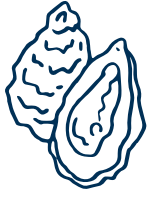


OYSTER HAPPY HOUR
2:00 PM - 5:00 PM

COCKTAILS	BEER	GULF COAST OYSTERS ON THE HALF SHELL	
\$10 CITIZEN ORIGINALS BARTENDER'S CHOICE Rotating Cocktail MARGARITA VERDE Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime GREEN DAISY (N/A) Ritual Zero Proof Tequila, Avocado, Lime	DRAFT American Lager, Urban South, 7 Paradise Park 4.4 % BOTTLE Belgium Pilsner, Stella Artois 5.2 % 5 Mexican Lager, Modelo Especial, 4.2% 6	 MURDER POINT * Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Satsuma Basil Mignonette, Buttered Saltines, Lemon 15 1/2 DOZ 30 1 DOZ  BOTTLE OF VINHO VERDE & DOZEN OYSTERS \$60 OYSTER SHOOTER \$11	
CLASSICS OLD FASHIONED Bourbon, Sugar, Bitters RANCH WATER Tequila, Lime, Soda MARGARITA Tequila, Orange Liqueur, Lime, Agave MOSCOW MULE Vodka, Ginger Beer, Lime AMERICANO Campari, Torino Vermouth, Club Soda DAQUIRI White Rum, Lime, Sugar HIGHBALL Choice of Well or N/A Spirit Choice of Mixer: Club Soda Tonic Ginger Ale Ginger Beer Grapefruit Soda	WINE SPARKLING WINE 9 36 Rotating Selection SAUVIGNON BLANC/SEMILLON 9 36 Beau Rivage, Bordeaux, France, 2021 VINHO VERDE 36 Broadbent, Vinho Verde, Portuga N/V PINOT NOIR 15 60 Argyle, Willamette Valley, Oregon, 2022 CABERNET SAUVIGNON 13 52 One Stone, Paso Robles, California, 2021	SNACKS FIZZY & FRITES Glass of Cava and Waffle Fries \$20 Half Bottle of Laurent Perrier Champagne and Waffle Fries \$75 SMOKED TUNA DIP Pickled Onion, Hot Buttered Saltines 11 —WHIPPED FETA— Orange Blossom Honey, Grilled Naan Bread, Herbed Almonds, Espelette 13 —CALABRIAN SHRIMP— Calabrian Chili Compound Butter, Crispy Shallots, Fresh Herbs, Focaccia 17 PIMENTO CHEESE Pickles, Hot Buttered Saltines 14 —CHARRED CARROT HUMMUS— Pumpkin Seed Granola, Olive Oil, Pickled Veggies, Naan 20 CITIZEN DOUBLE STACK B&B Pickles, Choice of Cheese, Secret Sauce, Brioche Bun 19	
* CITIZEN CLASSICS	— SIGNATURE DISHES	🌱 VEGETARIAN	🌿 VEGAN
		🌾 GLUTEN FREE	* CONTAINS RAW SEAFOOD

COCKTAILS		BEER			ZERO PROOF	
STRAWBERRY PISCO SOUR Pisco, Strawberry, Basil, Lemon Fruity, Tart, Crushable	16	DRAFT American Lager, Urban South, Paradise Park 4.4% Pale Ale, Oyster City, Mangrove 8.2% NE IPA, 3rd Planet Dank Side of the Moon 7.5% Italian Pilsner, Back Forty Beer Co. 5.5% WC IPA, Deep Brewing, Reef Dweller 6.5% Rotating Selection	9		GREEN DAISY Ritual Zero Proof Tequila, Avocado, Lime GINGER JULEP Spiritless Kentucky 74 Bourbon, Ginger, Mint FRENCH 75 Sparkling Riesling, Ritual Zero proof Gin, Lemon FROZEN N/A Rotating Seasonal Selection SPARKLING RIESLING Steinbock, Mosel, Germany	13
	16		9			18
	22		10			15
	17		13			10
	18		9			14
SIESTA Tequila Blanco, Aperol, Raspberry, Grapefruit, Angostura Bitters Refreshing, Fruity, Dry	16	IMPORT Mexican Lager, Modelo Especial 4.4% Belgium Pilsner, Stella Artois 5.2% Euro Pale Lager, Beck's (N/A)	MKT		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.	
	22		7			
	17		6			
	18		6			
	16		6			
LAND LOCH'D Pineapple Whisky, Overproof Rum, Orange Curaçao, Banana, Orange Bitters Boozy, Juicy, Lush	22	DOMESTIC American Lager, Coors Banquet 5% Dbl IPA, Toppling Goliath, King Sue (16oz) 7.8% Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5% Amber Ale, Fairhope 5.9% American Pilsner, Miller Lite 4.2% Light Lager, Michelob Ultra 4.2% American Pilsner, Miller High Life 4.6%	14		WINES BY THE GLASS	
	17		6			
	18		6			
	16		5			
	18		5			
SUNSET SWIZZLE Vodka, Passionfruit, Vanilla, Mint, Lime, Angostura Bitters Fresh, Bright, Tart	17	WINE/VARIETAL				
	18					
	16					
	18					
	16					
SPRING TEA Vodka, 30A Limoncello, Shaved Green Tea Ice Citrusy, Crisp, Vibrant	18	VINTAGE				
	16					
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	18					
YUZU HIGBALL Japanese Whiskey, Yuzu Lime Soda Bubbly, Citrusy, Light	16	PRODUCER				
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	16					
MARGARITA VERDE Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	18	APPELLATION				
	16					
	17					
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	16					
BRAZILIAN COLADA House Rum Blend, Cachaça, Condensed Milk, Lime Ingulgent, Beachy, Tropical	16	GLASS				
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	18					
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	17					
FLEUR DE VIE Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	17	CAVA				
	18					
	16					
	17					
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GOLD FASHIONED Doc Swinson Bourbon, Honey, Lemon Bitters Boozy, Bright, Classic	18	CRÈMANT ROSÉ				
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FROZEN COCKTAIL Rotating Seasonal Selections	17	CHAMPAGNE				
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	18	VERMENTINO				
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	18	RED BLEND				
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	18	ROTATING RED				
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