



LIGHT START

<b>Avocado Toast*</b>	19
<i>Artisanal bread, smashed avocado, poached eggs, cherry tomato, sliced radish, microgreens, lemon zest</i>	
<b>Smoked Salmon “Bene”**</b>	25
<i>Brioche toast, smoked salmon, poached eggs, hollandaise, sliced radish, sesame seeds, microgreens, sautéed asparagus</i>	
<b>Steel-Cut Irish Oats</b>	13
<i>Topped with mixed berries, brown sugar &amp; butter on the side</i>	
<b>Fruit &amp; Granola Parfait</b>	16
<i>House-blend granola, fresh berries, Greek yogurt, honey, mini muffin</i>	
<b>Coconut &amp; Chia Cold Oats</b>	16
<i>Coconut milk, fresh berries, shredded coconut</i>	
<b>Lox &amp; Bagel*</b>	20
<i>Smoked salmon, red onion, tomato, cucumber, lettuce, capers, cream cheese, choice of everything or plain bagel</i>	

CLASSICS

<b>Ultimate Breakfast*</b>	21
<i>Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes &amp; a small pancake stack</i>	
<i>Add choice of strawberry, blueberry, banana or chocolate chips +1 each</i>	
<b>Buttermilk Pancakes</b>	17
<i>Three pancakes with powdered sugar, butter &amp; syrup, whipped cream</i>	
<i>Add choice of strawberry, blueberry, banana or chocolate chips +2 each</i>	
<b>Breakfast Sandwich*</b>	19
<i>Over-hard eggs, ham, bacon, cheese, breakfast potatoes</i>	
<b>Eggs Benedict*</b>	19
<i>Poached eggs, pork shoulder bacon, herb roasted tomato, English muffin, hollandaise, breakfast potatoes</i>	
<b>Breakfast Burrito*</b>	19
<i>Scrambled eggs, bacon, pork sausage, black beans, onion, bell peppers, jalapeños, breakfast potatoes, cheddar cheese, flour tortilla, served with guacamole, ranchero sauce &amp; corn tortilla chips</i>	
<b>Two Eggs Any Style*</b>	19
<i>Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes &amp; toast</i>	
<b>Steak &amp; Eggs*</b>	29
<i>7oz NY steak, three eggs, breakfast potatoes &amp; toast</i>	
<b>French Toast</b>	19
<i>Brioche bread, orange &amp; vanilla custard, mixed berries, whipped cream, maple butter sauce, powdered sugar, brown sugar brûléed banana</i>	

SPECIALTY COFFEE

<b>Seasonal Latte</b>	7.5
<b>Cafe Latte</b>	7
<b>Chai Latte</b>	6.5
<b>Dirty Chai Latte</b>	7
<b>Espresso</b>	4
<b>Double Espresso</b>	5
<b>Cappuccino</b>	6.5
<b>Cafe Macchiato</b>	6
<i>Italian style</i>	
<b>Americano</b>	6
<b>Oat, Almond or Soy Milk</b>	+1.25
<b>Add a flavor</b>	+.75

OMELETS

Substitute egg whites +2

<b>Denver*</b>	19
<i>Ham, cheddar, onions &amp; bell peppers, breakfast potatoes</i>	
<b>California*</b>	19
<i>Pico de gallo, jack cheese, topped with sliced avocado &amp; sour cream</i>	
<b>Frittata*</b>	22
<i>Egg whites, turkey breast, onions, topped with arugula, spinach &amp; tomato tossed in lemon oil &amp; feta cheese</i>	
<b>Build Your Own*</b>	15
<i>Classic three-egg omelet with your choice of one cheese &amp; breakfast potatoes (American, cheddar, Swiss, provolone, Muenster, jack, feta, blue or pepper jack)</i>	
<i>Additional toppings +1 each</i>	
<i>Bacon, pork sausage, chicken sausage, ham, pulled chicken, onions, spinach, tomato, bell peppers, jalapeños, black beans</i>	

