

STARTERS

REDHEAD CREAMERY CHEESE CURDS V	10	YOGURT AND HERBS DIP V	8
Panko, local beer batter, house made ketchup		Fresh yogurt, chives, shallot, garlic, parsley, tarragon, double crème, hazelnut oil, sea salt, toasted baguette	
CHICKEN WINGS GF	13	WHITE BEAN HUMMUS & BABA GANOUSH V	6
Your choice of dry rub, buffalo or chili-ginger		Toasted baguette, fried pita	
CRAB CAKES	16	DEVILED EGGS GF	7
Lump crab, panko, Dijon mustard, herbs, mango corn chutney		Guanciale, mustard, pickled red onion, hot sauce	

SOUPS & SALADS

TOMATO BISQUE V	7/9	BURGUNDY BIBB LETTUCE V	8
Roasted tomato, basil oil, garlic croutons		Fines herbs, Pecorino, lemon vinaigrette	
Add 1/2 grilled cheese	3	QUINOA, STRAWBERRY, KALE SALAD V GF	10
		Cashew, coconut pesto	
FEATURED SOUP OF THE DAY	6/8	LITTLE GEM LETTUCE V GF	7
CITIZEN SALAD	13	House made buttermilk ranch, tomato, pickled red onion	
Lettuce, iceberg, tomato, avocado, crispy bacon, hard boiled egg, chicken, Red Table Royal ham, Amablu cheese, corn, house made buttermilk ranch		ENDIVE & ARUGULA SALAD V GF	9
BUFFALO SHRIMP SALAD	14	Minnesota apple, Idizabal cheese, marcona almonds, quince vinaigrette,	
Minnesota Amablu cheese, compressed celery		ADD GRILLED CHICKEN 5	ADD SAUTÉED SHRIMP 9
SESAME GINGER CHICKEN SALAD	12	ADD GRILLED SALMON 7	ADD CRISPY BACON 5
Soba noodles, bell peppers, cilantro, cucumber, sesame dressing		ADD GRILLED STEAK 10	

Citizen **EXPRESS LUNCH**

Your choice of 2. Served with house made potato chips, seasonal fruit and a non-alcoholic beverage \$15

CUP OF SOUP

TOMATO BISQUE

SOUP OF THE MOMENT

SMALL SALAD

ENDIVE & ARUGULA SALAD

LITTLE GEM LETTUCE

BURGUNDY BIBB LETTUCE

QUINOA, STRAWBERRY, KALE SALAD

1/2 SANDWICH

CITIZEN SLIDER

GRILLED CHEESE

TURKEY CLUB

GRILLED SALMON BAHN MI

Served with your choice of French fries, mixed greens or seasonal fruit

SANDWICHES

LOBSTER CLUB	19	HOUSE MADE CORNED BEEF SANDWICH	16
Avocado, tarragon aioli		Cabbage, gruyere, Russian dressing	
REDHEAD BURGER	15	TURKEY CLUB	14
Redhead garlic cheddar, sherried onions, pancetta jam		Applewood smoked bacon, avocado, lettuce, tomato, whole grain mustard aioli	
CITIZEN BURGER	13	SOUTHWEST BLACK BEAN BURGER V	14
Thyme, shallot, red wine butter, American cheese		Avocado, mango relish, chipotle crema	
GRILLED CHEESE V	11	PORK CARNITAS	10
Aged cheddar, goat cheese, American, tomato, balsamic reduction		Pulled pork, purple slaw, queso fresco, slow cooker salsa, cilantro,	
Add crispy bacon	3	GRILLED SALMON BAHN MI	15
GRILLED CHICKEN SANDWICH	13	Open face, Jalapeno pickled carrot, daikon, cucumber, cilantro & Kewpie	
Swiss cheese, bacon, herb aioli, arugula, pickled onion			

ENTREES

CEDAR PLANKED SALMON GF	20	HERB ROASTED CHICKEN GF	19
Blackberry, red beets, balsamic, asparagus		Brown butter sweet potato, local maple, Brussel sprouts	
BEEF TENDER LOIN FILET	34	MAC & CHEESE <i>option for V</i>	10
6 oz. beef tenderloin, asparagus, Bearnaise		Cavatappi, motley cheese sauce, your choice of grilled chicken or pancetta	

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, and shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

