

Appetizers

POTATO SOURDOUGH BREAD	\$12
Cutwater Bourbon peach butter	
BRAISED PORK CHILE VERDE LOADED FRIES	\$17
braised pork, chile verde sauce, oaxaca monterrey jack cheese	
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 or lemon + cracked black pepper, served with your choice of <i>ranch</i> or <i>blue cheese</i>	
TRES LECHES BELGIAN WAFFLE	\$13
buttermilk waffle, vanilla cinnamon milk glaze, whip cream, seasonal berries	
DEEP FRIED FRENCH TOAST	\$12
waffle batter, cream cheese filling, Cutwater Gin Collins blueberry spread, brioche bread, whip cream	

Salads

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

SOUTHWEST SALAD	\$13
black beans, grilled corn, red onions, cotija cheese, cherry tomatoes, tortilla strips, creamy chipotle dressing	
WATERMELON FETA SALAD GF	\$13
arugula, feta, watermelon, red onion, mint, Strawberry Margarita vinaigrette, balsamic glaze	
MEZCAL CAESAR	\$13
romaine, shaved parmesan, croutons, chilli spiced pepitas, Cutwater Mezcal caesar vinaigrette	

Pinsa Flatbreads

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

BOURBON PEACH FLATBREAD	\$16
lemon ricotta spread, peaches, crispy prosciutto, arugula, Cutwater Bourbon hot honey	
QUATTRO FORMAGGI	\$16
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits, herb mix	
ITALIAN SAUSAGE BREAKFAST FLATBREAD	\$16
pomodoro, fontina, caramelized onions, 2 poached eggs, Italian sweet sausage, parmesan	

Entrées

CHORIZO CALI BURRITO	\$14
beef chorizo, scrambled eggs, cheddar jack cheese, french fries, crema, salsa borracha on the side	
COWBOY STEAK AND EGGS	\$23
6oz flat iron steak, creamer potatoes, cowboy sauce, sunny-side-up eggs	
SALSA MACHA CHILAQUILES	\$16
onion, crema, cilantro, queso fresco, two sunny up eggs	
JALAPENO SPAM NACHO TOTS	\$15
diced crispy spam, jalapenos, red onion, sunny up egg, nacho cheese	
POTATO SOURDOUGH EGGS BENEDICT	\$14
housemade sourdough, cottage bacon, poached eggs, Hollandaise sauce	
BEEF BIRRIA MELT	\$16
Cheddar & Monterey cheese, guajillo beef birria, onions, cilantro, sourdough bread, served side birria sauce & side of fries	
CAJUN CHICKEN SANDWICH	\$17
cajun spiced grilled chicken, arugula, provolone cheese, chipotle aioli, pickled red onions, ciabatta bread	
THE B.A.R.B. BURGER	\$17
cheddar cheese, candied Cutwater Barrel Aged Rum bacon, hash brown patty, garlic aioli, egg	
DEVIL'S SHARE BURGER	\$17
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam	
PORK TOCINO BOWL	\$17
caramelized pork shoulder, garlic rice, cherry tomatoes, cilantro, two sunny-side-up eggs, green onions	
EGG BITE SLIDERS (3)	\$12
3 cheese egg bite, tomato, arugula, red onions, basil aioli, brioche bun	

Dessert

FROZEN BOURBON BANANA CUSTARD	\$11
banana semi freddo, Biscoff cookie crumbs, Cutwater Bourbon butterscotch, whipped cream	
RUM CHOCO FLAN	\$11
Cutwater Rum caramel sauce, chocolate cake, flan custard, strawberries	

CUTWATER CANNED COCKTAIL FLIGHTS \$12

CUTWATER MARGARITA FLIGHT
Lime Margarita, Pineapple Margarita, Strawberry Margarita
CUTWATER TIKI FLIGHT
Tiki Rum Mai Tai, Tiki Rum Hurricane, Piña Colada
CUTWATER BRUNCH FLIGHT
Spicy Bloody Mary, Espresso Martini, White Russian

LUNCH MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

THAI CHILI CRUNCH CALAMARI S	\$15
green onions, sesame seeds, Thai chili garlic sauce, black garlic aioli	
CRISPY CHICKEN WINGS S	\$12
habanero buffalo or lemon + cracked black pepper, served with your choice of <i>ranch</i> or <i>blue cheese</i>	
BRAISED PORK CHILE VERDE LOADED FRIES	\$17
braised pork, chile verde sauce, oaxaca monterrey jack cheese	
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	\$12
Cutwater Bourbon peach 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

KOREAN BIBIMBAP V S	\$19
calrose rice, spinach, pickled carrots & cucumber, bean sprouts, kimchi, marinated tofu	
SOUTHWEST SALAD	\$13
black beans, grilled corn, red onions, cotija cheese, cherry tomatoes, tortilla strips, creamy chipotle dressing	
WATERMELON FETA SALAD GF	\$13
arugula, feta, watermelon, red onion, mint, Strawberry Margarita vinaigrette, balsamic glaze	
MEZCAL CAESAR	\$13
romaine, shaved parmesan, croutons, chili spiced pepitas, Cutwater Mezcal caesar vinaigrette	

Pinsa Flatbreads

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

QUATTRO FORMAGGI	\$16
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits, herb seasoning	
ROASTED CORN MUSHROOM FLATBREAD	\$16
pomodoro sauce, smoked mozzarella, roasted corn, mushrooms, spinach, parmesan garlic aioli	
BOURBON PEACH FLATBREAD	\$16
lemon ricotta spread, peaches, crispy prosciutto, arugula, Cutwater Bourbon hot honey	
HEIRLOOM GOAT CHEESE FLATBREAD	\$16
sundried tomato goat cheese spread, mozzarella, heirloom tomatoes, red onion, basil, balsamic glaze	

