

BRUNCH MENU

CUTWATER®

Tasting Room
Miramar, San Diego

APPETIZERS

POTATO SOURDOUGH BREAD	\$12
Cutwater Tiki Gold Rum coconut ube 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	\$13
habanero buffalo or lemon + cracked black pepper, served with your choice of <i>ranch</i> or <i>blue cheese</i>	
SUMMER BERRY WAFFLE	\$13
strawberries, blackberries, raspberries, blueberry glaze	
DOUBLE STUFFED FRIED FRENCH TOAST	\$14
waffle battered fried brioche, sweet ricotta filling, strawberries, Cutwater Strawberry White Russian glaze	
FRIED DEVILED EGGS	\$14
tomato coulis, avocado bacon filling, paprika, heirloom tomatoes	

SALADS

add: chicken **+\$7** | shrimp **+\$9**
salmon **+\$12** | avocado **+\$2.50**

THAI SALAD A N	\$13
purple cabbage, napa cabbage, romaine, carrots, green onions, cilantro, bean sprouts, mint, edamame, cashew Cutwater Tiki Dark Rum creamy dressing	
BEET QUINOA SALAD A N GF	\$13
roasted beets, kale, spinach, ricotta salata, carrots, quinoa, sunflower seeds, Cutwater Lemon Drop miso dressing	
WALNUT CRANBERRY SALAD A N GF	\$13
arcadian mix, red apples, walnuts, feta cheese, dried cranberries, Cutwater Barrel Aged Rum apple vinaigrette	

PINS A FLATBREADS

add: chicken **+\$4**
prosciutto **+\$4**

PEAR PROSCIUTTO FLATBREAD	\$16
New York style ricotta, pears, blue cheese crumbles, prosciutto, arugula, balsamic glaze	
PHILLY PIE FLATBREAD	\$16
garlic white sauce, fontina mozzarella cheese mix, sliced beef, mixed peppers, grilled onions, parmesan	
BACON BREAKFAST FLATBREAD	\$16
pepper jack cheese, bell peppers, bacon, green onions, cilantro aioli, scramble eggs	

ENTRÉES

PORK MACHACA WET BURRITO	\$15
salsa verde, braised pork, bell peppers, onions, tomatoes, crema, cilantro, scrambled eggs	
COWBOY STEAK AND EGGS	\$23
6oz flat iron steak, creamer potatoes, cowboy sauce, sunny-side-up eggs	
CHILAQUILES BLANCOS	\$17
yellow pepper salsa, red onions, cilantro, queso fresco, crema, two sunny-side-up	
CROISSANT BENEDICTS	\$16
black forest ham, poached eggs, classic hollandaise, croissant served with tater tots	
TRUFFLE BACON GRILLED CHEESE	\$16
mozzarella, parmesan, aged white cheddar, candied applewood bacon, truffle honey, sourdough bread served with tater tots	
CHICKEN CAESAR SANDWICH	\$18
fried chicken, garlic parmesan aioli, romaine, Caesar dressing, tomato, parmesan cheese	
THE B.A.R.B. BURGER	\$18
cheddar cheese, candied Cutwater Barrel Aged Rum bacon, hash brown patty, garlic aioli, egg	
DEVIL'S SHARE BURGER	\$18
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	
SALMON LOX	\$19
everything bagel, caper dill cream cheese, pickled cucumber, red onions, house salad	
AMERICAN BREAKFAST	\$13
two eggs, sausage, tater tots, toast with seasonal jam	
 Early Bird Special 10am - 12pm, (<i>dine-in only</i>)	
American Breakfast + your choice of one canned cocktail	

DESSERT

CARAMEL CORN CHEESECAKE A	\$13
vanilla cheesecake, graham cracker crust, Cutwater Whistle Shot caramel sauce, caramel popcorn	
STICKY TOFFEE PUDDING A	\$12
caramelized cake, Cutwater Dark Rum sauce, vanilla ice cream	

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.

