



CUTTER'S FRESH PROGRAM

ONE OF THE LAST REMAINING SMOKING LOUNGES IN CHARLOTTE, CUTTER'S CIGAR BAR IS PROUD TO FEATURE OUR NEW "CUTTER'S FRESH" PROGRAM. BY SOURCING THE BEST LOCAL PRODUCE FROM OUR PARTNERS AT RUTHERFORD COUNTY FARMS IN RUTHERFORDTON N.C., OUR TALENTED STAFF IS ABLE TO CREATE EXCEPTIONAL CLASSIC AND CONTEMPORARY COCKTAILS.

MANY OF OUR INGREDIENTS ARE MADE ON SITE, SUCH AS OUR HOUSEMADE BITTERS, DISTINCTIVE SYRUPS AND SPIRIT INFUSIONS.

PLEASE LET OUR EXCEPTIONAL STAFF CREATE THE PERFECT COCKTAIL FOR YOUR ENJOYMENT.

IF YOU HAVE ANY QUESTIONS REGARDING SOME OF THE UNIQUE INGREDIENTS ON OUR LIST, DON'T HESITATE TO ASK.

REMEMBER, MANY OF THESE DRINKS ARE HANDCRAFTED AND MAY TAKE A FEW MINUTES TO PREPARE.

PLEASE BE PATIENT...
IT'S WELL WORTH THE WAIT!

CUTTER'S COCKTAILS

GIN

ARUGULA GIMLET—\$13.50
Plymouth Gin, Muddled Arugula,
Agave Syrup, Lime Juice

GIN BLISS—\$12
Bombay Sapphire, St. Germain,
Muddled Cucumber, Fresh Lime Juice, Mint

CORPSE REVIVAL—\$12
Tanqueray 10, Absinthe,
Cointreau, Yuzu, St. Germain

BOURBON/RYE

CUTTER'S "NEW" OLD FASHIONED—\$8
Jim Beam Rye, Muddled Grapefruit,
House Made Orange Bitters & Brown Sugar Rock

THE CORDUROY—\$7.50
Tuaca Liqueur, Wild Turkey Rye,
Grapefruit Juice, Fresh Lemon Juice

"CHARLOTTE'S" MANHATTAN—\$11
Cinnamon/Vanilla Infused Makers Mark,
Noilly Pray Sweet Vermouth,
Rutherford Farm Cherries

THE FIGHTING BAYOU—\$12
Bulleit Bourbon, Lemoncello,
House Made Pickled Cherries

KING BUCK—\$9
Cherry Flavored Red Stag Bourbon,
Cranberry Juice, Yuzu, Soda Water

SCOTCH

RUSTY NAIL—\$11
Johnny Walker Black, Drambuie, Lemon Twist,
House Made Vanilla Bean Syrup

COCKTAIL #12—\$9

Glenlivet 12 Year,
House Made Lemongrass/Ginger Syrup,
1 oz. Drambuie, Muddled Basil

MADDIE'S FIRST—\$15

Highland Park 12 Year, St. Germain,
Peychaud's Bitters, Pernod

VODKA

HANNAH'S THYME—\$11

Ketel One, Fresh Muddled Ginger & Thyme,
Fresh Squeezed Grapefruit Juice

CHILI BURNER—\$12

Serrano Infused Belvedere, Yuzu Juice,
Sam's House Made Orange Bitters

CLASSIQUE MARTINI—\$13

Tito's Texas Vodka, Noilly Pray Dry Vermouth,
Clemson Bleu Cheese Stuffed Olives

TRADE & TRYON—\$16

Grey Goose, Lillet Blanc,
Lemon Twist

COMPANY MARTINI—\$13

Absolut, Muddled Cucumber,
St. Germain, Yuzu Juice, Cava

ABSINTHE

ABSINTHE "DRIP" COCKTAIL—\$13

Lucid Absinthe,
Sugar Water Drip

RUM

UPTOWN MOJITO—\$8

Ginger Infused Cruzan Light Rum,
Agave Nectar, Fresh Mint, Club Soda, Lime Juice

THE PILAR—\$9

Cruzan Single Barrel Rum,
Honey & Black Pepper Syrup,
Fresh Lime Juice, Muddled Mint

MISCELLANEOUS

AMANTE PICANTE—\$11

Cucumber, Cilantro, Agave Nectar,
Fresh Lime Juice, House Made Hot Sauce,
Herradura Reposado

