

RAW BAR			CHILLED SEAFOOD ‡ TOWER
GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Apple Cider Mignonette, 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 Mignonette, Apple Cider Mignonette, Buttered Saltines, Lemon MKT			 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
SMOKED OCTOPUS CARPACCIO Olive Oil, Maldon Salt, Red Onion, Salsa Macha, Cilantro Aioli 23 ^{GF}	RED SNAPPER CEVICHE ‡ Lime, Plantain Chips, Apple Cider Leche de Tigre, Jalapeño, Charred Cebollitas 19	SMOKED FISH DIP Pickled Onion, Dill, Crispy Shallots, Hot Buttered Saltines 17	YELLOWFIN TUNA POKE ‡ Som Tam Dressing, Sushi Rice, Thai Chili, Maui Onion, Cilantro, Pickled Peanuts 23 ^{GF}

APPETIZERS

— CALABRIAN SHRIMP — Calabrian Chilis, Crispy Shallots, Fresh Herbs, Focaccia 20	* WARM ANGEL BISCUIT * Seasonal Jam, Salted Butter 12 ^{VG}	— WHIPPED FETA — Orange Blossom Honey, Herbed Almonds, Espelette, Grilled Naan Bread 17 ^{VG}
CHARGRILLED OYSTERS Calabrian Chili Garlic Butter Parmesan, Scallion 23 1/2 DOZ 44 1 DOZ	MEYER LEMON HUMMUS Olives, Pumpkin Seed Dukkah, Olive Oil, Naan Bread 17 ^V	SEAFOOD GUMBO Shrimp, Crab, Smoked Sausage, Jasmine Rice, Scallions 14/28

SALAD

* CHOPPED ROMAINE HEARTS * Anchovy Croutons, Parmesan Reggiano, Classic Caesar Dressing 11/15	THE WEDGE Blue Cheese, Preserved Tomato, Bacon Lardon, Benne Seed, Green Goddess Dressing 11/17 ^{GF}	CHARRED AVOCADO Garden Greens, Roasted Delicata Squash, Feta, Pepitas, Apple Cider Shrub 11/17 ^{VG} ^{GF}
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BRUNCH

CITIZEN BREAKFAST Farm Eggs, Bacon, Home Fried Potatoes, Angel Biscuit 19	BREAKFAST SMASH BURGER Two Sausage Patties, American Cheese, Tomato Jam, Sunny Side Up Egg, Bacon, Brioche Bun 23	* EGGS BENEDICT * Smoked Canadian Bacon, English Muffin, Hollandaise 21	KOREAN FRIED CHICKEN Doughnut Bread Pudding, Sweet Heat Maple, Thyme, Scallion, Benne Seed 26
HUEVOS RANCHEROS Salsa Verde, Beans, Avocado, Sunny Side Up Eggs, Crispy Corn Tortillas, Pickled Onion, Feta 19 ^{VG}	AVOCADO TOAST Sourdough, Pickled Onion, Poached Egg, Preserved Tomato, Everything Seasoning, EVOO, Sea Salt 19	BEEF SHORT RIB HASH Yukon Gold Potato, Onion, Poached Egg, Scallion, Béarnaise 26 ^{GF}	CANNOLI STUFFED FRENCH TOAST Cane Syrup Glaze, Berries, Peach Caramel, Salted Butter 23 ^{VG}

LUNCH		SIDES 11
BLACKENED REDFISH SANDWICH Pecan Romesco, Preserved Tomato, Brioche Bun 24	CHICKEN ASADA SANDWICH Avocado Pruée, Preserved Tomato, Garden Greens, Pickled Onions, Brioche Bun 19	Home Fried Potatoes ^{GF} ^{VG} Cheese Grits ^{VG} ^{GF} Fruit Salad ^V ^{GF} Waffle Fries ^{VG} Bacon Leek Potato Salad ^{GF} Garden Green Salad ^{VG} ^{GF} Applewood Smoked Bacon 5 ^{GF}
CITIZEN DOUBLE STACK Choice of Cheese, Secret Sauce, B&B Pickles, Brioche Bun 20	FISH & CHIPS Waffle Fries, Malt Vinegar Aioli 29	ADD ONS
U.S.D.A PRIME HANGAR STEAK FRITES Béarnaise, Waffle Fries, Garlic Aioli 37		Chicken 11 Shrimp 12 Fish 19 Sunny Side Up Egg 3

