

DRINK & FOOD MENU



WELCOME TO FRUITCRAFT!

WE HAVE TAKEN **CREATIVITY IN CRAFT** ALCOHOL TO A WHOLE NEW LEVEL BY FERMENTING SOME OF THE HIGHEST QUALITY INGREDIENTS ON EARTH; FRUIT!

JOIN US ON A JOURNEY OF YOUR TASTE BUDS AND PREPARE TO EXPAND YOUR HORIZONS AS YOU SIP, SNACK, AND SAVOR.

@FRUITCRAFTSANDIEGO
#CREATIVITYINCRAFT

FERMENTED

FERMENTED FRUIT ALCOHOL

TASTING FLIGHTS 3 for \$7 | 7 for \$14

BOTTLES TO GO for \$15

PINEAPPLE / 11% <i>Dry and Bright</i>	\$7.50/glass
POMEGRANATE / 11% <i>Refreshing and Bold</i>	\$7.50/glass
PINEAPPLE + MANGO BLEND / 11% <i>Semi-sweet and Tropical</i>	\$7.50/glass
POMEGRANATE + CHERRY BLEND / 11% <i>Semi-sweet and Earthy</i>	\$7.50/glass
CRANBERRY / 9% <i>Tart and Seasonal</i>	\$7.50/glass
MANGO / 11% <i>Sweet and Floral</i>	\$7.50/glass
PUMPKIN SPICE / 11% <i>Delicate and Seasonal</i>	\$7.50/glass

DISTILLED

DISTILLED FRUIT ALCOHOL SPIRITS

TASTING FLIGHTS 4 QUARTER OZ TASTES for \$10

\$7 PER 1 OZ

POMEGRANATE | PINEAPPLE | CRANBERRY | MANGO
(40 ABV)

MIXED

CRAFT COCKTAILS

- PINEAPPLE MIMOSA \$12
Pineapple Wine, tonic, fresh squeezed orange, orange bitters, pisco, with a fresh orange garnish
- MANGO STRAWBERRY MOJITO \$12
Mango Wine, strawberry brandy, with muddled mint, strawberries, and lime
- CRAN-APPLE PUNCHER \$12
Cranberry Wine, apple brandy, orange bitters, and lime
- PISCO TROPICAL \$12
Pineapple + Mango Wine and pisco
- CRANBERRY COSMO \$12
Cranberry Wine, prickly pear spirits with muddled sugar cube, fresh lime, and orange bitters
- SMASHING PUMPKIN SPICE \$12
Pumpkin Spice Wine, apple brandy, with muddled sugar cube, orange bitters, and lime

SANGRIAS

- RED SANGRIA \$8.50
Cranberry Wine, Mango wine with Seasonal Fresh Fruit
- WHITE SANGRIA \$8.50
Pineapple + Mango Wine with Seasonal Fresh Fruit
- SANGRIA PITCHER \$30
Your choice of our Red or White Sangria. Serves 4

BITES + SNACKS

OLIVES + ALMONDS \$4.99
Castelvetrano and marcona

RED PEPPER HUMMUS \$4.99
Served with pickled carrots and flatbread chips

WARM BRIE BITES (4) \$5.99
Picked peppers, wildflower honey, focaccia

CHARCUTERIE PLATE \$12.99 Half / \$22.99 Full
Salamis, prosciutto, triple cream brie, manchego, cranberry white cheddar, olives, marcona almonds, seasonal house pickles, focaccia

CHEESE PLATE \$14.99
Triple cream brie, manchego, cranberry white cheddar, brie, dried fruit, fig jam, almonds, focaccia

PATATAS BRAVAS \$5.99
Potatoes, garlic aioli, roasted red peppers

BEST NACHOS \$8.99
*Cheddar, mozzarella, black beans, house-made quacamole, house-made fruit salsa, cilantro, sour cream, jalapeños, sweet peppers
(Add sous vide chicken breast +\$2.50)*

CHICKEN PARM SLIDERS (4) \$8.99
Sou vide chicken, roasted tomato and garlic, mozzarella, basil, parmesan, Amish silver dollar buns

SALADS

- SIMPLE SALAD \$7.99
Field greens, parmesan, croutons, lemon + thyme vinaigrette
(Add sous vide chicken breast + \$2.50)
- CFW HOUSE SALAD \$8.99
Field greens, pear, walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette
(Add sous vide chicken breast + \$2.50)
- CALIFORNIA CHICKEN PEPPER SALAD \$11.99
Field greens, avocado, sous vide chicken, red peppers, jalapeños, house-made fruit salsa, lemon + thyme vinaigrette

FLATBREADS

- RUSTICO \$9.99
Zucchini, roasted red pepper, chili flake, pesto, parmesan, mozzarella, goat cheese
- SPICY CALIFORNIA SUNSHINE \$11.99
Sous vide chicken, mozzarella, cheddar, avocado, jalapeños, red peppers, red onion, sun-dried tomato pesto
- MOTHERLAND \$12.99
Salami, smashed green olives, mozzarella, roasted tomato and garlic, parmesan

SWEETS

- MEXICAN CHOCOLATE BREAD PUDDING \$4.99
Dark Chocolate, spice, and whipped cream
- CHEESECAKE \$4.99
Served with whipped cream and seasonal fresh fruit

CRAFT BEER

BREWERY SPOTLIGHT BOOZE BROS

PENNY BLONDE / 5.2%	\$7
GREEN EYED AMBER / 6.4%	\$7.50
BUENA VISTA IPA / 6.8%	\$8

TRADITIONAL WINES

CABERNET SAUVIGNON	\$8
PINOT NOIR	\$9
CHARDONNAY	\$8

NON-ALCOHOLIC

FRENCH PRESS COFFEE (16 oz)	\$5
FRENCH PRESS LOOSE LEAF TEA (16 oz)	\$5
HOUSE LEMONADE	\$3.50
SODAS	\$3.50
SPARKLING WATER	\$3.50