"SUNKING"—\$8

Fresh Orange Juice and Lime Juice,
Sauza Reposado Tequila,
& Agave Nectar

SMOKE & BITTERS—\$9

Hennessy VS, Bushmills, St. Germain, Noilly Pray
Sweet Vermouth, Pernod & Angostura Bitters

CLASSIQUES

NEGRONI—\$8.50

Bombay Sapphire Gin,
Noilly Pray Sweet Vermouth,
Campari, Orange Peel

SAZERAC—\$9

Lucid Absinthe, Wild Turkey Rye,
Peychaud's Bitters, Simple Syrup, Lemon Twist

CAIPIRINHA—\$7.50

Leblon Cachaca, Cane Sugar,
Muddled Lime Wedges

VIEUX CARRE—\$11

Rittenhouse Rye, Benedictine D.O.M.,
Noilly Pray Sweet Vermouth,
Hennessy VS, Peychaud's Bitters

GIN FIZZ—\$9

Hendrick's Gin, Egg White,
Fresh Lemon Juice, Club Soda,
Sage Sugar Rim

FRENCH 75—\$9.50

Gin, Simple Syrup, Cava,
Fresh Lemon Juice

MINT JULEP—\$8

Knob Creek Bourbon, Fresh Muddled Mint,
Simple Cane Syrup, Crushed Ice

SIDECAR—\$11

Remy VS, Tuaca, Fresh Lemon Juice,
St. Germain, Sugar Rimmed Glass

SINGLE MALT SCOTCH

Balvenie—12 Year
15

Balvenie—15 Year
18

Balvenie Portwood
30

Cragganmore—12 Year
12

Dalmore Cigar Malt—12 Year
10

Dalwhinnie—15 Year
12

Glenfiddich—12 Year
10

Glenfiddich—18 Year
18

Glenlivet—12 Year
12

Glennmorangie—10 Year Malt
14

Glennmorangie—12 Year Quinta Ruban
16

Glennmorangie—12 Year Lasanta
16

Glennmorangie—12 Year Nectar d'or
21

Glennmorangie—18 Year Rare Malt
32

Highland Park—12 Year
12

Highland Park—18 Year
32

Lagavulin—16 Year
21

Laphroaig—10 Year
14

Macallan—12 Year
13

Macallan—15 Year
20

Macallan—18 Year
32

Macallan—25 Year
70

Oban—14 Year
19

Talisker—10 Year
14

BLENDED

Chivas Regal—12 Year
9

Dewars—12 Year
9.5

Dewars White Label
8

J&W
8

Johnny Walker Black
10

Johnny Walker Blue
50

Johnny Walker Gold
18

Johnny Walker Red
8

CANADIAN WHISKY

Crown Royal
6.5

Crown Royal Black
7

Crown Royal Special Reserve
10

Crown Royal XR
36

Canadian Club
6.5

Seagrams VO
7.5

Seagrams 7
6.75

IRISH WHISKEY

Bushmills
6.75

Bushmills Blackbush
8.5

Jameson
7

Jameson—12 Year
10

Middleton Very Rare
31

BOURBON/RYE

Baker's
8.5

Basil Hayden's
8

Benchmark
9.5

Blanton's
10

Booker's
11.5

Bulleit
9

Elijah Craig—12 Year
8.5

Elijah Craig—18 Year
8.5

Jim Beam
6.5

Jim Beam Rye
6.5

Jim Beam Double Black Aged
6.5

Jim Beam Devil's Cut
6.5

Knob Creek
7.5

Makers Mark
7.5

Makers Mark 46
9

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14

Red Stag
7

Russell's Reserve Rye
9.5

Wild Turkey Rare Breed
8.5

Wild Turkey Rye
9

Woodford Reserve
8

SOUR MASH

Gentleman Jack
8.5

Jack Daniels
7

Jack Daniels Honey
7

Single Barrel Jack Daniels
9

COGNAC

Courvoisier VS
6.5

Courvoisier VSOP
11

Hennessy Black
12

Hennessy VSOP
12

Hennessy XO
32

Martel Cordon Bleu
25

Remy Martin VSOP
11

Remy Martin XO
32

Remy Martin Louis XIII (1.5 oz.)
275

TEQUILA

CABO WABO REPOSADO
9.5

CENTENARIO BLANCO
9

DON JULIO BLANCO
9.5

EL JIMADOR
Blanco 7.5
Reposado 8.5

ESPOLÓN
Blanco 6.5
Reposado 8.5

HERRADURA
Silver 9
Reposado 11.75
Anejo 11

JOSE CUERVO
Tradicional 9.5
1800 Silver 9
1800 Reposado 10
Reserva de la Familia 35