FAVORITES

<b>Chicken &amp; Waffle*</b>	26
<i>Cornflake-crusted chicken breast, Nashville hot oil, toffee pecan waffle, sunny-side up egg, green onion</i>	
<b>Biscuits &amp; Gravy*</b>	19
<i>House-made sausage gravy, poached eggs, served on top of breakfast potatoes</i>	
<b>Chicken Chilaquiles*</b>	21
<i>Pulled chicken, pork chorizo, corn tortilla chips, ranchero sauce, Cotija cheese, pico de gallo, sunny-side up egg, pickled onions</i>	
<b>Country Fried Steak</b>	21
<i>House-made sausage gravy, breakfast potatoes</i>	
<b>Short Rib "Bene"*</b>	26
<i>Poached eggs, rosemary waffle, sautéed kale, chipotle hollandaise, togarashi flakes, microgreens, herb roasted tomato</i>	

SIDES

<b>Fresh Fruit</b>	8	<b>Bagel</b>	5
<b>Short Stack</b>	11	<b>Toast</b>	3
<b>Bacon</b>	7	<b>Belgian Waffle</b>	11
<b>Sausage</b>	7	<b>Bone-In Ham</b>	8

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APPETIZERS

<b>Spinach &amp; Artichoke Dip</b> <i>Three-cheese blend, pita &amp; tortilla chips</i>	17
<b>Chicken Tenders</b> <i>Choice of: signature Buffalo, bbq, honey mustard, ranch, blue cheese</i>	16
<b>Crispy Wings</b> <i>Signature Buffalo or sweet Thai, served with celery &amp; carrot sticks, ranch &amp; blue cheese dressing</i>	18
<b>SAM'S</b> <b>Loaded Waffle Fries</b> <i>Cheese sauce, sour cream, bacon, green onions</i>	12
<b>Cheese Quesadilla</b> <i>Three-cheese blend &amp; chipotle aioli, served with pico de gallo, guacamole &amp; sour cream</i> <i>Add chicken +6 / steak* +9 / shrimp +12</i>	15
<b>Loaded Nachos</b> <i>House-made tortilla chips, classic cheese sauce, Cotija cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeños, green onions</i> <i>Add beef or chicken +4</i>	16
<b>Shrimp Ceviche*</b> <i>Seasonal chef mix, house-made tortilla chips</i>	19

FAVORITES

<b>Buffalo Chicken Wrap</b> <i>Crispy chicken tenders tossed in signature Buffalo sauce, ranch coleslaw, cheddar cheese</i>	18
<b>Teriyaki Bowl</b> <i>Mixed veggies, steamed white rice, teriyaki glaze</i> <i>Add chicken +6 / salmon* +7 / steak* +9 / shrimp +12</i>	20
<b>Steak Frites*</b> <i>14oz NY strip, Boursin cheese crust, crispy rosemary &amp; garlic parmesan fries</i>	39
<b>Pasta Bolognese</b> <i>Three-meat sauce, red wine, parmesan cheese, garlic bread</i>	26
<b>Baja Fish Tacos</b> <i>Beer-battered cod, pico de gallo slaw, chipotle aioli, crema, corn tortillas, micro cilantro, cilantro lime rice</i>	24
<b>TASTEMADE</b> <b>Grilled Chicken Tacos</b> <i>Grilled chicken, corn tortillas, shredded lettuce, cheese blend, pico de gallo, cilantro lime rice</i>	24
<b>TASTEMADE</b> <b>Queso Asada Tacos*</b> <i>Carne asada, corn tortillas, crispy cheese, queso fresco, onions, cilantro, salsa roja, cilantro lime rice</i>	26
<b>Mango Salmon Bowl*</b> <i>Fresh salmon, mango, Asian slaw, avocado, green onions, seaweed, seasoned macadamia nuts, ponzu mayo, red radish, furikake, white rice or mixed greens</i>	18
<b>Crispy Tofu Bowl</b> <i>Miso tofu, Asian slaw, radish, cucumber, avocado, green onions, seasoned macadamia nuts, pickled red onion, wasabi ponzu mayo, furikake seaweed salad, white rice or mixed greens</i>	18

