



# CITREA

## BRUNCH

- AVOCADO TOAST | grilled house made sour dough, hummus, heirloom tomatoes *nf df*
- BREAKFAST PIZZA\* | pimento cheese, bacon, scallions, scrambled eggs *nf*
- TOMATO SHAKSHOUKA\* | egg, peppers, onions, house made pita *nf*
- BERRY BOWL | fig jam, assorted fruit, greek yogurt, granola *gf*
- STEAK AND EGGS\* | marinated skirt steak, toasted house made sour dough, arugula, aged balsamic sundried tomato pesto *nf*
- FRENCH TOAST\* | brioche bread, mixed berries, maple ice cream *nf*
- BBQ LAMB BENEDICT\* | house made pita, poached egg, hollandaise, piperade *nf*
- HANG OVER BURGER\* | challah roll, garlic aioli bacon, egg, american cheese, french fries *nf*
- SPICY CHICKEN SANDWICH | grilled chicken, challah roll, provolone, french fries *nf*
- BURRATA PANUOZZO | basil pesto, crispy prosciutto, tomatoes, over easy egg
- TUNA NICOISE\* | mixed greens, olives, cherry tomato, hard boiled eggs, fingerling potatoes, green beans, lemon caper vinaigrette *gf, nf df*
- CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons *nf*
- 3 EGG OMELET\* | spinach, feta, tomatoes, crispy potato, bacon *gf, nf*

## PIZZA

- MARGHERITA | mozzarella, san marzano tomatoes, basil *nf*
- RAPINI & ITALIAN SAUSAGE | stracciatella di bufala, calabrian chilies, red sauce *nf*
- PROSCIUTTO | mozzarella, goat cheese, arugula, red sauce, habanero honey *nf*

## ADD SIDES

- Bacon 2 Eggs any style
- Crispy potatoes Grilled sour dough toast
- Berries

*Executive Chef Ryan Little*

*Sous Chef Nicholas Carreiro*

All transactions are cashless

20% gratuity may be added to parties of six or more · 18% service charge added to take out

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*gf = gluten free   nf = nut free   df= dairy free*



## HOUSE CRAFTED COCKTAILS

### MIMOSA

Ruffino Prosecco, Splash of Fresh Orange Juice

### BLOODY CAESAR

Grey Goose Le Citron Vodka, Clamato, Fresh Dill & Lemon

### HOUSE BLODDY

Vodka, House Bloody Mary Mix, Bacon, Celery, Olives

### SPARKLING MARGARITA

Espolon Tequila, Prosecco, Cointreau & Lime

### ICED ESPRESSO MARTINI

Vodka, Cold Brew Espresso  
Choice of: Chambord, Frangelico or Baileys

### MULLED WINE

Wine, Baking Spices, St. George Spiced Pear

### AMARO TODDY

Montenegro, Knob Creek, Lemon, Honey

### APER 'SOL'

Aperol, House Made Orangetcello, Prosecco, Club Soda

## WINES BY THE GLASS

### SPARKLING

**PROSECCO** | RUFFINO, Prosecco Italy  
**CHAMPAGNE**, LAURENT PERRIER, France  
**ROSÉ**

**STILL ROSÉ** | LIQUID GEOGRAPHY, Bierzo, Spain

### WHITE

**PINOT GRIGIO** | ALOIS LAGEDER, Alto Adige, Italy  
**SAUVIGNON BLANC** | LES JAMELLES, Pays d'Oc, France  
**ASSYRTIKO** | KIR YIANNI, Florina, Greece  
**CHARDONNAY** | FLOWERS, Sonoma Coast, CA

### RED

**AGIORGITIKO** | SKOURAS SAINT GEORGE, Nemea, Greece  
**PINOT NOIR** | POPPY, Monterey, CA  
**TEMPRANILLO** | ANTIDOTO, Ribera del Duero, Spain  
**SANGIOVESE** | RIECINE, Chianti Classico, Italy  
**CABERNET SAUVIGNON** | BAND OF VINTNERS, Napa Valley, CA  
**CABERNET SAUVIGNON** | FRANK FAMILY, Napa Valley, CA

## BEER

### COORS LIGHT

### COORS BANQUET

**PERONI** | Pale Ale

**MENABEREA** | Amber

### VAIL BREWING COMPANY HOT

**MESS** | Blonde ale

**VAIL BREWING COMPANY** | IPA

**ATHLETIC RUN WILD N/A** | IPA

## Zero Proof

### Zero Prof Espresso Martini

Espresso, Cream, Almond Syrup

### Limoncello Spritz

Lemon oleo, Lemon Juice,  
Club Soda

### Spicy "Marg"

Ritual Zero Proof Tequila, Lime  
Juice, Orange Juice, Calabrian  
Pepper Agave

### COFFEES

Americano  
Espresso  
Cold Brew  
Cappuccino  
Rishi Organic Tea