

LUNCH MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

FRIED GREEN BEANS \$14
grana padano, lemon caper aioli

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

POTATO SOURDOUGH BREAD \$11
Cutwater Bourbon Brown Sugar Pumpkin Butter

SMOKED BEEF SLIDERS \$12
Pulled smoked beef, Cutwater Bourbon barbecue sauce, cole slaw

ZUCCHINI SLIDERS \$12
breaded zucchini, shredded carrots, buffalo ranch aioli

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

 **Lunch Special** 11am-3pm, Monday-Friday
all entrées come with your choice of a canned cocktail

WHISKEY SMASH BURGER \$17
whiskey glazed onions, American cheese, lettuce, tomato,
pickle chips, burger spread

DEVIL'S SHARE BURGER \$17
arugula, crispy fried onions, aged white cheddar, garlic aioli,
Devil's Share Bourbon bacon jam

STEAKHOUSE BURGER \$17
horseradish aioli, arugula, blue cheese, red onions,
Cutwater Bourbon cherry ketchup

WHISKEY MULE FRIED CHICKEN SANDWICH **S** \$17
Asian coleslaw, Asian vinaigrette, Vietnamese aioli, cucumber,
Cutwater Whiskey Mule honey sriracha glaze

RUM BRAISED PORK BELLY SANDWICH **S** \$17
pickled onions, pickled cucumbers, pickled carrots, Cutwater Pineapple
Rum glaze, Fresno chilis, smoked aioli, sweet gem lettuce

PUMPKIN SAUSAGE PENNE \$18
creamy roasted pumpkin sauce, Italian sausage, spinach, basil,
shaved parmesan, sage

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.