

# Citron Bistro

## SMALL PLATES

**ROASTED FETA** Imported Greek feta, topped with roasted tomatoes and garlic, pita ■ 8.49

**STUFFED PEPPERS** Mini red and yellow peppers stuffed with mizithra and feta cheese, roasted peppers, tomatoes and garlic ■ 8.99

**SPICY HUMMUS** Chick peas, tahini, citrus, drizzled with imported Cretan evoo, pita ■ 7.99

**FRIED CALAMARI\*** Jalapeño lime aioli and fresh tomato dipping sauce ■ 8.99

**SCORDALIA** Garlic, wheat panko, walnuts, evoo, pita ■ 6.99

**GREEK FRIES** Lemon, mizithra, imported Taygetos oregano ■ 3.99

**AVOCADO FRIES** Panko coated, harissa tzatziki ■ 7.99

**SPANAKOPITA** Spinach, leeks, feta, tzatziki ■ 6.99

**LAMB LOLLIPOPS\*** (3) Lemon, Taygetos oregano ■ 9.99

**GUACAMOLE** Roasted tomato salsa, tortilla chips ■ 7.99

**CRAZY FETA** Imported feta, spicy red peppers, pita ■ 7.49

**COCONUT SHRIMP\*** Coconut crusted, orange dipping sauce ■ 7.99

**DOLMADES** Stuffed grape leaves with rice and leeks, lemon sauce ■ 6.99

**LAMB SLIDERS\*** Red onions, tomato, imported feta, tzatziki ■ 9.99 With fries ■ 11.99

**SPICY MUSSELS\*** San Marzano tomato sauce, Italian sausage, grilled focaccia ■ 10.99

## CITRON FAVORITES

**CITRON BURGER\*** 8 oz. natural angus, Cheddar, Applewood smoked bacon, caramelized onions, mushrooms, avocado, brioche bun, fries or Aegean slaw ■ 11.79

**DELUXE BURGER\*** 8oz natural angus, lettuce, tomato, red onions, artisan ciabatta bun ■ 8.99

**ADD:** Swiss, Havarti, American cheese, caramelized onions, pickled jalapenos, sauteed mushrooms ■ .75 ea

**ADD:** Applewood smoked Bacon, Avocado ■ 1.00 ea

**CHICKEN FRIED CHICKEN** Jalapeno country gravy, mashed potatoes, seasonal vegetables ■ 13.99

**BEEF SOUVLAKI\*** Beef tender cubes, marinated and grilled lemon oregano sauce, Bistro rice, Aegean slaw ■ 12.99

**BLTA SANDWICH** Applewood smoked bacon, mayo, lettuce, tomato, grilled rustic whole wheat, fries or Aegean slaw ■ 9.99

**CHICKEN BREAST CLUB\*** Chargrilled chicken breast, havarti, Applewood smoked bacon, jalapeño lime aioli, ciabatta bun, fries or Aegean slaw ■ 11.99

**FLAT IRON STEAK\*** Broiled, topped with pico, demi glace, mashed potatoes, seasonal vegetables ■ 17.99

## FROM OUR VERTICAL ROTISSERIE

### ALL NATURAL MEATS

Gluten Free, No MSG

**CHICKEN YEEROS SANDWICH\*** Tomatoes, red onions, tzatziki, grilled pita, fries or Aegean slaw ■ 9.99

**BLACK ANGUS BEEF YEEROS SANDWICH\*** Tomatoes, red onions, tzatziki, grilled pita, fries or Aegean slaw ■ 10.99

**CHICKEN YEEROS PLATE\*** Topped with tomatoes and red onions, tzatziki, Greek salad, Bistro rice, grilled pita ■ 12.49

**BLACK ANGUS BEEF YEEROS PLATE\*** Topped with tomatoes and red onions, tzatziki, Greek salad, Bistro rice, grilled pita ■ 12.99

**BIFTEKI GRILLER PLATE\*** Made from fine cuts of beef and lamb, minced and mix with fresh herbs and spices, topped with tomatoes, red onions, tzatziki, Greek salad, Bistro rice, grilled pita ■ 12.99

**FETA BIFTEKI GRILLER PLATE\*** Bifteki stuffed with feta, topped with tomatoes, red onions, tzatziki, Greek salad, Bistro rice, grilled pita ■ 12.99

## BISTRO SALADS

**GREEK SALAD\*** Tomatoes, cucumbers, red onions, Imported feta, Taygetos oregano, evoo ■ 8.99

**Add Chicken Yeeros** ■ 3.99 **Beef Yeeros** ■ 4.49  
**Grilled Salmon** ■ 5.99

**CRANBERRY CHICKEN SALAD\*** Topped with roasted chicken, sundried cranberries, mixed greens, tomatoes, feta, red grapes, walnuts, Balsamic vinaigrette ■ 12.99

**ADOBO CHICKEN SALAD\*** Roasted chicken breast, avocado, tomatoes, toasted pumpkin seeds, Bacon bits cheddar cheese, chipotle ranch ■ 12.99

**SALMON SPINACH SALAD\*** Grilled salmon, tomatoes, almonds, cucumbers, feta, avocado, chick peas, roasted red peppers, raspberry vinaigrette ■ 13.99

**BEEF SALAD\*** Black Angus Beef Yeeros, bacon bits, avocado, crispy onions, tomatoes, feta, mixed greens, ranch dressing ■ 13.99

**STACKED CARNITAS ENCHILADA** Between corn tortillas, roasted pork, cheddar, onion, cilantro, topped with Tomatillo salsa, bistro rice, beans charros ■ 12.99

