



# CITREA

**MEZZE  
PLATTER**  
chef's daily  
selection

## SHARED PLATES

HUMMUS | house-made pita, roasted garlic, herbs *nf*

BURRATA | sourdough pizza crust, sundried tomato pesto, arugula, wild mushrooms, aged balsamic *nf*

MUSSELS | house-made chorizo, cherry tomatoes, calabrian chilies, grilled focaccia, white wine sauce *nf*

FLATBREAD | citrus labneh, fig mostarda, habanero honey, prosciutto, mint *nf*

SMOKED PORK BELLY | toasted sour dough, red pepper marmalade, bread and butter pickles *nf df*

CRISPY BRUSSELS | maple tahini vinaigrette, bacon *nf gf df*

## STARTERS

RED LENTIL SOUP | lentil chip, carrot, celery, scallions, spiced yogurt *nf gf*

GREEK | mixed greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette *nf gf*

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

SWEET POTATO RAVIOLI | sage brown butter emulsion, figs, sweet potato chip *nf*

BEEFTARTARE\* | truffle emulsion, fried capers, harissa aioli, potato chip, cured egg yolk *nf gf df*

FRIED CAULIFLOWER | pomegranate aioli, golden spice vinaigrette, sunflower seeds *nf gf df*

BUTTER POACHED SHRIMP | creamy polenta, fenugreek yogurt, orange apple salad *nf gf*

## ENTRÉES

HALF CHICKEN | confit thigh, yogurt marinated breast, confit fingerling potato skordalia, romanesco, chorizo emulsion *nf gf*

TENDERLOIN\* | harissa cauliflower puree, crispy polenta, charred broccolini, pomegranate demi-glace *nf gf*

GRILLED PORK CHOP\* | chili marinated, eggplant caponata, fennel citrus salad, red zhug *nf gf df*

PAPPARDELLE | mushroom bolognese, porcinis, morels, san marzano tomatoes, whipped burrata *nf*

BBQ LAMB GYRO | house made pita, tzatziki, pickled red onion, piperade, cabbage slaw *nf*

SALMON\* | citrus marinated, winter quinoa tabouleh, roasted delicata squash, lemon beet puree *nf gf*

SCALLOPS\* | french green lentils, citrus roasted baby carrots, green zhug labneh *nf gf*

## SIDES

french green lentils

citrus roasted baby carrots

winter quinoa tabouleh

eggplant caponata

confit fingerling potato

charred broccolini

creamy polenta

*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

### SPICED CRANBERRY GRANITA

Baking Spices, Rosemary-Infused Gray Whale Gin, Lemon Juice

### APRICOT MARGARITA

Saffron Infused LALO Tequila, Apricot Jam, Cointreau & Lime

### BARREL AGE FIG BOULEVARDIER

Bulleit Bourbon, Campari, Fig, Sweet Vermouth, Crème Brulé Fig

### MULLED WINE

Wine, Baking Spices, St. George Spiced Pear

### ESPRESSO MARTINI

Tito's, Espresso, Mr. Black, Averna

### AMARO TODDY

Montenegro, Knob Creek, Lemon, Honey

### APER 'SOL'

Aperol, House-made Arancello, Prosecco, Club Soda

### BHAKTA OLD FASHIONED

Bhakta, Cointreau, Luxardo Cherry

### 1942 MARGARITA

Don Julio 1942, Grand Marnier, Agave, Lime Juice

## WINES BY THE GLASS

### SPARKLING

PROSECCO | RUFFINO, Prosecco, Italy

### ROSE

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

MENABREA | Amber

### VAIL BREWING COMPANY HOT

MESS | Blonde ale

VAIL BREWING COMPANY | IPA

VAIL BREWING COMPANY | Hazy

IPA

ATHLETIC RUN WILD N/A | IPA

## Zero Proof

### ZERO PROOF 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

### ITALIAN SODAS

Black Cherry

Meyer Lemon

Strawberry Vanilla

