CITREA

BRUNCH

AVOCADO TOAST | grilled house made sour dough, hummus, heirloom tomatoes **19** *nf df*

BREAKFAST PIZZA* | pimento cheese, bacon, scallions, scrambled eggs **24** *nf*

TOMATO SHAKSHOUKA* | egg, peppers, onions, house made pita **18** *nf*

BERRY BOWL| fig jam, assorted fruit, greek yogurt, granola **16** *gf*

STEAK AND EGGS* | marinated skirt steak, toasted house made sour dough, arugula, aged balsamic sundried tomato pesto **38** *nf*

FRENCH TOAST* | brioche bread, mixed berries, maple ice cream **18** *nf*

BBQ LAMB BENEDICT* | house made pita, poached egg, hollandaise, piperade **26** *nf*

HANG OVER BURGER* | challah roll, garlic aioli bacon, egg, american cheese, french fries **26** *nf*

SPICY CHICKEN SANDWICH | grilled chicken, challah roll, provolone, french fries **25** *nf*

BURRATA PANUOZZO | basil pesto, crispy prosciutto, tomatoes, over easy egg **26**

TUNA NICOISE* | mixed greens, olives, cherry tomato, hard boiled eggs, fingerling potatoes, green beans, lemon caper vinaigrette **28** *gf, nf df*

CAESAR |romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons **19***nf*

3 EGG OMELET* | spinach, feta, tomatoes, crispy potato, bacon **19** *gf, nf*

PIZZA

MARGHERITA | mozzarella, san marzano tomatoes, basil **24** *nf*

RAPINI & ITALIAN SAUSAGE| stracciatella di bufala, calabrian chilies, red sauce **24** *nf*

PROSCIUTTO| mozzarella, goat cheese, arugula, red sauce, habanero honey **24** *nf*

ADD SIDES 7

Bacon

Crispy potatoes

Berries

2 Eggs any style

Grilled sour dough toast

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

CITREA

HOUSE CRAFTED COCKTAILS

MIMOSA
Ruffino Prosecco, Splash of Fresh Orange Juice | 12

BLOODY CAESAR
Grey Goose Le Citron Vodka, Clamato, Fresh Dill & Lemon | 12

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

SPARKLING MARGARITA | 18
Espolon Tequila, Prosecco, Cointreau & Lime

ICED ESPRESSO MARTINI | 19
Vodka, Cold Brew Espresso
Choice of: Chambord, Frangelico or Baileys

MULLED WINE
Wine, Baking Spices, St. George Spiced Pear, | 17

AMARO TODDY
Montenegro, Knob Creek, Lemon, Honey | 17

APER 'SOL'
Aperol, House Made Orangecello, Prosecco, Club Soda | 18

WINES BY THE GLASS

SPARKLING
PROSECCO | RUFFINO, Prosecco Italy | 14 | 50
CHAMPAGNE, LAURENT PERRIER, France | 25 | 95
ROSE
STILL ROSÉ | LIQUID GEOGRAPHY, Bierzo, Spain | 15

WHITE
PINOT GRIGIO | ALOIS LAGEDER, Alto Adige, Italy | 16
SAUVIGNON BLANC | LES JAMELLES, Pays d'Oc, France | 15
ASSYRTIKO | KIR YIANNI, Florina, Greece | 16
CHARDONNAY | FLOWERS, Sonoma Coast, CA | 22

RED
AGIORGITIKO | SKOURAS SAINT GEORGE, Nemea, Greece | 16
PINOT NOIR | POPPY, Monterey, CA | 16
TEMPRANILLO | ANTIDOTO, Ribera del Duero, Spain | 20
SANGIOVESE | RIECINE, Chianti Classico, Italy | 21
CABERNET SAUVIGNON | BAND OF VINTNERS, Napa Valley, CA | 23
CABERNET SAUVIGNON | FRANK FAMILY, Napa Valley, CA | 35

BEER

COORS LIGHT | 8
COORS BANQUET | 8
PERONI | Pale Ale 9
MENABEREA | Amber 9
VAIL BREWING COMPANY HOT MESS | Blonde ale 13
VAIL BREWING COMPANY | IPA 13
ATHLETIC RUN WILD N/A | IPA 9

Zero Proof

Zero Prof Espresso Martini | 12
Espresso, Cream, Almond Syrup

Limoncello Spritz | 12
Lemon oleo, Lemon Juice, Club Soda

Spicy "Marg" | 12
Ritual Zero Proof Tequila, Lime Juice, Orange Juice, Calabrian Pepper Agave

COFFEES
Americano | 8
Espresso | 8
Cold Brew | 8
Cappuccino | 12
Rishi Organic Tea | 12