pepitas, orange & parsley oil, carrot tops	
MEAT & CHEESE BOARD	\$22
port derby, brie, prosciutto, cornichons, sourdough, Cutwater Bali Hai Tiki Gold Rum golden raisin jam	
POTATO SOURDOUGH BREAD	\$11
Cutwater Bourbon brown sugar pumpkin butter	

Salads

add: chicken +\$6 | shrimp +\$9
salmon +\$12 | avocado +\$2.50

PUMPKIN VINAIGRETTE SALAD N GF	\$13
pomegranate seeds, arcadian mix greens, candied walnuts, blue cheese crumbles, pears, roasted pumpkin vinaigrette	
RUM APPLE SALAD N GF	\$13
green apples, dried cranberries, pecans, arugula, Cutwater Barrel Aged Rum caramel vinaigrette	
CUTWATER PALOMA CAESAR	\$13
romaine & kale mix, Cutwater Paloma Caesar dressing, crispy blue tortilla strips, cotija, cherry tomatoes	

Flatbreads

add: chicken +\$3 | prosciutto +\$3

PEPPERONI	\$13
MUSHROOM PESTO	\$13
four cheese mix, red wine glazed onions, cremini mushroom pesto, kale	
SOPRESSATA BRUSSEL S	\$13
Fontina, mozzarella, sopressata salami, shredded brussels sprouts, red onions, chili oil	
SPICY CAPICOLA S	\$13
pomodoro sauce, smoked mozzarella, spicy capicola, green onions	

Entrées

MISO OPAH GLAZED COD GF	\$27
quinoa, baby bok choy, butternut squash, local black cod, miso Opah Herbal Liqueur glaze	
BOURBON BRAISED SHORT RIBS	\$27
creamy polenta, sautéed green beans, roasted pearl onions, carrots, Cutwater Bourbon Cherry Bordelaise	
DEVIL'S SHARE BURGER	\$19
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam	
FUNGI PASTA	\$21
fettuccine, mushrooms, spinach, porcini brodo, shaved parmesan, herbs, truffle oil	
PUMPKIN SAUSAGE PENNE	\$18
creamy roasted pumpkin sauce, Italian sausage, spinach, basil, shaved parmesan, sage	
PERUVIAN AIRLINE CHICKEN BREAST S GF	\$25
sautéed fingerlings, Aji Amarillo pepper cream sauce, marinated chicken breast, and asparagus	
SALMON N	\$27
butternut squash risotto, kale, pomegranate, balsamic glaze, pecans, crispy prosciutto	

Dessert

CUTWATER DARK RUM STICKY CAKE N	\$11
sweet potato, dates, cinnamon, Cutwater Bali Hai Tiki Dark Rum sauce, butter pecan ice cream	
BARREL AGED RUM FRIED APPLE TURNOVER N	\$10
apple filling, scoop of vanilla ice cream, caramel sauce, pecans	

S = spicy | **N** = contains nuts | **V** = vegan | **GF** = gluten free | Consuming raw or undercooked meats may increase your risk of foodborne illness. California state sales taxes will be added to the check total. Straws available upon request. An 20% gratuity is added for parties of 8 or more.