SOUPS & SALADS

Add chicken +6 / salmon\* +7 / shrimp +12 to any salad

<b>Chicken Noodle Soup</b> <i>Roasted chicken, veggies, saltines</i>	12
<b>Soup Du Jour</b> <i>Chef's creation of the day</i>	13
<b>Caesar Salad</b> <i>Romaine hearts, parmesan, Caesar dressing, croutons</i>	16
<b>Mixed Greens</b> <i>Mesclun spring mix, carrot &amp; cucumber ribbons, cherry tomato, lemon vinaigrette</i>	16
<b>Chicken Cobb Salad</b> <i>Chopped iceberg, tomato, avocado, blue cheese, bacon, hard-boiled egg, chopped chicken breast, ranch dressing</i>	19
<b>Cicci Di Carne</b> <b>Caprese Salad</b> <i>Fresh mozzarella, arugula, pesto, marinated tomatoes, crostini, extra virgin olive oil, balsamic glaze</i>	15

SANDWICHES & BURGERS

Choice of french fries, coleslaw, fresh fruit or side salad. Upgrade to truffle fries +4

<b>Grilled Chicken Sandwich</b> <i>Applewood-smoked bacon, cheddar, lettuce, tomato, onion, classic sauce</i>	19
<b>BLT+A</b> <i>Applewood-smoked bacon, lettuce, tomato, avocado, mayonnaise</i>	18
<b>Turkey Avocado Sandwich</b> <i>Muenster, sprouts, tomato, arugula, cranberry aioli</i>	19
<b>Shrimp &amp; Lobster Roll</b> <i>Celery, shallots, roasted lemon aioli, malt vinegar kettle chips</i>	27
<b>The Kicker*</b> <i>8oz beef patty, Hatch green chilies, pepper jack cheese, jalapeño bacon, garlic aioli</i>	21
<b>The Cali*</b> <i>8oz beef patty, house spread, caramelized onions, American cheese, tomato, lettuce, dill pickles, Umami dust, master sauce</i>	21
<b>The Hangry*</b> <i>8oz beef patty, mustard spread, smoked salt onion strings, bacon, beer cheddar, Umami ketchup, Umami dust, master sauce</i>	22
<b>Cicci Di Carne</b> <b>Roast Beef Sandwich*</b> <i>Horseradish crema, profumo del Chianti herb salt, "succo" dip</i>	20
<b>SAM'S</b> <b>Crispy Chicken Sandwich</b> <i>New Orleans-style spice, slaw, pickles, Sam's classic sauce</i>	19
<b>SAM'S</b> <b>Buffalo Chicken Sandwich</b> <i>Buffalo sauce, shredded lettuce, pickles, blue cheese sauce</i>	19
<b>SAM'S</b> <b>Nashville Hot Chicken Sandwich</b> <i>Spicy Nashville oil, pickles, mayonnaise</i>	19

BREAKFAST FOR LUNCH

<b>Avocado Toast*</b> <i>Artisanal bread, smashed avocado, poached eggs, cherry tomato, sliced radish, microgreens, lemon zest</i>	19
<b>Two Eggs Any Style*</b> <i>Two eggs, choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes &amp; toast</i>	19
<b>Steak &amp; Eggs*</b> <i>7oz NY steak, three eggs, breakfast potatoes &amp; toast</i>	29
<b>Breakfast Sandwich*</b> <i>Over-hard eggs, ham, bacon, cheese, brioche bun, breakfast potatoes</i>	19
<b>Musubi Loco Bowl*</b> <i>8oz beef patty, Spam, garlic white rice, teriyaki glaze, sunny-side up egg, nori furikake, pickled onion</i>	20

SIDES

<b>Coleslaw</b>	6	<b>Crispy Fries</b>	8	<b>Mixed Veggies</b>	8
<b>White Rice</b>	8	<b>Fresh Fruit</b>	8	<b>Mac &amp; Cheese</b>	12

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<b>Loaded Nachos</b> <i>House-made tortilla chips, classic cheese sauce, Cotija cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeños, green onions</i> <i>Add beef or chicken +4</i>	16
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## MAINS