Entrées

WHISKEY SMASH BURGER	\$17
whiskey glazed onions, American cheese, lettuce, tomato, pickle chips, burger spread	
 Lunch Special 11am–2pm, Monday–Friday (<i>dine-in only</i>) smash burger + your choice of one canned cocktail	\$17
DEVIL'S SHARE BURGER	\$17
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam	
CALIFORNIA BURGER	\$17
pickle de gallo, avocado crema, crispy potato strings, cheddar cheese	
CAJUN CHICKEN SANDWICH	\$17
cajun spiced grilled chicken, arugula, provolone cheese, chipotle aioli, pickled red onions, ciabatta bread	
FISH AND CHIPS	\$21
Estrella Jalisco beer battered cod, herb fries, tartar sauce, Cutwater Bloody Mary cocktail sauce	
SUN DRIED TOMATO PASTA	\$20
rigatoni, parmesan, rapini, pearl mozzarella, creamy sun-dried tomato pesto sauce	
BUCATINI PASTA	\$20
bucatini pasta, spinach & basil pesto, cherry tomatoes, burrata cheese	

Dessert

FROZEN BOURBON BANANA CUSTARD	\$11	RUM CHOCO FLAN	\$11
banana semi freddo, Biscoff cookie crumbs, Cutwater Bourbon butterscotch, whipped cream		Cutwater Rum caramel sauce, chocolate cake, flan custard, strawberries	

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. A 20% gratuity is added for parties of 8 or more.

DINNER MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

THAI CHILI CRUNCH CALAMARI S	\$13
green onions, sesame seeds, Thai chili garlic sauce, black garlic aioli	
BLISTERED SHISHITOS V S	\$15
creamy hot mustard tofu sauce, shishitos, baby bok choy, caper croutons, mustard greens	
AHI CRUDO GF	\$17
sliced ahi tuna, Cutwater Gin Collins strawberry agrodolce, pea shoots, grapefruit	
CRISPY CHICKEN WINGS S	\$12
habanero buffalo or lemon + cracked black pepper, served with your choice of <i>ranch</i> or <i>blue cheese</i>	
BRAISED PORK CHILE VERDE LOADED FRIES	\$17
braised pork, chile verde sauce, oaxaca monterrey jack cheese	
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	\$12
Cutwater Bourbon peach butter	
MEAT & CHEESE BOARD	\$22
port derby, brie, prosciutto, cornichons, sourdough, Cutwater Bali Hai Tiki Gold Rum golden raisin jam	

Salads

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

SOUTHWEST SALAD	\$13
black beans, grilled corn, red onions, cotija cheese, cherry tomatoes, tortilla strips, creamy chipotle dressing	
WATERMELON FETA SALAD GF	\$13
arugula, feta, watermelon, red onion, mint, Strawberry Margarita vinaigrette, balsamic glaze	
MEZCAL CAESAR	\$13
romaine, shaved parmesan, croutons, chilli spiced pepitas, Cutwater Mezcal Caesar vinaigrette	

Pinsa Flatbreads

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

QUATTRO FORMAGGI	\$16
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits, herb seasoning	
ROASTED CORN MUSHROOM FLATBREAD	\$16
pomodoro sauce, smoked mozzarella, roasted corn, mushrooms, spinach, parmesan garlic aioli	
BOURBON PEACH FLATBREAD	\$16
lemon ricotta spread, peaches, crispy prosciutto, arugula, Cutwater Bourbon hot honey	
HEIRLOOM GOAT CHEESE FLATBREAD	\$16
sundried tomato goat cheese spread, mozzarella, heirloom tomatoes, red onion, basil, balsamic glaze	

Entrées

SPICY MANGO OCTOPUS	\$29
kale, farro, calabrese sausage, chayote squash, pickled jicama, cilantro, Cutwater Spicy Mango Margarita coulis	
GRILLED FLAT IRON GF	\$30
grilled zucchini, grilled corn, red potatoes, cherry tomatoes, parmesan, chimichurri	
DEVIL'S SHARE BURGER	\$19
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam	
DANG DANG NOODLES S V	\$19
crumbled tofu, tahini soy sauce, chilli crunch, wheat noodles, bok choy, green onions add: chicken +\$6 shrimp +\$9 salmon +\$12	
SUN DRIED TOMATO PASTA	\$20
rigatoni, parmesan, rapini, pearl mozzarella, creamy sun-dried tomato pesto sauce	
BUCATINI PASTA	\$20
bucatini pasta, spinach & basil pesto, cherry tomatoes, burrata cheese add: chicken +\$6 shrimp +\$9 salmon +\$12	
GRILLED PEACHES AND CHICKEN GF	\$26
airline chicken breast, peaches, tomato, sugar snap peas, cilantro lime rice, Peach Margarita glaze	
SALMON ALLA FRESCA	\$28
fregola sarda pasta, asparagus, avocado, onion, cherry tomatoes, balsamic glaze, basil, lemon	

Dessert

FROZEN BOURBON BANANA CUSTARD	\$11	RUM CHOCO FLAN	\$11
banana semi freddo, Biscoff cookie crumbs, Cutwater Bourbon butterscotch, whipped cream		Cutwater Rum caramel sauce, chocolate cake, flan custard, strawberries	

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