LUNAZUL
9

MARGARITAVILLE
Silver 6.5
Gold 6.5

MILAGRO REPOSADO
8

PATRÓN
Silver 10.75
Reposado 11.75
Anejo 12.75
XO 11

SAUZA
Blue Agave 7
Gold 4
Hornitos Reposado 7.5
Anejo Commemorative 8.5
Tres Generaciones Anejo 10

GIN

Beefeater
7

Bombay Dry Gin
6.75

Bombay Sapphire
6.75

Cardinal
10

Gordon's Gin
6.5

Hendrick's
9

Plymouth English Gin
8

Tanqueray
7

Tanqueray Rangpur
13

Tanqueray Ten
8

\$1.50 extra on the rocks on all items

RUM

10 Cane
8.5

Appleton Estate 12-Year
8.5

Appleton Estate Special
8.5

Bacardi 8
7.25

Bacardi Limon
6.5

Bacardi Orange
6.5

Bacardi Superior
6.5

Captain Morgan
6.5

Cruzan Single Barrel
8.5

Cruzan Spiced Rum
6.5

Gosling's Black Seal
6.5

Malibu
6.5

Mount Gay Eclipse
6.5

Myers Original Dark
6.5

Pusser's British Navy
7

Pyrat XO Reserve
13

VODKA

Absolut
7

Absolut Peppar
7

Belvedere
10

Chopin
10

Ciroc
9

Effen Vodka
9.5

Firefly
8

Grey Goose
11

Grey Goose Le Citron
11

Grey Goose L'Orange
11

Gordon's Vodka
6.5

VODKA

Ketel One
8.5

Ketel One Citron
8.5

Level 1
10

Skyy
8

Smirnoff
6.75

Stoli
7

Stoli Elite
12.75

Stoli Orange
7

Stoli Vanilla
7

Tito's Handmade Texas Vodka
7

Vox
8.5

BOTTLED BEER

Amstel Light

5.5

Anchor Steam

5.5

Beck's

5.5

Beck's Dark

5.5

Blue Moon

5.5

Boddington's

5.5

Budweiser

4.5

Bud Light

4.5

Bud Select

4.5

Chimay Blue

8.5

Chimay Red

7.5

Coors Light

4.5

Corona

5.5

Corona Light

5.5

Heineken

5.5

Heineken Light

5.5

Michelob Ultra

4.5

Miller Lite

4.5

Newcastle

5.5

O'Doul's

4.5

Sam Adams Light

5.5

Sierra Nevada Pale Ale

5.5

St. Pauli NA

5.5

Peroni

5.5

Pilsner Urquell

5.5

DRAFT BEER

Bass

5.5

Guinness

5.5

Samuel Adams Boston Lager

5.5

Stella Artois

5.5

CHAMPAGNE & SPARKLING WINE

By the Glass

Segura Viudas, "Aria",
Cava, Spain NV
8

Gloria Ferrer Blanc de Noir, Carneros NV
13

Piper Heidsick, Champagne NV
23

Taittinger "Cuvee Prestige" Champagne NV
18

WHITE WINE

By the Glass

Robert Foley Pinot Blanc, Napa Valley
13

Honig Sauvignon Blanc, Napa Valley
12

Chateau Ste. Michelle "Eroica" Riesling,
Washington
14

Sonoma Cutrer Chardonnay,
Sonoma County, California
14

Foghead Chardonnay, California
9

Pine Ridge Chenin Blanc,
Viognier, California
11

Pighin Pinot Grigio,
Friuli Venezia Giulia, Italy
12

RED WINE

By the Glass

Robert Foley "The Griffin"
Red Blend, Napa Valley
12

Artesa Pinot Noir,
Carneros, California
16

Red Rock Merlot,
California
8

337 Cabernet Sauvignon
California
9

Pelligrini Cabernet Sauvignon,
Alexander Valley
12

Black Stallion Cabernet Sauvignon,
Napa Valley
16

Renwood "Old Vine" Zinfandel,
Amador County
11

Apothic Red Blend, California
8

Elizabeth Spencer Syrah,
Napa Valley
13

Alamos Malbec,
Mendoza, Argentina
8

PORTO

BOTTLE/GLASS

Broadbent Auction Reserve
57/8

Broadbent 1994
195/-

Broadbent Colheita 1996
112/-

Delaforce (500 ML)
80

Dows 20 Year
135/18

Dows 1985
350/-

Fonseca Bin 27
1/2 bottle/25

Fonseca 10 Year
75/12.5

Fonseca 20 Year Tawny
97/13

Fonseca 1983
225/-

Fonseca 1985
235/-

Fonseca 2000
198/-

Fonseca LBV 2005
55/8

Quinta Noval 10 Year Tawny
67/11

