



CITREA

LUNCH

SHARED PLATES

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

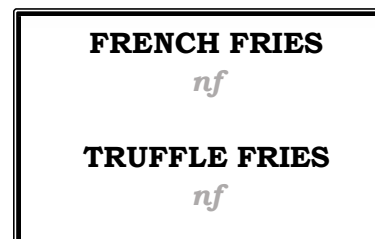
OLIVES | citrus marinated, kalamata, castelvetroano *gf, df, nf*

MARCONA ALMONDS | fennel pollen *gf, df*

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

FRIED CAULIFLOWER | pomegranate aioli, golden spice vinaigrette

CRISPY BRUSSELS | maple tahini vinaigrette, bacon



SOUP, SALAD, SANDWICH

TOMATO SOUP | croutons, lemon oil *df, nf*

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

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

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

ITALIAN SANDWICH | house-made focaccia, pepperoni, ham, salami, roasted red peppers, mozzarella, italian vinaigrette, arugula, french fries

CITREA BURGER | challah roll, garlic aioli, American cheese, french fries *nf*

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

BURRATA PANUOZZO | basil pesto, tomatoes, arugula, aged balsamic, french fries

add prosciutto

PIZZA

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*

ADD CHICKEN

ADD SHRIMP

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

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