



APPS & SNACKS

frites	7	chips & dip	9
11 herbs & spices		guacamole + pico de gallo + corn chips	
fried brussels sprouts	11	two beet & avocado tacos	12
spicy garpar + parmesan		guacamole + beet tortilla + coconut queso	
general tso cauliflower	13	two pork carnitas	12
fried cauliflower + chili honey + sesame seeds + scallions		smoked pork + pineapple salsa + iceberg + aji crema	
steak tartare	14	crispy chicken wings	14
dry-aged striploin + special sauce + brioche		dry rubbed 11 herbs & spices or BBQ sauce	
+ fried egg + gaufrettes		+ ranch tzatziki	
lamb stuffed zucchini fritters	14	shrimp & toast	14
feta + romesco + z'athar		side stripe shrimp + ginger-soya sauce	
rare veal shank 'carpaccio'	14	+ slow scrambled eggs + milk bread + sesame	
pho spices + bean sprouts & herb slaw + chili + lime		tex mex nachos	16
bacon cheeseburger mac n cheese	14	seasoned beef + cheddar cheese sauce + pico	
cheddar cheese sauce + slab bacon + radiatori		+ guacamole + crema	

\$5 citizen h' appy hour tuesday-friday ask your server for details

SALADS

detox blend	seasonal vegetables + ev canola oil + balsamic vinegar	12
beet salad	raw & roasted beets + pumpkin seeds & flax tuille + lebna + lemon dressing	12
power bowl	kale + puffed quinoa + goat cheese + pomegranate + grapes + walnuts + herb vinaigrette	14
caesar salad	gem lettuce + treviso + anchovy caesar dressing + grana padano + bacon	14
seared humboldt squid	bitter greens + orange + hot pepper kewpie mayo	14
	<i>add chicken breast or 6oz flat iron steak</i>	10/12

MAINS

buffalo shrimp sandwich	crispy shrimp patty + house hot sauce + blue cheese ranch + creamy slaw	19
citizen cheeseburger	7oz dry-aged beef striploin + secret sauce + american cheese + frites <i>or</i> greens	20
	<i>feeling adventures? make it surf & turf!</i>	12
dill & potato gnocchi	roasted carrots + caraway + aerated parmesan + pickled shallots	22
bbq duck on rice	pan seared breast + confit leg + shitake + pickled ginger + sesame seeds	25
chicken & dumplings	pickle brined breast + confit leg & wing + corn + leeks + gnocchi	26
albacore tuna	baby bok choy + shrimp & vegetable gyoza + butterfly pea flower + bacon dashi	27
roasted black cod	miso maple glazed california mix + maitake mushroom + beet & yuzu puree	31
california cut striploin	foie torchon + french beans + port jus	34
roasted lamb rack	half or full rack grass fed lamb + feta pistachio crumble + mint gremolata	39/74
osso buco for two	veal shank + saffron risotto + cured lemon gremolata + swiss chard	75