

RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub,
 Buttered Saltines, Lemon

19 1/2 DOZ 38 1 DOZ

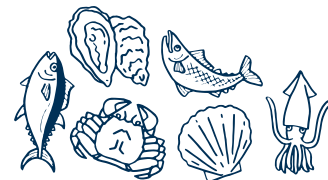
WEST COAST OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Yuzu Kosho Shrub,
 Buttered Saltines, Lemon

MKT

YELLOWFIN TUNA TARTARE ‡ GF
 Red Fresno Kewpie, Crispy Sushi Rice Cake, Avocado, Maui Onion, Furikake
 25

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CHILLED SEAFOOD TOWER



In the mood to start your meal with the finest seafood the ocean has to offer? Look no further than our signature Chilled Seafood Tower.

135

APPETIZERS

VG

WARM CHEDDAR BISCUITS
 Fine Herbs, Garlic,
 Salted Cane Syrup Butter
 13

SMOKED TUNA DIP

Pickled Red Onion, Crispy Shallots,
 Hot Buttered Saltines
 14

VG

— **ROASTED CARROT HUMMUS —**
 Pumpkin Seed Granola, Dukkah, Olives,
 Pickled Veggies, Naan, Grilled Bread
 19

VG

— **WHIPPED FETA —**
 Herbed Valencia Almonds, Espelette,
 Honey, Grilled Naan Bread
 15

SANDWICHES

BLACKENED GULF FISH
 Arugula, Tartar Sauce, Brioche Bun
 20

CTZN DOUBLE STACK
 B&B Pickles, Choice of Cheese,
 Secret Sauce, Brioche Bun
 18

NUESKE'S BACON BLT
 Heirloom Tomato, Butter Lettuce,
 Thick Cut Bacon, Basil Aioli,
 Fried Egg. Sourdough
 18

SOUP & SALAD

MIDNIGHT ROMA V

GAZPACHO
 Tomato, Watermelon, Fresh Chili,
 Cucumber, Adobo, Focaccia Croutons
 13

THE WEDGE GF

Bellamy Blue, Preserved Tomato, Benton's Bacon,
 Benne Seed, Green Goddess Dressing
 15

CHOPPED ROMAINE HEARTS *

Anchovy Croutons,
 Parmesan Reggiano, Classic Caesar
 12

CHARRED AVOCADO V GF

Napa Cabbage, Romaine, Crispy Shallots,
 Pickled Peanuts, Carrots, Onions, Jalapeño,
 Rice Wine Shrub
 16

Add Chicken 11 Shrimp 12 Fish 15 Tofu 8

SIDES 9

Mac and Cheese VG

Seasoned Waffle Fries V

Southern Field Peas V

Bacon Leek Potato Salad

Fruit Salad V

Chow Chow Coleslaw VG

Hushpuppies VG

LAND

SHORT RIB TARTINE
 Chimichurri, Local Mushrooms,
 Pickled Onions, Sourdough
 25

FARM

MUSHROOM FRIED RICE V
 Green Apple Kimchi, Pickled Peanuts,
 Benne Seeds, Scallions
 17

SEA

SOUTHERN FRIED FISH
 Chow Chow Coleslaw, Hushpuppies,
 Chow Chow Tarter Sauce
 25

* Citizen Classics
 — Signature Dishes

VG VEGETARIAN V VEGAN


GF GLUTEN FREE

‡ CONTAINS RAW SEAFOOD




WINE/VARIETAL	VINTAGE	PRODUCER	APELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	13
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20
SPARKLING ROSÉ	N/V	Callie	California	21
VERMENTINO	2020	Vigne Surrau 'Limizzani'	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2020	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2021	Matanzas Creek	Sonoma County, CA	15
RIESLING	2021	Weingut Josef Leitz 'Dragonstone'	Mosel, Germany	13
CHARDONNAY	2020	Presqu'ile	Santa Barbara County, CA	16
CHARDONNAY	2020	Freemark Abbey	Napa Valley, CA	22
ROSÉ	2021	Lucy by Pisoni	Santa Lucia Highlands, CA	16
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PINOT NOIR	2019	Argyle	Willamette Valley, OR	18
MALBEC	2019	Lamadrid, Single Vineyard	Agrelo, Mendoza, Argentina	12
CABERNET SAUVIGNON	2019	Turnbull	Napa Valley, CA	27
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16
RED BLEND	2019	L'École No. 41 'French Town'	Columbia Valley, WA	18
FEATURED RED		Rotating Selection		MKT

SEASONALLY TRAINED

AFTERNOON OLD FASHIONED 
Old Forester 86, Suntory Toki,
Spiced Cherry Bitters
18


ROSALITA 
Calabrian Chili Oil Washed Tequila,
Amaro Nonino, Cocchi Amaro Vermouth,
Honey, Aromatic Bitters
17

HEAT WAVE 
Mutiny Pepper Vodka, St. Germaine,
Lemon, Agave
15

JALISCO SWIZZLE 
Tequila, Lime, Mint
16

THE JAMAICAN CITIZEN 
Wray & Nephew Jamaican Rum,
Pineapple and Ginger Tea
16


RYE TAI 
Rye Whiskey, Papa's Pilar Dark Rum,
Dry Curacao, Apricot Liqueur, Orgeat, Lime
18

BIG DUNE ENERGY 
Cucumber Infused Dune Laker Vodka, Basil Oil,
Lime, Strawberry Balsamic
17

FROZEN COCKTAILS

ROTATING FLAVORS
16
Non-Alcoholic
10

ZERO PROOF

Non-Alcoholic
NOLI 75 
Ritual Zero Proof Gin, Lavender, Lemon,
Noli South Citrus Butterfly Jasmine Kombucha
12

JAPANESE SHAVED ICE

Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our housemade seasonal syrup.

9

THE NOTORIOUS P.P.G. 
Ritual Zero Proof Tequila, Pomegranate,
Peach, Ginger, Lemon
10

CLASSICALLY TRAINED

CLOVER CLUB 
St. George Botanivore Gin, Hayman's Gin.
Cocchi Americano, Raspberry, Lemon, Egg White
17

HURRICANE PROPER 
Rum Blend, Fassionola Syrup,
Lemon, Peychaud's Bitters
17

WHITE NEGRONI 
Hayman's Gin, Suze, Cocchi Americano
16

BEERS

DRAFT
German Lager, Oyster City Tates Helles 5% 9
IPA, Central 28 Show Pigeon 6.7% 8
NE IPA, 3rd Planet Dank Side of the Moon 7.5% 9
Belgian-Style Tripel, Mia Tourist Trappe 10% 9
Brown Ale, Oyster City Hooter Brown 8.5% 8
Rotating Selection MKT

DOMESTIC
Pale Ale, Grayton 5.6% 6
American Lager, Coors Banquet 5% 5
D IPA, Idyll Hounds Divide and Conch'r 8% 6
Amber Ale, Fairhope 5.9% 6
Brown Ale, Back 40 Truck Stop Honey 6% 6
American Pilsner, Miller Lite 4.2% 5
Pale Ale, Oyster City Mangrove 8.2% 6
Kombucha, Noli South, Assorted Flavors (N/A) 10

IMPORT
Belgium Ale, Delirium Tremens 8.5% 16
Mexican Lager, Modelo Modilto Pony 5% 4
Belgium Pilsner, Stella Artois 5.2% 6
Euro Pale Lager, Beck's (N/A) 6