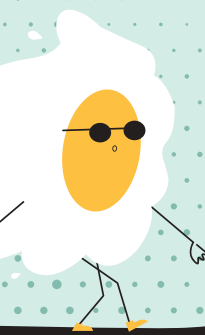


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FAST & COFFEE

YOURSELF IN &...

DREAM
BETTER
KIE



BUT FIRST, CATCH YA
BEVYS ON THE FLIP
SIDE....

Liquid Confidence

+21 ONLY, SORRY KIDDOS!

FLUFFY COCKTAILS

Classic cocktails made with our fresh pressed fluffy juice. Highly recommended

	Whipped Paloma	\$16	
	Whipped pink grapefruit juice gets a Tequila Hug, lime, salt		
	Fluffy Pineapple Marg	\$16	
	Whipped pineapple juice, lime, Espolon blanco, black lava salt		
	Golden Hour	\$16	
	Whipped orange juice, Tito's vodka & Aperol		
	Cloud Nine	\$16	
	Zubrowka vodka, bison grass, cloudy green apple		
	Whipped Negroni	\$16	
	Hendricks gin, campari, whipped orange		

COFFEE & NON-ALCOHOL



Want iced?
Adding ice to
hot stuff makes
hot stuff iced

FLUFFY JUICE

100% fruit juice, pressed to order in our Fluff machine

Fluffy Orange	\$7	Fluffy Grapefruit	\$7
Fluffy Pineapple-Green	\$7	Fluffy Pineapple	\$7

HOT STUFF

	small	large		
Drip Coffee	\$3.75	\$4.25	Flat White	\$4.75
Espresso		\$3.75	Latte	\$5.25
Americano		\$3.75	Mocha	\$5.75
Macchiato		\$4.25	Hot Chocolate	\$5.00
Cortado		\$4.50	Chai Latte	\$5.50
Cappuccino		\$4.75	Loose Leaf Tea	\$4.5

Milks: Whole, Skim, Oat, Almond, Soy

Syrup: Vanilla, Caramel, Hazelnut (+\$0.75)

WINE AND BUBBLES

Rosé, Luberon, France	\$13
Prosecco, Veneto - Italy	\$13
Sauvignon Blanc, Casablanca Valley	\$13
Malbec, Mendoza - Argentina	\$13

UPLIFTING

Cocktails that will leave you soaring like a cloud

Aussie Spiked Ice Tea	\$15		St Germain Spritz	\$15
Vodka, triple sec, kiwi puree, lime juice,			Elderflower liqueur, citrus, prosecco, club soda	
Aperol Spritz	\$15		Kiwi Margarita	\$15
Aperol, prosecco, club soda			Tequila, kiwi puree, triple sec, lime juice	
Cucumber Gin Gimlet	\$16		Espresso Martini	\$16
Tanqueray gin, citrus, elderflower, cucumber			Titos, Mr. Black coffee liqueur, espresso	

FROZENNN

Frozen Pineapple Marg \$15

Our favorite frozen cocktail, made with fresh pressed fluffy pineapple juice

BEER

Narragansett Lager, RI	\$7
Six Point Crisp, Brooklyn	\$7
Austin Pineapple Cider, TX	\$8

SALT OF THE EARTH

Earthy elixirs, reviving your spirits

Bloody Mary	\$15
Tito's vodka, tomato juice, citrus, fresh horseradish, pickles, smoked salt	

MIMOSA MEDLEY

Fact: Without mimosa, it is not brunch.

Mimosa Classic	\$12
Grapefruit Mimosa	\$12
Rosé Mimosa	\$12
Peach Mimosa	\$12
MIMOSA FLIGHT...PIEZ ANY 3	\$18

WELLNESS LATTES

Velvet Latte	\$6
Golden Latte	\$6
Matcha Latte	\$6

*all served on almond milk

COLDIES

	small	large		
Cold Brew	\$4.75	\$5.25	Kombucha	\$8.00
Iced Tea	\$4.50	\$5.00	Mexican Coke	\$4.00
Fresh Lemonade	\$4.50	\$5.00		
Arnold Palmer	\$4.50	\$5.00		
Peach Lemonade	\$4.50	\$5.00		

SPECIALTIES ;)

Nitro Caramel Iced Latte	\$6.50
Double shot of espresso, salted caramel syrup and milk of your choice. Served with a peanut crumble garnish	

Citize

LEGENDARY BREAKF

STRAP YOUR

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Beaut!

