CITIZENS
KITCHEN AND BAR

-Breakfast-

LIGHT START

Avocado Toast*
Artisanal bread, smashed avocado, hard boiled eggs, cherry tomatoes, sliced radish, microgreens, lemon zest, balsamic drizzle
Add smoked salmon / pork shoulder bacon

Steel-Cut Irish Oats
Topped with mixed berries, brown sugar & butter on the side

Fruit & Granola Parfait
House-blend granola, fresh berries, Greek yogurt, honey, mini muffin

Lox & Bagel Sandwich
Smoked salmon, red onion, tomato, lettuce, capers, herb cream cheese, on your choice of everything or plain bagel, with cucumber & lemon on the side

CLASSICS

Ultimate Breakfast*
Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes & small pancake stack

Add choice of strawberry, blueberry or banana

Buttermilk Pancakes
Three pancakes with powdered sugar, butter & syrup, whipped cream
Add choice of strawberry, blueberry or banana

Breakfast Sandwich*
Over-hard eggs, ham, bacon, cheese, breakfast potatoes

Eggs Benedict*
Poached eggs, pork shoulder bacon, herb roasted tomato, English muffin, hollandaise, breakfast potatoes
Substitute Smoked Salmon

Breakfast Burrito*
Scrambled eggs, bacon, pork chorizo, jalapeños, breakfast potatoes, cheddar cheese, flour tortilla, served with guacamole, salsa roja & house-made tortilla chips

Two Eggs Any Style*
Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes & toast

Steak & Eggs*
7oz NY steak, three eggs, breakfast potatoes & toast, chimichurri

Bread Pudding French Toast
Sliced bread pudding, mixed berries, whipped cream, maple butter sauce, powdered sugar, brown sugar brûléed banana

SPECIALTY COFFEE

Seasonal Latte

Cafe Latte

Chai Latte

Dirty Chai Latte

Espresso

Double Espresso

Cappuccino

Cafe Macchiato
Italian style

Americano

Oat, Almond or Coconut Milk

Add a flavor

OMELETS

Substitute egg whites

Denver*
Ham, cheddar, onions & bell peppers, breakfast potatoes

California*
Pico de gallo, jack cheese, topped with sliced avocado & sour cream

Frittata*
Egg whites, turkey breast, onions, topped with arugula, spinach & tomato tossed in lemon oil & feta cheese

Build Your Own*
Classic three-egg omelet with your choice of one cheese & breakfast potatoes (American, cheddar, Swiss, provolone, Muenster, jack, feta, blue or pepper jack)

Additional toppings
Bacon, pork sausage, chicken sausage, ham, pulled chicken, turkey breast, onions, spinach, tomato, bell peppers, jalapeños

FAVORITES

Biscuits & Gravy*
House-made sausage gravy, two biscuits, poached eggs, served on top of breakfast potatoes

Chicken Chilaquiles*
Pulled chicken, house-made tortilla chips, salsa verde, Cotija cheese, pico de gallo, sunny-side up egg, pickled onions

Country Fried Steak
House-made sausage gravy, breakfast potatoes

SIDES

Fresh Fruit

Short Stack

Bacon

Sausage, *Pork or chicken*

Bagel

Toast

Bone-In Ham

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Prices not inclusive of 8.375% sales tax. All parties of eight or more will have a suggested gratuity of 18% added to their check.
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CITIZENS
KITCHEN AND BAR

-Lunch-

APPETIZERS

Spinach & Artichoke Dip
Three-cheese blend, pita & house-made tortilla chips

Chicken Tenders
Choice of: signature Buffalo, bbq, honey mustard, ranch, blue cheese

Crispy Wings
Signature Buffalo, mango habanero or sweet Thai, served with celery & carrot sticks, ranch & blue cheese dressing

Cheese Quesadilla
Three-cheese blend & chipotle aioli, served with pico de gallo, guacamole & sour cream
Add chicken / steak / shrimp*

Loaded Nachos
House-made tortilla chips, classic cheese sauce, Cotija cheese, pico de gallo, guacamole, sour cream, pickled jalapeños, green onions
Add steak / chicken*

Seafood Ceviche*
Chef's seasonal mix, house-made tortilla chips

FAVORITES

Buffalo Chicken Wrap
Crispy chicken tenders tossed in signature Buffalo sauce, ranch coleslaw, cheddar cheese

Teriyaki Bowl
Mixed veggies, steamed white rice, teriyaki glaze
Add chicken / steak / shrimp*

