

# CUTWATER®

## COCKTAIL MENU



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.

# Seasonal Cocktails



## AMALFI COAST

\$14

Cutwater Vodka, limoncello, mint, prosecco



## SEASONAL MULE

\$14

Cutwater Vodka, jasmine green tea, lychee, ginger, orange bitters, lime



## CALIFORNIA POPPY

\$15

Cutwater Gin, lemon, poppyseed, dry curacao, egg white



## FIRST CLASS

\$19

Cutwater Mezcal Reposado, Aperol, Amaro, lemon, orange blossom



## STAYCATION

\$15

Cutwater Tequila Reposado, pineapple, passion fruit, orange liqueur, agave, lime



## NOLA @ NIGHT

\$15

Cutwater Rye, Avera, Cognac, Benedictine, creole bitters



## JET SETTING

\$16

Cutwater Bali Hai Rum blend, grapefruit, cinnamon, allspice, absinthe, bitters, lime, milk clarification

*\*limited quantity available*



## MARTINIQUE

\$14

Cutwater Vodka, herbal vermouth, cucumber bitters



## DRAGON'S BREATH

\$15

Cutwater Tequila Blanco, strawberry, dragon fruit, agave, serrano, lime



## NAPLES NEGRONI

\$16

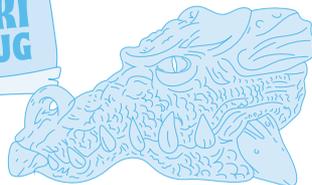
Vanilla bean-infused Cutwater Gin, strawberry-infused bitter Amaro, cacao-infused sweet vermouth



**\$39.99** WITH A MAI TAI OR PIÑA COLADA



**\$59.99** WITH A MAI TAI, PIÑA COLADA OR DRAGON'S BREATH



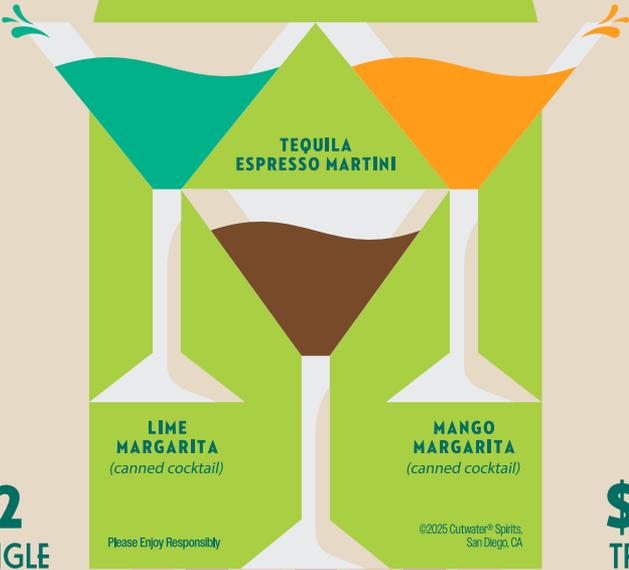
BEGINS  
**2**PM

ENDS  
**6**PM



**\$2 TINY TEQUILA  
TINI TUESDAYS**

EVERY TUESDAY



TEQUILA  
ESPRESSO MARTINI

LIME  
MARGARITA  
*(canned cocktail)*

MANGO  
MARGARITA  
*(canned cocktail)*

**\$2**  
SINGLE

Please Enjoy Responsibly

©2025 Outwater® Spirits,  
San Diego, CA

**\$6**  
TRIO

# TEQUILA SEASON

## Cocktails

**LA VIDA FRESCA\* \$15**  
Salted cucumber & Tajín-infused Cutwater Tequila Blanco, watermelon agua fresca, lime

**AGAVE MARÍA\* \$15**  
Cutwater Tequila Reposado, charred pineapple, tamarind, Tajín, lime

**DÍAS DE VERANO\* \$16**  
Cutwater Tequila Blanco, coconut cream, key lime, strawberry paleta

**MEAT ME IN DURANGO \$19**  
Birria-washed Cutwater Mezcal Reposado, agave, orange bitters

**TRES LECHES FLIP \$16**  
Cutwater Tequila Reposado, Cutwater Bali Hai Tiki Dark Rum, condensed milk, rice milk, cinnamon whipped cream, egg, vanilla