* Citizen Classics	Signature Dishes	^{GF} GLUTEN FREE	^{VG} VEGETARIAN	^V VEGAN	‡ CONTAINS RAW SEAFOOD
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COCKTAILS		BEER	
SEASONAL SELECTIONS			
MARY NEWTON 	16	DRAFT	
Rum, Lime, Ginger, Almond, Fig, Rosemary		American Lager, Urban South, Paradise Park 4.4%	9
Tart, Spiced, Refreshing		Pale Ale, Oyster City, Mangrove 8.2%	9
*tree nut allergy		NE IPA, 3rd Planet, Dank Side of the Moon 7.5%	12
GIN JOINT 	18	Italian Pilsner, Back Forty Beer Co. 5.5%	13
Gin, Apricot, Lemon, Creole Orgeat		WC IPA, Deep Brewing, Reef Dweller 6.5%	9
Fruity, Tart, Crushable		Rotating Selection	MKT
*tree nut allergy		IMPORT	
CASHMERE COLADA 	16	Mexican Lager, Modelo Especial 4.4%	7
Rum, Macadamia, Coconut Cream, Spiced Pumpkin, Demerara, Lime		Belgian Pilsner, Stella Artois 5.2%	6
Decadent, Tropical, Spiced		Euro Pale Lager, Heineken 0.0 (N/A)	7
*tree nut allergy		DOMESTIC	
JALISCO GUNSLINGER 	17	American Lager, Coors Banquet 5%	6
Reposado Tequila, Pomegranate, Gochujang, Lime, Grapefruit Soda		Dbl IPA, Toppling Goliath, King Sue (16oz) 7.8%	14
Savory, Spicy, Bubbly		Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5%	6
FLANNEL JACKET 	20	Amber Ale, Fairhope 5.9%	6
Whiskey, Amaro, Apple Cider Demerara, Lemon Bitters, Allspice Dram		American Pilsner, Miller Lite 4.2%	5
Boozy, Cozy, Classic		Light Lager, Michelob Ultra 4.2%	6
FROZEN COCKTAIL 	17	American Pilsner, Miller High Life 4.6%	5
Rotating Seasonal Selections		Hazy IPA, Athletic, Free Wave (N/A)	6
CTZN CLASSICS		ZERO PROOF	
ANDIAMO! 	18	GREEN DAISY 	13
Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange		Ritual Zero Proof Tequila, Avocado, Lime	
Bubbly, Citrusy, Bright		GINGER SMASH 	18
MARGARITA VERDE 	18	Spiritless Kentucky 74 Bourbon, Ginger, Lemon, Mint	
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime		LYRE'S SPRITZ 	15
Spicy, Tart, Herbaceous		Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	
FLEUR DE VIE 	17	FROZEN N/A 	10
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender		Rotating Seasonal Selection	
Floral, Silky, Refreshing		SPARKLING RIESLING 	14
CURE 	17		
Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon		JAPANESE SHAVED ICE	
Restorative, Comforting, Healing		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 house made seasonal syrup.	
OAXACA OLD FASHIONED 	22		
1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters			
• Komos Cristalino +19			
• Don Julio 1942 Añejo +42			
Boozy, Smoky, Sexy			

WINES BY THE GLASS				
WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	14
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20
CHAMPAGNE	N/V	Laurent Perrier, Brut Cuvée	Champagne, France	33
VERMENTINO	2022	Vigne Surrau 'Limizzani'	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2022	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2022	Peju	Napa Valley, CA	15
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
RIESLING	2022	Weingut Josef Leitz 'Dragonstone'	Mosel, Germany	15
CHARDONNAY	MKT	Rotating Selection	Rotating	MKT
CHARDONNAY	2021	Failla	Sonoma Coast, CA	27
ROSÉ	2022	Portal da Calçada	Vinho Verde, Portugal	15
NEGROAMARO	2021	Li Veli, 'Passamante'	Salice Salentino, Puglia, Italy	15
PINOT NOIR	2022	Argyle, 'Bloom House'	Willamette Valley, OR	18
CABERNET SAUVIGNON	2021	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2021	One Stone	Paso Robles, CA	16
RED BLEND	2022	L'École No. 41 'French Town'	Columbia Valley, WA	18
ROTATING RED	MKT	Rotating Selection	Rotating Region	MKT