LUNCH MENU

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APPETIZERS

CRISPY FRIED BRUSSELS S	\$17
bacon bits, brussel sprouts, blue cheese crumbles, Cutwater Vodka Mule glaze, apricot compote	
CRISPY CHICKEN WINGS S	\$13
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	\$13
parmesan cheese, black pepper seasoning, Calabrese aioli	
GRILLED CARROTS GF	\$14
lemon-lavender whipped goat cheese, grilled baby carrots, pepitas, orange & parsley oil, carrot tops	
POTATO SOURDOUGH BREAD	\$12
Cutwater Tiki Gold Rum Coconut Ube 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 **+\$7** | shrimp **+\$9**
salmon **+\$12** | avocado **+\$2.50**

THAI SALAD A N	\$13
purple cabbage, napa cabbage, romaine, carrots, green onions, cilantro, bean sprouts, mint, edamame, cashew Cutwater Tiki Dark Rum creamy dressing	
BEET QUINOA SALAD A N GF	\$13
roasted beets, kale, spinach, ricotta salata, carrots, quinoa, sunflower seeds, Cutwater Lemon Drop miso dressing	
WALNUT CRANBERRY SALAD A N GF	\$13
arcadian mix, red apples, walnuts, feta cheese, dried cranberries, Cutwater Barrel Aged Rum apple vinaigrette	

DESSERT

CARAMEL CORN CHEESECAKE A	\$13
vanilla cheesecake, graham cracker crust, Cutwater Whistle Shot caramel sauce, caramel popcorn,	
STICKY TOFFEE PUDDING A	\$12
caramelized cake, Cutwater Dark Rum sauce, vanilla ice cream	

PINSA FLATBREADS

add: chicken **+\$4**
prosciutto **+\$4**

PHILLY PIE FLATBREAD	\$16
garlic white sauce, fontina mozzarella cheese mix, sliced beef, mixed peppers, grilled onions, parmesan	
CARROT TOP PESTO FLATBREAD S	\$16
ricotta pesto, mozzarella, shaved carrots, shaved parmesan, crushed red pepper honey	
PEAR PROSCIUTTO FLATBREAD	\$16
New York style ricotta, pears, blue cheese crumbles, prosciutto, arugula, balsamic glaze	
MAPLE BACON FLATBREAD	\$16
butternut squash sauce, bacon bits, caramelized onions, kale, swiss cheese, Cutwater Dark Rum maple glaze	

ENTRÉES

WHISKEY SMASH BURGER*	\$18
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	\$18
DEVIL'S SHARE BURGER*	\$18
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam	
MONTREAL STEAK BURGER*	\$18
blue cheese, balsamic candied red onions, arugula, Montreal steak aioli	
CHICKEN CAESAR SANDWICH*	\$18
fried chicken, garlic parmesan aioli, romaine, Caesar dressing, tomato, parmesan cheese	
CUTWATER VODKA SAUCE RAVIOLI A	\$22
roasted cremini mushrooms, three-cheese raviolis, Cutwater Vodka Sauce, pecorino romano	
CAVOLO NERO PASTA A S	\$21
sausage, tuscan kale, herbs, white wine sauce, red chili flakes, roasted red onions, rigatoni pasta	
VEGAN THAI GREEN CURRY V S GF	\$19
mushrooms, red bell pepper, bamboo shoots, tofu, thai basil, jasmine rice, green curry sauce	

*Burgers & Sandwichs
come with your choice
of fries or house salad

UPGRADE TO
small pepe fries **+\$4**
small loaded fries **+\$5**
small special salad **+\$5**