**STACKED CHICKEN CHIMICHANGA** Roasted chicken, chilis, cheese, between crispy corn tortillas, Green chili, guacamole, bistro rice, beans charros ■ 12.99

**BURRITO DELUXE** Roasted pork, beans, chilis, wrapped in a flour tortilla, smothered with our green chili, guacamole, rice, shredded lettuce, pico ■ 12.99

**LAMB CHOPS\*** (5) Lemon-oregano-evoo marinated chops, fries, Aegean slaw ■ 18.99

**CHICKEN PICCATA** Sauteed chicken breast, lemon caper sauce, Bistro rice, seasonal vegetables ■ 14.99

**FIRE GRILLED ATLANTIC SALMON\*** Ancho-agave sauce, Bistro rice, seasonal vegetables ■ 16.99

**MEDITERRANEAN PASTA** Asparagus, tomatoes, Kalamata olives, feta, oregano, evoo, lemon, Linguini pasta ■ 11.99  
With roasted chicken ■ 14.99

**VEGGIE PLATE** Spanakopita, dolmas, hummus, Scordalia, pita ■ 11.99

\$2.50 Split Charge 18% Gratuity added to parties of 6 or more.

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness

# CITRON BISTROWINES

ALL WINES ARE LISTED FROM LIGHTEST TO FULLEST BODY

## BUBBLES

	GLASS	BOTTLE
Freixenet, Cava, Spain 187ml	6.50	
Lunetta, Prosecco, Italy 187ml	7.50	
Gloria Ferrer, Blanc De Noir, Sonoma County		32.00

## INTERESTING WHITES

Salmon Creek, Pinot Grigio, CA	6.00	23.00
Hogue, Riesling, Washington	7.00	27.00
Ruffino Lumina, Pinot Grigio, Italy	8.50	32.00
Murphy Goode, Sauvignon Blanc, CA	7.00	27.00
Salmon Creek, White Zinfandel, CA	6.00	23.00

## CHARDONNAY

Salmon Creek, CA	6.00	23.00
Meiomi, CA	8.50	33.00
La Crema, Monterey, CA	9.90	38.00
Kendall Jackson, VR, Sonoma County	9.00	34.00

## PINOT NOIR

Parducci, CA	8.00	31.00
Farm to Table, Australia	9.00	34.00
Jackson Estate, Anderson Valley, CA		42.00
La Crema, Willamette Valley, Oregon		44.00

## MERLOT

Salmon Creek, CA	6.00	23.00
Clos du Bois, CA	8.50	32.00
Kendall Jackson VR, CA	9.50	39.00
Rodney Strong, Sonoma, CA		40.00

## OTHER REDS

El Portillo Malbec, Argentina	7.00	27.00
Cline, Mourvedre, CA	9.00	34.00
Montgras Reserve, Cab/Syrah, Chile	8.00	31.00
Hahn Red Blend, Grenache/Syrah/Mourvedre, CA	9.00	34.00
Edmeades, Zinfandel, Mendocino, CA	9.00	34.00
Layer Cake, Malbec, Argentina		39.00

## CABERNET SAUVIGNON

Salmon Creek, CA	6.00	23.00
Hahn Family Wines, Estate, CA	9.00	34.00
Murphy Goode, Alexander Valley, CA	10.00	40.00
Liberty School, Paso Robles	8.00	31.00
Rodney Strong, Sonoma, CA		40.00



## SPECIALTY DRINKS

**MOSCOW MULE** Van Gogh Vodka, Rocky Mountain natural ginger beer, fresh lime, (Served in a copper mug) ■ 7.95

**BULL BREEZE** Corazon Silver, Red Bull Tropical, Pineapple and Cranberry juice ■ 7.95

**LEMON DROP** Svedka Vodka, fresh lemon juice, sugar rim ■ 7.50

**JALAPEÑO MARGARITA** Arta silver tequila, fresh jalapeño & lime juice, agave nectar ■ 7.50

**PEACH MULE** Van Gogh Peach Vodka, Peach Puree, Ginger Beer, lime ■ 7.95

**BISTRO MANHATTAN** Buffalo Trace, Sweet Vermouth, orange bitters ■ 7.95

**LIQUID THERAPY** Van Gogh Vanilla vodka, Kapali Coffee Liqueur, St. Brendans Irish Cream, Godiva Chocolate Liqueur ■ 8.95

**MANDARIN MARTINI** Svedka Clementine Vodka, Cointreau, Mandarin Oranges ■ 7.95

**GRAPEFRUIT-JALAPEÑO MARTINI** Svedka Grapefruit - Jalapeño Vodka, Red Bull Tropical, jalapeño puree ■ 7.50

## CITRON BISTRO BEERS

### ON DRAUGHT ■ 4.50

Man Beer  
Full Sail Amber

Stella Artois  
Deschutes Chain Breaker

### CRAFT BEERS ■ 4.50

Goose Island - Honkers Ale-NY  
Fat Tire-Fort Collins  
Odell's IPA - Fort Collins  
Steamworks Colorado Kolsch - Durango  
New Belgium Glutiny - Gluten Free

### BOTTLED BEERS

4.00	4.50
Coors Light	Corona
Budweiser	Dos Equis
Bud Light	Guinness
Michelob	Heineken
Miller Light	Hillas
Blue Moon	Kaliber (NA)

## SOFT DRINKS

**FRESH SQUEEZED ORANGE JUICE** ■ 3.00 **LEMONADE** ■ 2.50

**REPUBLIC TEA** Raspberry Quince / Peach Decaf / Pomegranate Green Tea ■ 3.95

**ROCKY MOUNTAIN NATURAL** Root Beer / Ginger Beer ■ 3.25

**CAPPUCCINO HOT OR ICED** ■ 3.00