

BRUNCH MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

POTATO SOURDOUGH BREAD	\$11
Cutwater Bali Hai Gold Rum coconut ube butter	
PORK ADOBO LOADED FRIES	\$15
adobo sauce, monterey cheese, green onions, add egg +\$2	
FRIES	\$6
MEAT & CHEESE BOARD	\$22
port derby, brie, prosciutto, cornichons, sourdough, Cutwater Bali Hai Tiki Gold Rum golden raisin jam	
CRISPY CHICKEN WINGS S	\$12
Habanero Buffalo Sauce or Roasted Garlic Salt & Pepper, served with your choice of ranch or blue cheese	
UBE FRENCH TOAST	\$13
ube custard dipped brioche with chocolate whip cream and Cutwater Bali Hai Tiki Gold Rum coconut glaze	
AVOCADO TOAST	\$13
arugula, prosciutto, tomato confit, jammy egg, balsamic glaze	
FALL PEAR WHIPPED RICOTTA TOAST	\$13
ricotta, sliced pears, arugula, walnuts, lemon thyme honey drizzle	

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

BREAKFAST SAUSAGE BURRITO	\$13
pork sausage, scrambled eggs, potatoes, cheddar cheese, roasted red peppers, green onions	
BISCUITS & GRAVY	\$15
chicken sausage gravy, buttermilk biscuits, 2 sunny side up eggs	
SALSA ROJA CHILAQUILES	\$15
red salsa sauced tortillas, cheddar cheese, sour cream, pickled onions, two sunny side up eggs	
POTATO SOURDOUGH EGGS BENEDICT	\$14
house made sour dough, cottage bacon, poached eggs, hollandaise sauce	
CHICKEN & WAFFLES SLIDERS	\$15
Cutwater Bourbon maple cayenne whipped butter, tater tots	
WHISKEY MULE FRIED CHICKEN SANDWICH S	\$17
Asian coleslaw, Asian vinaigrette, Vietnamese aioli, cucumber, Cutwater Whiskey Mule honey sriracha glaze	
THE B.A.R.B. BURGER	\$17
cheddar cheese, candied Cutwater Barrel Aged Rum bacon, hash brown patty, aioli, egg	
DEVIL'S SHARE BURGER	\$17
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon Bacon jam	

Dessert

CUTWATER DARK RUM STICKY CAKE N	\$11	BARREL AGED RUM FRIED APPLE TURNOVER N	\$10
sweet potato, dates, cinnamon, Cutwater Bali Hai Tiki Dark Rum sauce, butter pecan ice cream		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.