**ELOTE ON MY MIND\* \$19**  
Cutwater Mezcal Reposado, fire roasted corn, cotija, agave, lime

## Slushies

**FROZEN TEQUILA SUNRISE \$14**  
Cutwater Tequila Blanco, orange, vanilla, passion fruit, grenadine

**FROZEN CUTWATER SPICY MANGO MARGARITA \$10**

## Food

**PACHOLAS \$16**  
Beef & pork seasoned patties, chili pepper tomato sauce, refried black beans, cilantro & chicharron crumble (*Spicy*)

**COCHINITA PIBIL TOSTADITAS \$13**  
3 mini tostadas, achiote marinated pork, Cutwater Tequila Blanco salsa, pickled red onions & cilantro crema (*Spicy*)

**JERICALLA \$11**  
milk, cinnamon, vanilla, eggs & brown sugar (*Gluten-Free*)

\*Available in take-home Cantarito mug +\$8

**FIESTA FLIGHT!**

- La Vida Fresca
- Agave María
- Días de Verano



**\$22**



# CUTWATER®



## Tiny Tequila Tinis

Every Tuesday 2-6PM



## Tequila Pairing Tour & Tasting Experience

Fridays, Saturdays, & Sundays  
May 2nd through May 31st



## Tequila Season: Sensory with Gwen

May 15th @ 3:00pm



## Tequila Season: Cocktail Class with Join Jules

May 15th @ 6:00pm



Scan the QR code to learn more about what tours,  
cocktail classes, & specialty events we have coming up!





## WEEKDAY SPECIALS

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# HAPPY HOUR FROM

# 3-6

MONDAY-FRIDAY  
FEATURING FOOD &  
BEVERAGE SPECIALS

MONDAY

# TRIVIA @6 PM

\$2 off seasonal cocktails  
during play

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TUESDAY

# TINI TUESDAY 2-6PM

\$2 per tiny tini &  
\$6 for the tini tree

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WEDNESDAY

# WHISKEY WEDNESDAY ALL DAY

\$5 off classic Cutwater old fashioned  
& 50% whiskey flights

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FRIDAY

# SIP & SAMPLE

complimentary samplings  
from 5-6 PM

## Classic Cocktails

 <b>OLD FASHIONED</b> <b>\$13</b> <i>Cutwater Bourbon, cane sugar, bitters</i>	 <b>CUTWATER MARGARITA</b> <b>\$13</b> <i>Cutwater Tequila Blanco, agave, orange liqueur, lime</i>
 <b>MANHATTAN</b> <b>\$14</b> <i>Cutwater Rye Whiskey, sweet vermouth, bitters</i>	 <b>PALOMA</b> <b>\$13</b> <i>Cutwater Tequila Blanco, grapefruit, lime, sparkling water</i>
 <b>PIÑA COLADA</b> <b>\$14</b> <i>Cutwater White Rum, Cutwater Bali Hai Gold Rum, pineapple, coconut, lime</i>	 <b>GIN GIMLET</b> <b>\$13</b> <i>Cutwater Gin, lime juice, simple syrup</i>
 <b>BALI HAI GOLD DAIQUIRI</b> <b>\$13</b> <i>Cutwater Bali Hai Tiki Gold Rum, lime juice, simple syrup</i>	 <b>FRENCH 75</b> <b>\$13</b> <i>Cutwater Gin, lemon juice, simple syrup, prosecco</i>
 <b>CUTWATER MAI TAI</b> <b>\$14</b> <i>Cutwater White Rum, Cutwater Bali Hai Gold Rum, orgeat, orange liqueur, lime, Cutwater Bali Hai Dark Rum Float</i>	 <b>NEGRONI</b> <b>\$14</b> <i>Cutwater Gin, Campari, sweet vermouth</i>