Quinta Noval 20 Year Tawny
175/-

Ramos Pintos 10 Year
80/12

Ramos Pintos 20 Year
115/-

Ramos Pintos 1994
130/-

Ramos Pintos 1997
115/-

Sandeman Tawny
38/8

Sandeman 20 Year
135/18

Sandeman Founders Reserve
44/8.5

Taylor Fladgate LBV
40/7

Taylor Fladgate 10 Year
60/10

Taylor Fladgate 20 Year
135/18

Warres 1980
295/-

Warres 1983
315/-

Warres 1985
395/-

Warres 1991
250/-

Warres 1994
285/-

MADEIRA BOTTLE/GLASS

Blandy's 5 Year Old
57/8

Broadbent Reserve 5 Year Old
55/7

Leacock's Bual 5 Year Old
57/8

CUTTER'S BAR FARE

CUTTER'S FLATBREADS

APRICOT FLATBREAD

Crispy Prosciutto, Caramelized Onions,
Triple Crème Brie Cheese &
finished with Fresh Herbs
\$8

GREEK FLATBREAD

Spinach, Tomatoes,
Kalamata Olives, Feta Cheese &
Grilled Sun-Dried Tomato Glazed Chicken
\$8

BLACK BEAN FLATBREAD

Caramelized Onions,
Oven Dried Tomatoes, Black Bean Spread,
Looking Glass Creamery Goat Cheese
& Manchego Cheese
\$8

BBQ PORK FLATBREAD

Smoky Pork served with Pickled Red Onions,
Mozzarella-Provolone Cheese Blend
& a Tangy Pineapple Slaw.
\$8

CUTTER'S STARTERS

OYSTERS ON THE HALF SHELL

Fresh Seasonal Oysters served
with Shallot/Rosé Mignonette.
Please ask your server for selection.
\$12 for half-dozen; \$22 for dozen

LOW COUNTY CRAB DIP

Lump Blue Crab with Spicy Cream
served with Grilled Pita Bread.
\$10

SHRIMP COCKTAIL SPRING ROLL

Chilled Jumbo Shrimp served with
Creamy Roasted Tomato Horseradish Sauce
wrapped in Rice Paper.
\$12

LOBSTER QUESADILLA

Maine Lobster with Pepper Jack Cheese,
Green Onions, Tomatoes & Cilantro,
combined in a hot Flour Tortilla.
Served with Salsa, Sour Cream & Guacamole.
\$14

CUBAN NACHOS

Fried White Corn Tortillas layered with
Smoky Pulled Pork, Manchego Cheese,
Pickled Hot Peppers, Tomatoes & Black Beans
served with Salsa, Sour Cream & Guacamole.
\$10

GARLIC BAKED BRIE

Roasted Garlic & Warm Brie wrapped
in a tart shell served with warm
Tomato Confit & fresh Toasted Flatbread.
\$12

CUTTER'S SANDWICHES

All sandwiches are served with House Made Chips.

CUTTER'S SLIDERS

Mini Angus Prime Beef Filet Mignon Sandwiches
served with a Horseradish Cream Sauce
& Fried Onions.
\$30

HOUSE SMOKED BRISKET SANDWICH

BBQ Smoked Brisket served on
Fresh Baked Bread with Blue Cheese,
Local Greens, Herb Oil & Red Pepper Aioli.
\$16

WARM LOBSTER ROLL

Maine Lobster served warm with Bacon,
Farm Fresh Greens, Pepper Jack Cheese
& an Avocado Lime Aioli.
\$18

TO SHARE

A wonderful display of Assorted Salami, Cured Ham,
Triple Cream Brie, Manchego Cheese,
Cypress Grove Midnight Moon Aged Goat Cheese
& *Cypress Grove* Humboldt Fog Goat Cheese.
Served with Crackers.

\$10 (serves one)
\$18 (serves two)

*Please ask your cocktail server or
bartender about purchasing one of
our private Spanish humidor boxes.*

MEMBERSHIP PRIVILEGES

Spanish cedar humidor box stored in
Cutter's climate controlled humidor

Priority reservations for the library
room and the billiard room

Engraved name plate on humidor box

Invitations to special events
and quarterly newsletters

10% off retail box of cigars and accessories

Yearly leases available