Light Delights

v, vege, df



Blueberry & Coconut Bircher Muesli \$13.75

Overnight coconut milk soaked oats, blueberries and agave topped with blueberry compote, seasonal fruit and toasted almonds

vege

Granola & Yogurt Bowl \$13.75

Greek yogurt, chia-honey, house-baked granola, berries & banana

Toasts with the Most

vege



Smashed Avo Toast \$17.50

Avocado tossed with feta, lime, cilantro on top of thick cut multigrain toast. Garnished with pickled onion, radish, pumpkin seeds and beetroot hummus

Add Poached Egg \$3

Salmon Eggs \$19.25

Smoked salmon and two soft poached eggs on rye sourdough with dill yogurt and pickled red onion. Served with your choice of greens or hash browns (+\$2)

Add Avocado \$4.5

Hollandaise Heaven



BBQ Pulled Pork Benny \$21

BBQ pulled pork, soft poached eggs, pickled red onion, avocado, cilantro, chipotle hollandaise, pickled jalapeno served on our signature cheddar biscuit with best of season greens or hash browns (+\$2)

Eggs Benny Classic \$17.5

Thick cut smoked bacon, soft poached eggs, hollandaise, served on our signature cheddar biscuit with best of season greens or hash browns (+\$2)

Add Avocado \$4.5

Smoked Salmon Benny \$21.5

Smoked Atlantic salmon, poached eggs, avocado and hollandaise served on our signature cheddar biscuit with best of season greens or hash browns (+\$2)

vege

Smashing Avo Benny \$19.5

Smashed avocado, poached eggs, hollandaise, served on our signature cheddar biscuit, garnished with beet hummus and best of season greens or hash browns (+\$2)

Rise & Grind, Legends

Eggy Brekkies

vege

Morning Glory Bowl \$17.5

Couscous, kale, pickled cabbage, miso mushroom, avocado, feta, beet hummus, pumpkin seeds, poached egg, zaatar pita chips, lemon herb dressing

Chorizo Breakfast Burrito \$15.50

Scrambled egg, cheddar cheese, roasted chorizo, tomato, peppers, potato, pickled jalapeño, spinach and chipotle mayo on a handmade flour tortilla

vege

Vege Breakfast Burrito \$13.50

Scrambled egg, cheddar cheese, pickled cabbage, potato, avocado, spinach and chipotle mayo on a handmade flour tortilla

Add Bacon \$5

Classic Breakfast \$16.5

Eggs your way on sourdough or multigrain toast, plus your choice of bacon, chicken sausage or avocado. Served with your choice of greens or hash browns (+\$2)

vege

Eggs Your Way \$11.5

Eggs cooked your way with your choice of sourdough, multigrain, cheddar biscuit or hash browns

Pancakes & Frenchies

vege

Fluffy Pancakes \$18.5

Our signature house-made, triple stack fluffy pancakes, topped with Vermont maple butter

vege

Blueberry & Maple Pancakes \$19.25

Our signature house-made, triple stack fluffy blueberry pancakes, topped with Vermont pure maple-butter and served with wild blueberry compote

vege

Banana & Butterscotch Pancakes \$19.25

Our signature house-made, triple stack fluffy banana pancakes with caramelized banana, served with housemade butterscotch sauce and mascarpone

vege

Pancake Your Way \$12.5 EA

Pick your pancake (banana, blueberry or plain), and pick two toppings (banana, berries, blueberry compote, butterscotch, eggs, bacon, chicken sausage)