## Premium Cocktails

 <b>DEVIL'S SHARE MONTE CARLO</b> <b>\$32</b> <i>Cutwater Devil's Share Bourbon, Benedictine, bitters</i>	 <b>MEZCAL AÑEJO OLD FASHIONED</b> <b>\$27</b> <i>Cutwater Mezcal Añejo, Cutwater Tequila Añejo, cane sugar, bitters</i>
 <b>DEVIL'S SHARE SAZERAC</b> <b>\$20</b> <i>Cutwater Devil's Share American Whiskey, cane, Peychaud's Bitters, absinthe</i>	 <b>MEZCAL REPOSADO PENICILLIN</b> <b>\$20</b> <i>Cutwater Mezcal Reposado, ginger, honey, lemon, Cutwater Mezcal Añejo float</i>

## Frozen Cocktails

 <b>FROZEN TEQUILA SUNRISE</b> <b>\$14</b> <i>Cutwater Tequila Blanco, orange, vanilla, passion fruit, grenadine</i>	 <b>FROZEN CUTWATER SPICY MANGO MARGARITA</b> <b>\$10</b>
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# Cutwater Canned Cocktails

## VOODKA

Lemon Drop Martini  
Espresso Martini  
Vodka Mule  
Strawberry White  
Russian

Spicy Bloody Mary  
Vodka Transfusion  
White Russian

## TEQUILA

Spicy Mango  
Margarita  
Lime Margarita  
Mango Margarita  
Pineapple Margarita

Spicy Pineapple  
Margarita  
Strawberry Margarita  
Peach Margarita  
Tequila Paloma

## RUM

Tiki Rum Hurricane  
Piña Colada  
Tiki Rum Mai Tai

Rum Mint Mojito

## WHISKEY

Whiskey Sour

## GIN

Gin Collins

## MIXED

Long Island Iced Tea



## \$23 BYO-6PK

Grab a Build-Your-Own-6-Pack on your way out! Match 6 mix any six Cutwater canned cocktails. *To-go only, excludes R&Ds*

**R&D** RESEARCH & DEVELOPMENT

View our limited release R&D cans available only in the Tasting Room.



# \$6 PER CAN

House-Made with  
Award-Winning Spirits

## \$30 MIX & MATCH BUCKET

Choose any 6 Cutwater  
Ready-to-Enjoy Cocktails

*\*Limited to 3+ guests*



## CUTWATER SPIRITS & FLIGHTS

**15% OFF DISCOUNT** Purchase of a spirits flight and receive 15% off any bottled spirit to-go from the selected flight

### Cutwater Tequila

Tequila Blanco 1½ oz	\$12
Tequila Reposado 1½ oz	\$14
Tequila Añejo 1½ oz	\$15
Tequila Extra Añejo 1½ oz	\$25

<b>FLIGHT</b> 3 x ½ oz	\$14
Tequila Blanco	
Tequila Reposado	
Tequila Añejo	



### Cutwater Mezcal

Mezcal Reposado 1½ oz	\$18
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Mezcal Añejo 1½ oz	\$25
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### Cutwater Vodka

Vodka 1½ oz	\$10
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Habanero Vodka 1½ oz	\$10
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### Cutwater Whiskey

Devil's Share Bourbon Whiskey 1½ oz	\$30
Devil's Share American Whiskey 1½ oz	\$20
Black Skimmer Bourbon Whiskey 1½ oz	\$12
Black Skimmer Rye Whiskey 1½ oz	\$12

<b>FLIGHT</b> 3 x ½ oz	\$25
Devil's Share American Whiskey	
Devil's Share Bourbon	
Black Skimmer Rye Whiskey	



## Cutwater Rum

Bali Hai White Rum 1½ oz	\$10
Bali Hai Barrel Aged Rum 1½ oz	\$12
Bali Hai Tiki Gold Rum 1½ oz	\$10
Bali Hai Tiki Dark Rum 1½ oz	\$10