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DINNER MENU

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APPETIZERS

CRISPY FRIED BRUSSELS S	\$17
bacon bits, brussel sprouts, blue cheese crumbles, Cutwater Vodka Mule glaze, apricot compote	
BLISTERED SHISHITOS	\$15
smoky gojuchang aioli, aged white cheddar, vinegar spiced potato strings	
CHICKEN LEMONGRASS DUMPLING SALAD S	\$16
shredded purple cabbage, cherry tomatoes, soy chili crunch vinaigrette, red Thai peppers, cucumbers, chicken lemongrass dumplings	
CRISPY CHICKEN WINGS S	\$13
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	\$13
parmesan cheese, black pepper seasoning, Calabrese aioli	
GRILLED CARROTS GF	\$14
lemon-lavender whipped goat cheese, grilled baby carrots, pepitas, orange & parsley oil, carrot tops	
POTATO SOURDOUGH BREAD	\$12
Cutwater Tiki Gold Rum Coconut Ube Butter	
MEAT & CHEESE BOARD	\$22
port derby, brie, prosciutto, cornichons, sourdough, Cutwater Bali Hai Tiki Gold Rum golden raisin jam	

SALADS

add: chicken **+\$7** | shrimp **+\$9**
salmon **+\$12** | avocado **+\$2.50**

THAI SALAD A N	\$13
purple cabbage, napa cabbage, romaine, carrots, green onions, cilantro, bean sprouts, mint, edamame, cashew Cutwater Tiki Dark Rum creamy dressing	
BEEF QUINOA SALAD A N GF	\$13
roasted beets, kale, spinach, ricotta salata, carrots, quinoa, sunflower seeds, Cutwater Lemon Drop miso dressing	
WALNUT CRANBERRY SALAD N GF	\$13
arcadian mix, red apples, walnuts, feta cheese, dried cranberries, Cutwater Barrel Aged Rum apple vinaigrette	

PINSA FLATBREADS

add: chicken **+\$4**
prosciutto **+\$4**

PHILLY PIE FLATBREAD	\$16
garlic white sauce, fontina mozzarella cheese mix, sliced beef, mixed peppers, grilled onions, parmesan	
CARROT TOP PESTO FLATBREAD S	\$16
ricotta pesto, mozzarella, shaved carrots, shaved parmesan, crushed red pepper honey	
PEAR PROSCIUTTO FLATBREAD	\$16
New York style ricotta, pears, blue cheese crumbles, prosciutto, arugula, balsamic glaze	
MAPLE BACON FLATBREAD	\$16
butternut squash sauce, bacon bits, caramelized onions, kale, swiss cheese, Cutwater Dark Rum maple glaze	

ENTRÉES

ROMESCO HALIBUT N	\$29
orzo quinoa blend, cherry tomatoes, spinach, roasted parsnips, fried capers, romesco sauce	
BOURBON BRAISED SHORT RIBS A GF	\$30
whiskey onion mashed potatoes, green beans, baby roasted carrots, Cutwater Bourbon roasted tomato sauce	
DEVIL'S SHARE BURGER	\$19
arugula, crispy fried onions, aged white cheddar, garlic aioli, Devil's Share Bourbon bacon jam <i>choice of fries or house salad</i>	
VEGAN BUTTERED TOFU V GF	\$21
seared tofu, chickpeas, carrots, cilantro, Indian spiced butter sauce, coconut milk, basmati rice	
add: chicken +\$7 shrimp +\$9 salmon +\$12	
CUTWATER VODKA SAUCE RAVIOLI A	\$22
roasted cremini mushrooms, three-cheese raviolis, Cutwater Vodka Sauce, pecorino romano	
CAVOLO NERO PASTA A S	\$21
sausage, tuscan kale, herbs, white wine sauce, red chili flakes, roasted red onions, rigatoni pasta	
add: chicken +\$7 shrimp +\$9 salmon +\$12	
BARREL AGED RUM MAPLE DIJON CHICKEN A GF	\$27
sweet potato mash, broccolini, roasted apples, bacon, Cutwater Barrel Aged Rum Dijon sauce	
POMEGRANATE SALMON A GF	\$29
roasted brussel sprouts, roasted butternut squash, pomegranate seeds, jasmine rice, Cutwater Gin pomegranate glaze	

DESSERT

CARAMEL CORN CHEESECAKE A	\$13	STICKY TOFFEE PUDDING A	\$12
vanilla cheesecake, graham cracker crust, Cutwater Whistle Shot caramel sauce, caramel popcorn,		caramelized cake, Cutwater Dark Rum sauce, vanilla ice cream	

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