<b>Steak Frites*</b> <i>14oz NY strip, Boursin cheese crust, crispy rosemary &amp; garlic parmesan fries</i>	39
<b>Grilled Salmon*</b> <i>Truffle risotto with peas, sautéed spinach, lemon beurre blanc</i>	28
<b>Ribeye*</b> <i>Grilled 14oz ribeye, garlic mashed potatoes, béarnaise Oscar style +12</i>	39
<b>Citrus &amp; Herb Roasted Chicken</b> <i>Half chicken, roasted garlic mashed potatoes, steamed broccoli, chicken jus</i>	28
<b>BBQ Ribs</b> <i>Half rack, coleslaw, street corn, crispy onions</i>	25

## FAVORITES

<b>Teriyaki Bowl</b> <i>Mixed veggies, steamed white rice, teriyaki glaze</i> <i>Add chicken +6 / salmon* +7 / steak* +9 / shrimp +12</i>	20
<b>Pasta Bolognese</b> <i>Three-meat sauce, red wine, parmesan cheese, garlic bread</i>	26
<b>Pasta Alfredo</b> <i>Roasted garlic Alfredo, bacon lardons, peas, spinach, cherry tomato, parmesan, garlic bread</i> <i>Add chicken +6 / salmon* +7 / shrimp +12</i>	21
<b>Fish &amp; Chips</b> <i>Traditional beer batter, steak fries, house-made lemon tartar sauce</i>	29
<b>Musubi Loco Bowl*</b> <i>8oz beef patty, Spam, garlic white rice, teriyaki glaze, sunny-side up egg, nori furikake, pickled onion</i>	20
<b>Baja Fish Tacos</b> <i>Beer-battered cod, pico de gallo slaw, chipotle aioli, crema, corn tortillas, micro cilantro, cilantro lime rice</i>	24
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<b>Mango Salmon Bowl*</b> <i>Fresh salmon, mango, Asian slaw, avocado, green onions, seaweed, seasoned macadamia nuts, ponzu mayo, red radish, furikake, white rice or mixed greens</i>	18
<b>Crispy Tofu Bowl</b> <i>Miso tofu, Asian slaw, radish, cucumber, avocado, green onions, seasoned macadamia nuts, pickled red onion, wasabi ponzu mayo, furikake seaweed salad, white rice or mixed greens</i>	18

## SIDES

Coleslaw	6	White Rice	8	Crispy Fries	8	Fresh Fruit	8	Mixed Veggies	8	Mac & Cheese	12
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CITIZENS

KITCHEN AND BAR

-Beverages-

SIGNATURE COCKTAILS17

- Good Morning Vegas

Espolón tequila, lemon juice, orange juice, simple syrup, liquid B-12
- Maple Bacon Coffee

Crown Royal whisky, Kahlúa, barrel smoked maple syrup, vanilla syrup, fresh espresso, coffee
- Berry Drop

Stoli raspeeri vodka, Grand Marnier, Chambord, simple syrup, fresh lemon juice
- Koko Beach

RumHaven coconut rum, Chambord, Cointreau, agave, fresh lemon, lime, pineapple juice
- Smoked Old Fashioned

Bulleit Rye whiskey, barrel smoked maple syrup, aromatic bitters, orange bitters
- Mule with Wings

Ketel One citroen vodka, tropical Red Bull, simple syrup, Fever-Tree ginger beer, fresh lime juice
- Berry Rum Smash

Bacardi dragonberry rum, strawberry purée, lime juice, blackberry purée, mint
- Michelada +

Choice of beer, house michelada mix, Chamoy, Querido tamarind tequila, lime juice, Tajín rim
- Espresso Yourself

Mr Black Cold Brew liqueur, Van Gogh chocolate vodka, Dorda sea salt caramel liqueur, fresh espresso, agave, cream
- Mango Mojito

Mount Gay Black Barrel rum, mango purée, agave, mint, lime juice, club soda
- Sangria Blanca

Don Juilo reposado tequila, sauvignon blanc, strawberry syrup, agave, apple, orange, pineapple juice
- Follow the Rabbit

400 Conejos Joven mezcal, passion fruit syrup, lime juice, grenadine, ginger beer, butterfly pea flower tea
- Hot Honey Grapefruit-Rita

JAJA reposado tequila, grapefruit, lime, hot honey, spicy honey sugar/salt rim
- Not Your 75