Steak Frites*
14oz NY strip, blue cheese crust, crispy rosemary & truffle parmesan fries

Pasta Alfredo
Roasted garlic Alfredo, bacon lardons, spinach, cherry tomatoes, parmesan, garlic bread
Add chicken / shrimp

Baja Fish Tacos
Beer-battered cod, pico de gallo slaw, chipotle aioli, crema, corn tortillas, micro cilantro, cilantro lime rice

Queso Asada Tacos*
Carne asada, corn tortillas, crispy cheese, queso fresco, onions, cilantro, salsa roja, cilantro lime rice

SIDES

Coleslaw	**Crispy Fries**	**Mixed Veggies**
White Rice	**Fresh Fruit**	**Mac & Cheese**

SOUPS & SALADS

Add chicken / steak* / shrimp to any salad

Chicken Noodle Soup
Roasted chicken, veggies, saltines

Soup Du Jour
Chef's creation of the day

Caesar Salad
Romaine hearts, parmesan, Caesar dressing, croutons

Mixed Greens
Mesclun spring mix, carrot & cucumber ribbons, cherry tomatoes, lemon vinaigrette

Chicken Cobb Salad
Chopped iceberg, tomato, avocado, blue cheese, bacon, hard-boiled egg, chopped chicken breast, ranch dressing

Caprese Salad
Fresh mozzarella, arugula, pesto, marinated tomatoes, crostini, extra virgin olive oil, balsamic glaze

SANDWICHES & BURGERS

Choice of french fries, coleslaw, fresh fruit or side salad. Upgrade to truffle fries

Grilled Chicken Sandwich
Applewood-smoked bacon, cheddar, lettuce, tomato, onion, classic sauce

BLT+A
Applewood-smoked bacon, lettuce, tomato, avocado, mayonnaise

Turkey Avocado Sandwich
Muenster, sprouts, tomato, arugula, cranberry aioli

Prime Rib Sandwich*
Slow-roasted prime rib, sautéed mushrooms & onions, provolone, arugula, crispy onions, mustard aioli

Mushroom & Blue*
8oz Wagyu beef patty, sautéed mushrooms, blue cheese, red wine reduction, arugula, mustard aioli

The "OG"*
8oz Wagyu beef patty, house spread, caramelized onions, American cheese, tomato, lettuce, dill pickles

Bacon & Cheddar*
8oz Wagyu beef patty, mustard spread, smoked salt onion strings, bacon, cheddar, ketchup

BREAKFAST FOR LUNCH

Avocado Toast*
Artisanal bread, smashed avocado, hard boiled eggs, cherry tomatoes, sliced radish, microgreens, lemon zest, balsamic drizzle
Add smoked salmon / pork shoulder bacon

Two Eggs Any Style*
Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes & toast

Steak & Eggs*
7oz NY steak, three eggs, breakfast potatoes & toast, chimichurri

Breakfast Sandwich*
Over-hard eggs, ham, bacon, cheese, brioche bun, breakfast potatoes

Musubi Loco Bowl*
8oz Wagyu beef patty, Spam, garlic white rice, teriyaki glaze, sunny-side up egg, nori furikake, pickled onion

Brunch Burger*
8oz Wagyu beef patty, cheddar cheese, pork shoulder bacon, sunny-side up egg, arugula, mustard spread

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CITIZENS

KITCHEN AND BAR

-Dinner-

APPETIZERS

Spinach & Artichoke Dip
Three-cheese blend, pita & house-made tortilla chips

Chicken Tenders
Choice of: signature Buffalo, bbq, honey mustard, ranch, blue cheese

Crispy Wings
Signature Buffalo, mango habanero or sweet Thai, served with celery & carrot sticks, ranch & blue cheese dressing

Cheese Quesadilla
Three-cheese blend & chipotle aioli, served with pico de gallo, guacamole & sour cream
Add chicken / steak / shrimp*

Loaded Nachos
House-made tortilla chips, classic cheese sauce, Cotija cheese, pico de gallo, guacamole, sour cream, pickled jalapeños, green onions
Add steak / chicken*

Seafood Ceviche*
Chef's seasonal mix, house-made tortilla chips

SANDWICHES & BURGERS

Choice of french fries, coleslaw, fresh fruit or side salad. Upgrade to truffle fries

Grilled Chicken Sandwich
Applewood-smoked bacon, cheddar, lettuce, tomato, onion, classic sauce

