

APRES

bar & patio



CITREA

SNACKS

OLIVES | citrus marinated, kalamata, castelvetroano *gf, df, nf*

MARCONA ALMONDS | fennel pollen *gf, df*

HOUSE MADE BREAD AND BUTTER PICKLES

LABNEH | fig mostarda, house-made pita, habanero honey *nf*

MEZZE PLATTER | chef's daily selection

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

BURRATA | grilled sourdough, sundried tomato pesto, arugula, aged balsamic

CRISPY BRUSSELS | maple tahini vinaigrette, bacon

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

TOMATO SOUP | house made croutons, lemon oil

FRENCH FRIES

TRUFFLE FRIES | parmesan, herbs *nf*

PIZZA AND A BEER

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

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

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

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

APER 'SOL'

Aperol, House Made Orangecello, Prosecco, Club Soda

HUGO SPRITZ

Saffron Infused Espolon Blanco Tequila, Apricot Jam, Cointreau & Lime

LEMONCELLO SPRITZ

Housemade Limoncello, Prosecco, Club Soda

CAMPARI SPRTIZ

Campari, Prosecco, Club Soda

BERGAMOT SPRITZ

Italicus, Prosecco, Club Soda

MULLED WINE

Wine, Baking Spices, St. George Spiced Pear

ESPRESSO MARTINI

Tito's, Espresso, Mr. Black, Averna, Vanilla

WINES BY THE GLASS

SPARKLING

PROSECCO | RUFFINO, Prosecco Italy

CAVA, AT ROCA, Rose Reserve, Spain

CHAMPAGNE, LAURENT PERRIER, France

ROSÉ

STILL ROSÉ | BODEGAS OSTATU, Rioja, 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

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