V vegetarian selection **GF** gluten-free selection

Citizen

MODERN AMERICAN CUISINE & BAR

WHITE

		6oz	9oz	Btle
<i>Chardonnay</i>	Sycamore Lane, California	6	9	28
<i>Chardonnay</i>	Trinity Oaks, California	8	11	32
<i>Chardonnay</i>	Sainte Michelle Estate, Columbia Valley, Washington	13	18	53
<i>Chardonnay</i>	Pine Ridge, Dijon Clones, , Carneros	16	21	67
<i>Chardonnay</i>	Ardèche, Louis Latour, France	11	16	47
<i>Dogajolo Bianco</i>	Carpineto, Toscano, Italy	15	21	59
<i>Sauvignon Blanc</i>	Wairau River, Marlborough, New Zealand	14	19	57
<i>Sauvignon Blanc</i>	Cloudfall, Monterey, California	12	17	55
<i>Sauvignon Blanc</i>	Domaine de Gournier, Costières de Nîmes, France	11	14	39
<i>Sauvignon Blanc</i>	Lapostolle, Valle del Rapel Chile	10	14	38
<i>Pinot Grigio</i>	Trinity Oaks, California	8	12	28
<i>Pinot Grigio</i>	Esperto by Livio Felluga, Italy	11	15	42
<i>Riesling</i>	SeaGlass, Monterey County, California	10	14	39
<i>Riesling</i>	Sainte Michelle Estate, Columbia Valley, Washington	12	17	48
<i>Semillon</i>	Les Hauts de Lagarde Blanc, Bordeaux, France	11	16	47
<i>Cinsault</i>	Champs de Provence, Cotes de Provence France	14	20	57
<i>White Zinfandel</i>	Montevina, California	7	10	32

RED

		6oz	9oz	Btle
<i>Barolo</i>	Buon Padre, Viberti Giovanni, Italy	-	-	125
<i>Cabernet Sauvignon</i>	Sycamore Lane, California	7	10	29
<i>Cabernet Sauvignon</i>	Trinity Oaks, California	8	11	33
<i>Cabernet Sauvignon</i>	Joel Gott, California	16	23	69
<i>Cabernet Sauvignon</i>	Lapostolle, Valle del Rapel, Chile	12	17	45
<i>Cabernet Sauvignon</i>	14 Hands, Sainte Michelle Wine Estates, Washington	14	20	51
<i>Cabernet Sauvignon</i>	Kaiken, Argentina	13	19	47
<i>Chianti Classico</i>	Luiano, Italy	15	21	70
<i>Merlot</i>	Sycamore Lane, California	7	10	29
<i>Merlot</i>	Trinity Oaks, California	8	11	33
<i>Merlot</i>	Red Diamond, Sainte Michelle Wine Estates, Washington	12	17	48
<i>Merlot</i>	Toad Hollow, Russian River, California	11	16	41
<i>Merlot</i>	Chateau Timberlay, Bordeaux, France	16	23	45
<i>Pinot Noir</i>	Sycamore Lane, California	7	10	29
<i>Pinot Noir</i>	Trinity Oaks, California	8	11	33
<i>Pinot Noir</i>	Meiomi, Central Coast, California	16	24	69
<i>Pinot Noir</i>	Tangley Oaks, Sonoma Coast, California	15	22	65
<i>Pinot Noir</i>	Cloudfall, Monterey, California	12	17	55
<i>Malbec</i>	Piatteli, Premium Reserve, Mendoza, Argentina	13	18	52
<i>Malbec</i>	Tamari, Mendoza, Argentina	9	13	39
<i>Malbec</i>	Aime, Mendoza, Argentina	11	16	45
<i>Grenache</i>	Chapoutier Belleruche, Côtes du Rhône, France	12	17	32
<i>Valpolicella Superiore</i>	Cesari Mara, Ripasso, Cavaion Veronese	-	-	85

DRAFT BEER

		16oz	22oz			16oz	22oz
<i>Leuven, Belgium</i>	Stella Artois - Belgian Pale Lager	6.5	9	<i>Golden, CO</i>	Coors Light	6	8.5
<i>Saint Paul, MN</i>	Tin Whiskers Wheatstone Bridge - American Wheat	6.5	9	<i>Dublin, Ireland</i>	Guinness - Dry Nitro Stout	8	10
<i>Minneapolis, MN</i>	Surly Hell - German styled Lager	6	8.5	<i>Saint Paul, MN</i>	Tin Whiskers Short Circuit Nitro - Chocolate Milk Stout	6.5	9
<i>Minneapolis, MN</i>	Surly Furious - Midwest IPA	7	9.5	<i>Spring Valley, MN</i>	Loon Juice - Dry Honeycrisp Cider	6	9
<i>Kalamazoo, MI</i>	Bell's Two Hearted - Unfiltered IPA	7	9.5	<i>Fort Collins, CO</i>	New Belgium Fat Tire - Balanced Amber Ale	6.5	9
<i>Saint Paul, MN</i>	Summit EPA - English Pale Ale	7	9.5	<i>New Ulm, MN</i>	Schells Firebrick - Vienna Lager	6	8.5
<i>Minneapolis, MN</i>	Grain Belt Nordeast - American Amber Lager	7	9.5	<i>Minneapolis, MN</i>	Fulton 300 - West Coast IPA	7	9.5
<i>Saint Louis, Missouri</i>	Bud Light	6	8.5				