Buffalo Chicken Wrap
Crispy chicken tenders tossed in signature Buffalo sauce, ranch coleslaw, cheddar cheese

BLT+A
Applewood-smoked bacon, lettuce, tomato, avocado, mayonnaise

Turkey Avocado Sandwich
Muenster, sprouts, tomato, arugula, cranberry aioli

Prime Rib Sandwich*
Slow-roasted prime rib, sautéed mushrooms & onions, provolone, arugula, crispy onions, mustard aioli

Mushroom & Blue*
8oz Wagyu beef patty, sautéed mushrooms, blue cheese, red wine reduction, arugula, mustard aioli

The "OG"*
8oz Wagyu beef patty, house spread, caramelized onions, American cheese, tomato, lettuce, dill pickles,

Bacon & Cheddar*
8oz Wagyu beef patty, mustard spread, smoked salt onion strings, bacon, cheddar, ketchup,

SOUPS & SALADS

Add chicken / steak* / shrimp to any salad

Chicken Noodle Soup
Roasted chicken, veggies, saltines

Soup Du Jour
Chef's creation of the day

Caesar Salad
Romaine hearts, parmesan, Caesar dressing, croutons

Mixed Greens
Mesclun spring mix, carrot & cucumber ribbons, cherry tomatoes, lemon vinaigrette

Chicken Cobb Salad
Chopped iceberg, tomato, avocado, blue cheese, bacon, hard-boiled egg, chopped chicken breast, ranch dressing

Caprese Salad
Fresh mozzarella, arugula, pesto, marinated tomatoes, crostini, extra virgin olive oil, balsamic glaze

MAINS

Steak Frites*
14oz NY strip, blue cheese crust, crispy rosemary & truffle parmesan fries

Catch of the Day*
Chef's nightly creation from the sea

Citrus & Herb Roasted Chicken
Half chicken, roasted garlic potato purée, steamed broccoli, chicken jus

BBQ Ribs
Half rack, steak fries, coleslaw, green onions

FAVORITES

Teriyaki Bowl
Mixed veggies, steamed white rice, teriyaki glaze
Add chicken / steak / shrimp*

Pasta Alfredo
Roasted garlic Alfredo, bacon lardons, spinach, cherry tomatoes, parmesan, garlic bread
Add chicken / shrimp

Fish & Chips
Traditional beer batter, steak fries, house-made lemon tartar sauce

Musubi Loco Bowl*
8oz Wagyu beef patty, Spam, garlic white rice, teriyaki glaze, sunny-side up egg, nori furikake, pickled onion

Baja Fish Tacos
Beer-battered cod, pico de gallo slaw, chipotle aioli, crema, corn tortillas, micro cilantro, cilantro lime rice

Queso Asada Tacos*
Carne asada, corn tortillas, crispy cheese, queso fresco, onions, cilantro, salsa roja, cilantro lime rice

SIDES

Coleslaw | **Crispy Fries** | **Mixed Veggies**
White Rice | **Fresh Fruit** | **Mac & Cheese**

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CITIZENS
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-Beverages-

SIGNATURE COCKTAILS

Good Morning Vegas
Flecha Azul blanco tequila, lemon, orange, liquid B-12

Maple Bacon Coffee
Westland whiskey, Kahlúa, barrel smoked maple syrup, vanilla, fresh espresso, coffee

Berry Drop
Skyy raspberry vodka, Grand Marnier, Chambord, fresh lemon

Koko Beach
Cruzan coconut rum, Chambord, Cointreau, agave, fresh lemon, lime, pineapple

Smoked Old Fashione
Woodinville bourbon, barrel smoked maple syrup, aromatic bitters, orange bitters

The Ghost That Mules
Belvedere pear & ginger vodka, Ghost Energy sour green apple, fresh lime, Fever-Tree ginger beer

Espresso Yourself
Tito's vodka, Evil Bean coffee liqueur, Chocolate Royal liqueur, Dorda sea salt caramel liqueur, fresh espresso, agave, cream

Mango Mojito
Mount Gay black barrel rum, Chinola mango liqueur, agave, mint, lime, Fever-Tree club soda

Handcrafted Bellini
Gambino Prosecco, choice of peach, mango or strawberry

Ultimate Bloody Mary
Chopin vodka, house-made bloody mary mix, Ancho Reyes chili liqueur, fresh lemon, shrimp, candied bacon, jerky, Old Bay spice