Add Pancake Stack \$6

vege

French Toast Classic \$15.5

Fried crispy brioche, mascarpone, berries and Vermont maple butter

vege

Banana Bread French Toast \$17.5

Maple banana bread French toast, caramelized banana, mascarpone, miso butterscotch, black sesame soy powder, garnished with mint

vege

Golden French Toast \$17.5

Fried crispy brioche, golden vanilla mascarpone blueberry compote, maple butter, peanut brittle crunch



Smoked Bacon \$5
Poached Egg \$3
Scrambled Eggs \$5
Sourdough Toast \$5

Chicken Sausage \$6
Smoked Salmon \$6
Avocado \$4.5
Side Salad \$5



Cast Iron Chorizo Baked Eggs \$18.5

Chorizo sausage, poached eggs, red pepper, potato, cannellini bean, feta, spinach, toasted almonds, aioli, pickled onion. Served with toasted sourdough

Add Bacon \$5

Green Goddess Shakshuka \$17

Tomatillo, poblano, cannellini beans, kale, spinach, dill yogurt, feta, poached eggs, pickled onion, pumpkin seeds, served with zaatar pita chips

Add Bacon \$5



Big Brekkie \$24.5

Two poached eggs, multigrain toast, bacon, chicken sausage, smashed avocado, chorizo baked beans and hash browns, topped with a herb and fresno chili garnish

vege

Plant Powered Big Brekkie \$22.5

Two poached eggs, multigrain toast, smashing avocado, feta, hash browns, miso mushrooms, pickled cabbage, verde baked beans, topped with a herb and fresno chili



Cheddar Biscuit Brekkie Sandwich \$17.5

Soft scrambled eggs, cheddar cheese, thick cut bacon and house-made tomato chutney on a fresh baked cheddar-chive biscuit. Served with your choice of greens or hash browns (+\$2)

Add Avocado \$4.5

Sausage & Egg Cheddar Biscuit Sandwich \$18.5

Soft scrambled eggs, cheddar cheese, chicken sausage, house-made tomato chutney on a fresh baked cheddar-chive biscuit. Served with your choice of greens or hash browns (+\$2)

Add Avocado \$4.5

The Vegemite Experience



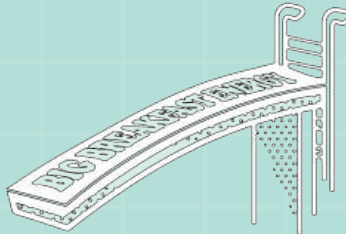
Vegemite Flight \$10
Vegemite on our cheddar biscuit three ways; with butter, with cheese and with smashed avocado

vege

Peckish?

Cheddar Biscuit \$5.5
Side Fruit \$5
Potato Hashbrowns \$6.5
Two Fried hashbrowns seasoned with spices & dipping sauce

A CITIZENS
FAVORITE!



Salads



v, vege, df, gf

Wellness Bowl \$17.5

Chopped kale, spinach, chilled red quinoa, avocado, pickled beet, pickled cabbage, lemon herb dressing

Add Smoked Salmon \$4

df

Miso Chicken \$18.75

Kale, wild rice, braised chicken, blueberries, radish, sesame almonds, miso vinaigrette

Add Avocado \$4.5



Harissa Chicken \$19

Grilled Harissa chicken, couscous, roasted vegetables, pomegranate, kale, herbs, medjool dates, pistachio, balsamic vinaigrette garnished with greek yogurt, zaatar and lemon

Add Avocado \$4.5



Farmers' Bowl \$18

Kale, wild rice, pulled chicken, green apple, radish, chopped dates, feta, balsamic vinaigrette, toasted almonds

vege

Shroom Shroom Bowl \$17.5

Kale, wild rice, basil, portabello mushroom, pickled beet, pickled cabbage, toasted almond, miso vinaigrette, citrus

For parties of 6 or more, an gratuity of 20% will be added to your party. If you would like this removed, please let your server know

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition