

BRUNCH MENU

CUTWATER®

Tasting Room
Miramar, San Diego

Appetizers

POTATO SOURDOUGH BREAD	\$12
Cutwater Strawberry White Russian butter	
BIRRIA LOADED FRIES	\$17
braised guajillo beef, Monterey Jack cheese, green onions	
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	
FIRE ROASTED TOMATO BISQUE	\$15
served with a classic American grilled cheese	

Salads

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

SPRING MEDLEY SALAD	\$13
arcadian lettuce mix, cherry tomatoes, cucumber, red onion, feta, pepperoncini, herb croutons, Cutwater Lemon Drop vinaigrette	
LIME MARGARITA GODDESS SALAD	\$13
arugula, spinach, green cabbage, Cutwater Tequila Lime Margarita green goddess dressing, spring peas, crispy onions, provolone cheese, radishes	
CUTWATER CAESAR	\$13
egg crumble, Caesar dressing, romaine, parmesan, croutons, crispy salami, tomatoes	

Pinsa Flatbreads

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

SPICY PINEAPPLE FLATBREAD S	\$15
fontina, shaved ham, pineapple, red onion, chipotle aioli, arugula	
QUATTRO FORMAGGI	\$15
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits, herb mix	
ITALIAN SAUSAGE BREAKFAST FLATBREAD	\$15
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	
CHICKEN KATSU SANDWICH	\$17
coleslaw, miso mayo, furikake, katsu sauce, provolone cheese	
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

BLUEBERRY GOAT CHEESECAKE N	\$12
graham cracker crust, Cutwater Gin Collins blueberry compote, toasted almonds, whip cream	
STICKY RUM CARROT CAKE	\$11
Cutwater White Rum glaze, cinnamon twist ice cream	

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

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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 *ranch* or *blue cheese*

BIRRIA LOADED FRIES \$17
braised guajillo beef, Monterey Jack 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 \$12
Cutwater Strawberry White Russian butter

FIRE ROASTED TOMATO BISQUE \$15
served with a classic American grilled cheese

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

SPICY VEGGIE BOWL **V S** \$18
brown rice, pickled cucumbers, carrots, green onions, bean sprouts,
peas, radishes, sesame seeds, creamy gochujang sauce

SPRING MEDLEY SALAD \$13
arcadian lettuce mix, cherry tomatoes, cucumber, red onion, feta,
pepperoncini, herb croutons, Cutwater Lemon Drop vinaigrette

LIME MARGARITA GODDESS SALAD \$13
arugula, spinach, green cabbage, Cutwater Tequila Lime Margarita green
goddess dressing, spring peas, crispy onions, provolone cheese, radishes

CUTWATER CAESAR \$13
egg crumble, Caesar dressing, romaine, parmesan, croutons,
crispy salami, tomatoes

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

QUATTRO FORMAGGI \$15
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits,
herb seasoning

SUNDRIED TOMATO PESTO **N** \$15
mozzarella, roasted red peppers, kalamata olives, blue cheese crumbles,
pine nuts

SPICY PINEAPPLE FLATBREAD **S** \$15
fontina, shaved ham, pineapple, red onion, chipotle aioli, arugula

CALABRESE **S** \$15
pomodoro sauce, smoked mozzarella, calabrese salami,
rapini, parmesan

Entrées

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

 **Lunch Special** 11am–2pm, Monday–Friday (*dine-in only*)
smash burger + your choice of one canned cocktail

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

BULGOGI BURGER \$17
beef patty, bulgogi seasoning, cheddar cheese, kimchi jam,
gochujang aioli, onions, bell pepper

CHICKEN KATSU SANDWICH \$17
coleslaw, miso mayo, furikake, katsu sauce, provolone cheese

PORK BELLY SANDO **S** \$17
Bali Hai Rum marinated pork belly, jalapeño cheddar cheese, pepper
relish, paprika aioli, green leaf lettuce, pickled red onion

PASTA PRIMAVERA \$19
asparagus, cherry tomatoes, red onion, basil, yellow and green squash,
Cutwater Gin white wine cream sauce, parmesan

BUCATINI PASTA \$20
bucatini pasta, spinach & basil pesto, cherry tomatoes, burrata cheese

Dessert

BLUEBERRY GOAT CHEESECAKE **N** \$12
graham cracker crust, Cutwater Gin Collins blueberry compote,
toasted almonds, whip cream

STICKY RUM CARROT CAKE \$11
Cutwater White Rum glaze, cinnamon twist 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.

DINNER MENU

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Appetizers

THAI CHILI CRUNCH CALAMARI S	\$13
green onions, sesame seeds, Thai chili garlic sauce, black garlic aioli	
MUSSEL FRITES	\$13
mussels, fries, cherry tomatoes, fennel, green onions, dijonaise	
PORK BAO BUNS	\$13
braised shredded pork, pickled onions, carrots and cucumbers, sweet Cutwater Rum soy sauce	
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>	
BIRRIA LOADED FRIES	\$17
braised guajillo beef, Monterey Jack 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	\$12
Cutwater Strawberry White Russian butter	
FIRE ROASTED TOMATO BISQUE	\$15
served with a classic American grilled cheese	
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

SPRING MEDLEY SALAD	\$13
arcadian lettuce mix, cherry tomatoes, cucumber, red onion, feta, pepperoncini, herb croutons, Cutwater Lemon Drop vinaigrette	
LIME MARGARITA GODDESS SALAD	\$13
arugula, spinach, green cabbage, Cutwater Tequila Lime Margarita green goddess dressing, spring peas, crispy onions, provolone cheese, radishes	
CUTWATER CAESAR	\$13
egg crumble, Caesar dressing, romaine, parmesan, croutons, crispy salami, tomatoes	

Pinsa Flatbreads

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

QUATTRO FORMAGGI	\$15
mozzarella, provolone, parmesan, romano, garlic oil, bacon bits, herb seasoning	
SUNDRIED TOMATO PESTO N	\$15
mozzarella, roasted red peppers, kalamata olives, blue cheese crumbles, pine nuts.	
SPICY PINEAPPLE FLATBREAD S	\$15
fontina, shaved ham, pineapple, red onion, chipotle aioli, arugula	
CALABRESE S	\$15
pomodoro sauce, smoked mozzarella, calabrese salami, rapini, parmesan	

Entrées

BOURBON SEABASS	\$28
celery root puree, spring greens, sugar snap peas, radicchio, grilled lemon, Cutwater Bourbon glaze	
BOURBON FILET MEDALLIONS	\$30
2-3oz filet mignons, roasted baby carrots, asparagus, bourbon smoked cracked black pepper grits, Cutwater Bourbon mushroom creme sauce	
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, chili crunch, wheat noodles, bok choy, green onions	
add: chicken +\$6 shrimp +\$9 salmon +\$12	
PASTA PRIMAVERA	\$19
asparagus, cherry tomatoes, red onion, basil, yellow & green squash, gin white wine cream sauce, and parmesan	
BUCATINI PASTA	\$20
bucatini pasta, spinach & basil pesto, cherry tomatoes, burrata cheese	
add: chicken +\$6 shrimp +\$9 salmon +\$12	
AIRLINE CHICKEN DIANE GF	\$25
cremini mushrooms, roasted potatoes, green beans, Cutwater Barrel Aged Rum sauce	
CURRY SALMON	\$27
coconut curried lentils, summer squash, baby bok choy, Cutwater Rye whiskey soy glaze	

Dessert

BLUEBERRY GOAT CHEESECAKE N	\$12	STICKY RUM CARROT CAKE	\$11
graham cracker crust, Cutwater Gin Collins blueberry compote, toasted almonds, whip cream		Cutwater White Rum glaze, cinnamon twist ice cream	

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