

SMALL PLATES

ROASTED FETA Imported Greek feta, topped with roasted tomatoes and garlic, pita ■ 7.99

STUFFED PEPPERS Mini red and yellow peppers stuffed with mizithra and feta cheese, roasted peppers, tomatoes and garlic ■ 7.99

SPICY HUMMUS Chick peas, tahini, citrus, piquillo peppers, Cretan evoo, pita ■ 6.99

FRIED CALAMARI Herb aioli and fresh tomato dipping sauce ■ 9.99

AVOCADO FRIES Panko coated, chipotle aioli ■ 7.99

SPANAKOPITA Spinach, leeks, feta, tzatziki ■ 6.99

LAMB LOLLIPOPS* Lemon pepper, Taygetos oregano ■ 10.99

HANDMADE GUACAMOLE Roasted tomato salsa, tortilla chips ■ 7.99

SPICY FETA Imported feta & spicy red peppers spread, jalapeño slices, pita ■ 6.99

TIROPITA Feta & kefalotyri cheese in phyllo, Cretan honey, pan seared sesame seeds ■ 6.99

COCONUT SHRIMP Coconut crusted, mango-orange dipping sauce ■ 8.99

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

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

BISTRO SANDWICHES

LAMB SLIDERS*- Red onions, lettuce, tomato, imported feta, tzatziki ■ 10.99 With fries or coleslaw ■ 12.99

CITRON BURGER* 8oz natural angus, cheddar, Applewood smoked bacon, caramelized onions, mushrooms, avocado, brioche bun, fries or coleslaw ■ 11.99

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

ADD: Swiss, Havarti, American cheese, caramelized onions, pickled jalapenos, sauteed mushrooms ■ 0.75 each

ADD: Applewood smoked Bacon, Avocado ■ 1.00 each

FRENCH DIP* Thinly sliced roast beef, crispy ciabatta roll, Au-jus, fries or coleslaw ■ 12.99

PORK SANDWICH Tender roasted pork, pickled jalapenos, avocado, mayo, lettuce, tomato, ciabatta roll, fries or coleslaw ■ 9.99

BLTA SANDWICH Applewood smoked bacon, avocado, lettuce, tomato, mayo, grilled rustic whole wheat bread, fries or coleslaw ■ 9.99

CALIFORNIA TURKEY AVOCADO Roasted turkey slices, Swiss, Applewood smoked bacon, avocado, lettuce, tomato, brioche bun, herb aioli, fries or coleslaw ■ 11.99

CHICKEN CLUB Chargrilled chicken breast, Havarti, Applewood smoked bacon, lettuce, tomato, herb aioli, ciabatta bun, fries or coleslaw ■ 12.99

Citron Bistro

BISTRO SALADS

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

ADD: Roasted Chicken ■ 3.99 Lamb & Beef Yeeros ■ 4.99
Chicken Yeeros ■ 3.99 Grilled Salmon* ■ 5.99
Beef Souvlaki* ■ 4.49

CRANBERRY CHICKEN SALAD Roasted chicken, sundried cranberries, mixed greens, tomatoes, feta, red grapes, walnuts, Balsamic vinaigrette ■ 12.99

ADOBO CHICKEN SALAD Roasted chicken, avocado, tomatoes, pepitas, bacon bits, cheddar cheese, chipotle ranch ■ 12.99

CHILI SALMON SPINACH SALAD* Chili spiced grilled salmon, tomatoes, almonds, cucumbers, feta, chick peas, avocado, roasted red peppers, raspberry vinaigrette ■ 14.99

BEEF SALAD* Beef Souvlaki, bacon bits, avocado, crispy onions, tomatoes, feta, mixed greens, ranch dressing ■ 13.99

FROM OUR VERTICAL ROTISSERIE

BEEF & LAMB YEEROS SANDWICH Tomatoes, red onions, tzatziki, grilled pita, fries or coleslaw ■ 10.99

CHICKEN YEEROS SANDWICH Tomatoes, red onions, tzatziki, grilled pita, fries or coleslaw ■ 9.99

BEEF & LAMB YEEROS PLATE Topped with tomatoes, red onions, tzatziki, Bistro rice, Greek salad, pita ■ 12.99

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

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

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

CITRON FAVORITES

Add a side House Salad or cup of soup ■ 2.99

BEEF SOUVLAKI PLATE* Beef tender cubes marinated and grilled, lemon-oregano sauce, Bistro rice, Greek salad, pita ■ 14.99

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

FLAT IRON STEAK Broiled, Pico de Gallo, mashed potatoes, seasonal vegetables ■ 17.99

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

LAMB CHOPS* Charbroiled chops, lemon pepper-oregano-evoo, fries, Greek salad ■ 18.99

VEGGIE PLATE Spanakopita, tiropita, dolmades, spicy hummus, tzatziki, pita ■ 12.99

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

TEQUILA CHICKEN PASTA Roasted chicken breast, roasted red peppers, onions, chilis, mushrooms, tequila, lime juice, cream, fettuccini ■ 14.99

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

FIRE GRILLED ATLANTIC SALMON* Ancho-agave sauce, Bistro rice, seasonal vegetables ■ 17.99

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

\$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

CITRONBISTROWines

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	7.50	28.00
Kim Crawford, Sauvignon Blanc, NZ	10.00	39.00
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	10.00	39.00
Kendall Jackson, VR, Sonoma County	9.00	34.00

PINOT NOIR

Mark West, CA	8.00	31.00
Farm to Table, Australia	9.00	34.00
Jackson Estate, Anderson Valley, CA	9.50	37.00
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	37.00
Rodney Strong, Sonoma, CA		40.00

OTHER REDS

El Portillo Malbec, Argentina	7.00	28.00
Cline, Mourvedre, CA	9.00	34.00
Hahn Red Blend, Grenache/Syrah, CA	9.00	34.00
Edmeades, Zinfandel, Mendocino, CA	9.00	34.00
The Dreaming Tree Red Crush, Red Blend, North Coast, CA	9.00	34.00

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	39.00
Liberty School, Paso Robles	8.00	30.00
Rodney Strong, Sonoma, CA		40.00



SPECIALTY DRINKS

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

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

JALAPENO MARGARITA Corazon silver tequila, fresh jalapeno & lime juice, agave nectar ■ 7.50

PEACH MULE Peach Svedka Vodka, Peach Puree, Ginger Beer, lime ■ 7.95

BLUEBERRY DROP Citron vodka, blueberry puree, lemon-lime, sugar rim ■ 7.50

LIQUID THERAPY Vanilla vodka, Kapali Coffee Liqueur, St. Brendans Irish Cream, Godiva Chocolate Liqueur ■ 8.50

MANDARIN MARTINI Clementine Vodka, Triple Sec, Mandarin Oranges ■ 7.50

BISTRO MANHATTAN Beam Black, Sweet Vermouth, Orange Bitters ■ 7.95

THE REFRESHER Grapefruit Jalapeno vodka, Red Bull Tropical, fresh jalapeno ■ 7.50

PRICKLY PEAR MOJITO Don Q Cristal Rum, Prickly Pear Puree, fresh mint, lime juice ■ 7.50

CITRONBISTROBEERS

ON DRAUGHT ■ 4.50

Man Beer Stella Artois
Full Sail Amber Blue Moon Belgian White

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
Angry Orchard	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