**FLIGHT** 3 x ½ oz **\$12**

Bali Hai White Rum  
Bali Hai Tiki Gold Rum  
Bali Hai Barrel Aged Rum



## Cutwater Gin

London Dry Gin 1½ oz	\$10
Barrel Rested Gin 1½ oz	\$12

**FLIGHT** 2 x ½ oz

London Dry Gin  
Barrel Rested Gin



## Cutwater Unique & Innovative

Opah Herbal Liqueur 1½ oz	\$10
Peach Old Fashioned 2½ oz <b>(served over ice)</b>	\$10

Bourbon Caramel-Corn Whiskey 1½ oz **\$10**  
**(WHISTLE SHOT)**

Irish Coffee 2½ oz **\$10**  
**(served neat)**

## Beer

Cutwater Michelada <i>Spicy or Mild</i>	\$8
Elysian Space Dust <i>IPA   abv 8.2%</i>	\$8
Alesmith Nut Brown <i>Brown Ale   abv 5%</i>	\$8
Estrella Jalisco <i>Mexican Lager   abv 4.5%</i>	\$8
Fall Plenty For All <i>Pilsner   abv 4.8%</i>	\$8
Busch Light <i>Light lager   abv 4.1%   12oz can</i>	\$6

Harland Hazy <i>IPA   abv 6.5%</i>	\$8
Golden State Mighty Dry <i>Cider   abv 6.3%</i>	\$8
Kona Big Wave <i>Golden Ale   abv 4.4%</i>	\$8
Golden Road Mango Cart <i>Wheat Ale   abv 4%</i>	\$8
Insurgent Juan Cordero <i>Pale Ale   abv 5.5%</i>	\$8

# White Wine

<b>HARKEN</b> <i>Chardonnay   California 2021</i>	<b>\$12   \$46</b>	<b>GAINAY</b> <i>Sauvignon Blanc   Santa Barbara 2022</i>	<b>\$14   \$56</b>
<b>LA MARCA</b> <i>Prosecco   Italy</i>	<b>\$10   \$38</b>		

# Red Wine

<b>J VINEYARDS</b> <i>Pinot Noir   CA</i>	<b>\$12   \$46</b>	<b>FRANCISCAN ESTATE</b> <i>Cabernet   CA 2020</i>	<b>\$12   \$46</b>
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# Non-Alcoholic

<b>LAVA FLOW</b> <i>pineapple, coconut, strawberry, dragon fruit, lime</i>	<b>\$9</b>	<b>JASMINE BLOSSOM</b> <i>Jasmine green tea, ginger, orange blossom, lime</i>	<b>\$9</b>
<b>BABY DRAGON</b> <i>strawberry, dragon fruit, agave, lime</i>	<b>\$9</b>	<b>IT'S POPPIN'</b> <i>lemon, poppyseed, coconut</i>	<b>\$9</b>
<b>FOUNTAIN DRINKS</b>	<b>\$3</b>	<b>STELLA LIBERTE</b> <i>0.0% abv</i>	<b>\$6</b>
<b>GOLDEN STATE DRY &amp; MIGHTY CIDER</b> <i>&lt;0.5% abv</i>	<b>\$7</b>	<b>NON-ALCOHOLIC MICHELADA</b> <i>mild or spicy</i>	<b>\$7</b>





# HAPPY HOUR

Mon–Fri, 3pm–6pm

<b>CANNED COCKTAILS</b>	<b>\$4</b>	<b>CLASSIC COCKTAIL SELECTIONS</b>	<b>\$10</b>
<b>DEALERS CHOICE</b>	<b>\$7</b>	<b>\$2 OFF FROZEN COCKTAILS</b>	