Sangria Blanca
Casa Azul reposado tequila, Emmolo sauvignon blanc, strawberry, agave, apple, orange, pineapple

Negroni 1794
Hennessy V.S cognac, Campari, apricot brandy, Lillet Rose

Hot Honey Grapefruit-Rita
Dios Azul reposado tequila, grapefruit, lime, hot honey, sugar & salt rim

Not Your 75
Sipsmith gin, Gambino Prosecco, rose syrup, lavender bitters, lemon

MILKSHAKES

Chocolate Stout
Chocolate & coffee ice cream, Whoppers malted milk balls, chocolate frosting rim, topped with a toffee crunch blondie
Baileys float +10

Rocky Road
Chocolate ice cream, mini marshmallow, crushed walnut, chocolate frosting rim, topped with a chocolate chunk brownie
Jim Beam float +10

Cinnamon Toast Crunch
Vanilla ice cream, cinnamon syrup, vanilla frosting rim, topped with a sweet waffle
Fireball float +10

Salted Peanut Butter Caramel
Vanilla ice cream, caramel sauce, Reese's peanut butter sauce, kosher salt, chopped Butterfinger, vanilla frosting rim, topped with peanut butter cake
Baileys float +10

BUBBLES

Brut Rosé, Lucien Albrecht Crémant d'alsace *Alsace, France*
Prosecco, Gambino Gold DOCG *Veneto, Italy*
Brut, Domaine Chandon *Carneros, California*
Brut, Moët & Chandon *Reims, France*
Brut, Veuve Clicquot *Épernay, France*
Brut, Champagne Telmont Réserve *Champagne, France*

WHITE/ROSÉ

Pinot Grigio, Il Masso *Friuli Venezia Giulia, Italy*
Sauvignon Blanc, Emmolo *California*
Chardonnay, Stags' Leap *Napa Valley, California*
Chardonnay, Chalk Hill *Russian River Valley, California*
Riesling, Firestone *Santa Barbara, California*
Rosé, Miraval Côtes de Provence *Provence, France*
Rosé, Château d'Esclans Côtes de Provence "Whispering Angel" *Provence, France*

RED

Cabernet Sauvignon, Caymus *California*
Cabernet Sauvignon, Bonanza *California*
Red Blend, Pessimist by DAOU *Paso Robles, California*
Pinot Noir, Sea Sun *California*
Malbec, Nieto Senetiner *Mendoza, Argentina*
Merlot, Sterling *California*
Cabernet Sauvignon, Caymus *Napa Valley, California*

CIDER/SELTZER

Angry Orchard Crisp Apple Cider *New York / 5.0% abv*
Wyder's Pear Cider *Vermont / 4.0% abv*
Happy Dad Hard Seltzers *5.0% abv*
Fruit Punch, Grape

CRAFT

Cali Squeeze Blood Orange Hefeweizen, *California / 5.4% abv*
Brooklyn Lager *New York / 5.2% abv*
Fat Tire Ale *Colorado / 5.2% abv*
Sierra Nevada Pale Ale *California / 5.6% abv / 38 ibu*
Big Dog's Brewing Co. Las Vegas Lager, *Nevada 5% abv*
Blue Moon Belgian White *Colorado / 5.4% abv*
Deschutes Black Butte Porter *Oregon / 5.2% abv / 30 ibu*
Lagunitas IPA *California / 7.5% abv*
Stone IPA *California / 6.9% abv / 71 ibu*
Hop Valley Stash Panda Hazy IPA *Oregon / 6.5% abv / 50 ibu*
Crafthaus Brewery *16oz / Nevada / Seasonal*
Athletic Brewing Co. Non-Alcoholic
California Mexican-Style Copper / Run Wild IPA

CLASSIC

Corona	**9**	**Heineken**	**9**
Dos Equis	**9**	**Modelo Especial**	**9**
Bud Light	**9**	**Modelo Negra**	**9**
Michelob Ultra	**9**	**Stella Artois**	**10**

NON-ALCOHOLIC

Ghost® Energy Drinks - Zero Sugar
"OG" Original, Tropical Mango, Orange Cream, Welch's® Grape
evian Natural Spring Water *Still or Sparkling*

DESSERTS

Á la mode

Chocolate Layer Cake
Chocolate sauce, powdered sugar, whipped cream

Classic Carrot Cake
Caramel sauce, whipped cream

NY-Style Cheesecake
Cherry compote, whipped cream

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