The Botanist gin, rose syrup, lavender bitters, lemon juice, sparkling wine

Handcrafted Bellini 15

Choice of peach, blackberry, mango or strawberry

Ultimate Bloody Mary 30

Ketel One vodka, house-made bloody mary mix, fresh lemon juice, shrimp, candied bacon, jerky, Old Bay spice



MILKSHAKES18

- Chocolate Stout

Chocolate & coffee ice cream, Whoppers malted milk balls, chocolate frosting rim, topped with a toffee crunch blondie

Baileys float +10
- Rocky Road

Chocolate ice cream, mini marshmallow, crushed walnut, chocolate frosting rim, topped with a chocolate chunk brownie

Jim Beam float +10
- Cinnamon Toast Crunch

Vanilla ice cream, cinnamon syrup, vanilla frosting rim, topped with a sweet waffle

Fireball float +10
- Salted Peanut Butter Caramel

Vanilla ice cream, caramel sauce, Reese's peanut butter sauce, kosher salt, chopped Butterfinger, vanilla frosting rim, topped with peanut butter cake

Baileys float +10

BUBBLES

- Brut, Domaine Ste. Michelle

Columbia Valley, WA

12/48
- Prosecco, Giuliana

Veneto, Italy

16/60
- Brut, Domaine Chandon

Carneros, California

19/72
- Brut, Moët & Chandon

Reims, France

150
- Brut, Veuve Clicquot

Épernay, France

180

WHITE/ROSÉ

- Pinot Grigio, Jermann

Friuli-Venezia Giulia, Italy

18/70
- Riesling, A To Z

Oregon

12/44
- Sauvignon Blanc, Whitehaven

Marlborough, New Zealand

14/52
- Chardonnay, DAOU

Paso Robles, California

16/60
- Chardonnay, Penfolds Max's

Adelaide Hill, Australia

18/70
- Rosé, The Beach by Whispering Angel

Provence, France

18/70

RED

- Pinot Noir, Skyside

Central Coast, California

15/58
- Malbec, Alamos Seleccion

Mendoza, Argentina

14/52
- Merlot, Frei Brothers

Sonoma, California

15/58
- Cabernet Sauvignon, Louis M Martini

Sonoma, California

16/60
- Red Blend, Educated Guess

Napa Valley, California

18/70

CIDER/SELTZER

- Angry Orchard Crisp Apple Cider

New York / 5.0% abv

9
- Ace Pineapple

California / 5.0% abv

10
- Happy Dad Hard Seltzers

8
- Wild Cherry, Lemon Lime, Watermelon, Pineapple / 5.0% abv

CRAFT

- Shock Top Belgian White

Missouri / 5.2% abv

9
- Hoegaarden

Belgium / 4.9% abv

9
- Brooklyn Lager

New York / 5.2% abv

9
- Peroni

Italy / 5.6% abv

9
- Fat Tire Ale

Colorado / 5.2% abv

9
- Pilsner Urquell

Czech Republic / 4.4% abv

9
- Deschutes Black Butte Porter

Oregon / 5.2% abv / 30 ibu

9
- Sierra Nevada Pale Ale

California / 5.6% abv / 38 ibu

9
- Lagunitas IPA

California / 7.5% abv

10
- Stone IPA

California / 6.9% abv / 71 ibu

10
- Bad Beat Brewing

16oz / Nevada / Seasonal

12
- Crafthaus Brewery

16oz / Nevada / Seasonal

12

CLASSIC

- Budweiser

8
- Bud Light

8
- Michelob Ultra

8
- Corona

8
- Heineken

8
- Dos XX

8
- Modelo Especial

8
- Stella Artois

9
- O'Doul's

N/A

8

NON-ALCOHOLIC

- Red Bull Energy Drink

Sugarfree, Yellow

8
- Sparkling Water

750ml

9
- Still Water

750ml

9

DESSERTS

À la mode +2

- Chocolate Layer Cake

Chocolate sauce, powdered sugar, whipped cream

12
- Classic Carrot Cake

Caramel sauce, whipped cream

12
- NY-Style Cheesecake

Cherry compote, whipped cream

12

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