## Happy Hour Appetizers

<b>MINI LOADED FRIES</b>	<b>\$7</b>	<b>3 SLIDERS</b>	<b>\$10</b>
<i>braised guajillo beef, Monterey Jack cheese, green onions</i>		<i>choice of smoked beef or zucchini (must pick 1 flavor)</i>	
<b>MINI CACIO FRIES</b>	<b>\$7</b>	<b>CUTWATER MAI TAI TERIYAKI MEATBALLS</b>	<b>\$9</b>
<i>salt and pepper seasoning, parmesan, calabrese aioli</i>		<i>with wonton chips</i>	
<b>SPICY PALOMA SHRIMP</b>	<b>\$7</b>	<b>BAKED ARTICHOKE DIP</b>	<b>\$9</b>
<i>shrimp sautéed in butter, garlic, chili flakes, paprika, parsley &amp; Cutwater Paloma served with a slice of sourdough</i>		<i>with crostini</i>	

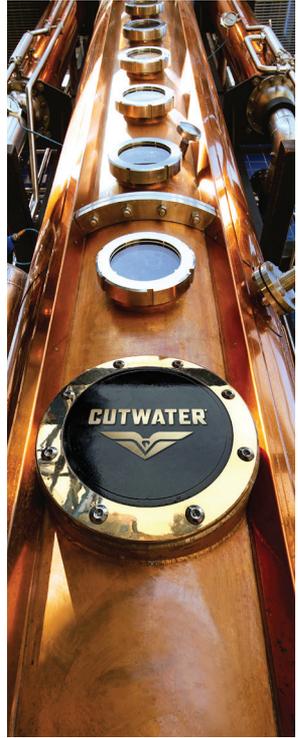
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Straws available upon request. A 20% gratuity is added for parties of 8 or more.

# TRIVIA MONDAYS

STARTS PROMPTLY AT 6PM  
RESERVATIONS ENCOURAGED!

\$2 OFF SPECIALTY COCKTAILS DURING PLAY

 **SUNSET**  
TRIVIA



# BOOK YOUR NEXT PRIVATE EVENT WITH US!

Looking for a location to host your next big group gathering?  
We accommodate private events for groups of 20 or more.

For more information, please email [Tastingroomevents@cutwaterspirits.com](mailto:Tastingroomevents@cutwaterspirits.com)



# DISTILLERY & TASTING TOUR

20-30 minutes for the tour  
+20-30 minutes with guided tasting

**CHECK WEBSITE FOR AVAILABILITY**

Facility tours include an inside look at our distillation process for all of our spirits and canned cocktails. You'll also learn about the history of Cutwater, the basics of distillation, as well as how we make our award-winning spirits and cocktails from grain-to-glass (and can!)



**SCAN THE  
QR CODE  
TO SIGN UP**

# WHO WE ARE



## SAN DIEGO SPIRITS

We're a distillery based in San Diego, CA (the first since prohibition). Operating in our pursuit of quality, we've developed an award-winning portfolio and are successfully pioneering a category.

## AWARDS & ACCOLADES

Cutwater has won over 3,000+ awards and counting! Our award-winning portfolio of bottles spirits includes: vodkas, gins, rums, whiskeys, tequilas, mezcals and liqueurs. They are the liquid that make our canned cocktails taste so phenomenal.

## REAL PEOPLE & BIG IDEAS

Yuseff Cherney (Co-Founder and Master Distiller) began distilling as a side project in the back of his brewery. He started canning cocktails because he wanted to make the drinks he could enjoy while doing the things he likes to do. His idea took off...

## DISRUPTING WITH CANNED COCKTAILS

We are revolutionizing canned cocktails, focused on innovation and flavor with over 20 RTE options (and counting).

Each cocktail features our own premium distilled spirits & high-quality ingredients. The kind you would find in a bar, only in a can.

## THE TASTING ROOM & KITCHEN NEWSLETTER IS HERE!

Sign up to be the first to learn about:

- Special Offers
- Tasting Room Events
- Updates on New Releases and R&D Canned Cocktails



# COCKTAILS & SPIRITS TO-GO

Choose a combination of the following:

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Limit **6** canned cocktails **OR** **3** 750mL bottled spirits

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**4** canned cocktails **+** **1** 750mL bottled spirits

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**2** canned cocktails **+** **2** 750mL bottled spirits