



Rise & Grind, Legends

Light Delights

v, vege, df



Blueberry & Coconut Bircher Muesli

\$12.75

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

vege

Granola & Yogurt Bowl

\$11.50

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

Toasts with the Most

vege



Citizens's Famous Smashed Avo

\$16.50

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 \$2.00

*Salmon Eggs

\$17.25

Smoked salmon and two soft poached eggs on rye sourdough with dill yogurt and pickled red onion. Served with seasonal greens or hash browns (+\$1)

Add Avocado \$3.50



Hollandaise Heaven

*BBQ Pulled Pork Benny

\$17.75

BBQ pulled pork, soft poached eggs, pickled red onion, avocado, cilantro, chipotle hollandaise, pickled jalapeño served on our signature cheddar biscuit with seasonal greens or hash browns (+\$1.00)

Add Avocado \$3.50



*Smoked Salmon Benny

\$18.00

Smoked atlantic salmon, poached eggs, avocado and hollandaise served on our signature cheddar biscuit with seasonal greens or hash browns (+\$1.00)

Add Avocado \$3.50

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*Eggs Benny Classic

\$15.50

Thick-cut smoked bacon, soft poached eggs, hollandaise, served on our signature cheddar biscuit with best of seasonal greens or hash browns (+\$1.00)

Add Avocado \$3.50

*Smashing Avo Benny

\$16.50

Smashed avocado, poached eggs, hollandaise, served on our signature cheddar biscuit, garnished with beet hummus and seasonal greens or hash browns (+\$1.00)

Add Avocado \$3.50

Eggy Brekkies

make it vegan \$1.50

Classic Breakfast

\$13.50

Eggs your way, sourdough toast and your choice of bacon, chicken sausage or avocado

Add Hash Browns \$5.25

vege

make it vegan \$1.50

Eggs Your Way

\$10.50

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

vege

*Morning Glory Bowl

\$16.00

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

Chorizo Breakfast Burrito

\$14.00

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

vege

make it vegan \$1.50



Vege Breakfast Burrito

\$13.50

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

Add Bacon \$3.75

Pancakes & Frenchies

vege

Banana & Butterscotch

\$15.75

Our signature housemade fluffy banana pancake with caramelized banana, served with housemade butterscotch sauce and mascarpone

vege

French Toast Classic

\$13.75

Fried crispy brioche, mascarpone, berries

vege

Banana Bread French Toast

\$15.50

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

vege

Golden French Toast

\$14.50

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

vege

Fluffy Pancakes

\$14.50

Our signature housemade fluffy pancake, topped with Vermont maple butter, berries, banana

vege

Pancakes Your Way

\$9.00 per stack

Pick your stack size, flavors & toppings:

- Fresh fruit
- Blueberry compote
- Maple Butter
- Butterscotch Sauce
- Eggs
- Caramelized banana
- Bacon
- Chocolate Pieces/ Chocolate sauce



Potato Hash browns

\$5.25

Two Fried hash browns seasoned with spices & dipping sauce

Fries w/ Yuzu Aioli

\$7.00

French fries seasoned with chicken salt, yuzu aioli

Chili Crunch Fries w/ Aioli

\$7.00

French fries seasoned with chili salt & chili crunch, aioli

*Poached Egg

\$2.50

Scrambled Eggs

\$4.00

Smoked Salmon

\$4.75

Smoked Bacon

\$4.00

Turkey Bacon

\$3.75

Chicken Sausage

\$5.75

Sourdough Toast

\$3.50

Cheddar Biscuit

\$4.50

Avocado

\$3.50

Side Fruit

\$4.50

Side Salad

\$5.00

Pickled Jalapeños

\$2.00

(Spice it up)



*Cast Iron Chorizo Baked Eggs

\$15.75

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

Add Bacon \$3.75

make it vegan \$1.50

*Green Goddess Shakshuka

\$15.50

Tomatillo, poblano, cannellini beans, kale, spinach, dill yogurt, feta, poached eggs, pickled onion, pumpkin seeds, Za'atar pita chips

Add Bacon \$3.75



*Big Brekkie

\$22.75

Two poached eggs, multigrain toast, bacon, chicken sausage, smashed avocado, chorizo baked beans and hash browns

vege

make it vegan \$1.50

*Plant Powered Big Brekkie

\$19.50

Two scrambled eggs, multigrain toast, smashed avocado, hash browns, pickled cabbage, verde baked beans, topped with an herb and Fresno chili garnish

make it vegan \$1.50



Cheddar Biscuit Brekkie Sandwich

\$16.50

Soft scrambled eggs, cheddar cheese, thick-cut bacon, and housemade tomato chutney on a fresh-baked cheddar-chive biscuit. Served with your choice of greens or hash browns (+\$1.75)

Add Avocado \$3.50

Sausage & Egg Cheddar Biscuit Sandwich

\$17.00

Soft scrambled eggs, cheddar cheese, chicken & apple sausage, and housemade tomato chutney on a fresh-baked cheddar-chive biscuit. Served with your choice of greens or hash browns (+\$1.75)

Add Avocado \$3.50

The Vegemite Experience



Vegemite Flight \$8.00
Vegemite on our cheddar biscuit three ways: with butter, with cheese and with smashed avocado

Farmer's Bowl

\$16.50

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

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Shroom Shroom Bowl

\$15.50

Kale, wild rice, basil, portobello mushroom, pickled beet, pickled cabbage, toasted almonds, miso vinaigrette, citrus

Add chicken \$5.00

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

Fried Chicky

Fried Chicken Biscuit

\$17.25

Cheddar-chive biscuit, yuzu aioli, pickled cabbage, pickled jalapeños, with chicken salted fries

Fried Chicken & Waffles

\$16.75

Buttermilk spiced fried chicken, house-baked waffles, served with Vermont maple butter, pickled jalapeños, pickled cabbage, toasted almonds

Burger Town



Double Brisket Burger

\$17.25

Double brisket patty, Vermont cheddar cheese, tomato, lettuce, sweet and spicy pickles, Citizens special sauce on a Marty seeded potato bun. Served with chicken salted fries

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Veggie Burger

\$16.00

Beyond burger patty, fresh tomato, lettuce, sweet and spicy pickles, Citizens special sauce on a Marty seeded potato bun. Served with salted fries

Add Cheese \$1.00 On a Toast \$16.75

*Fried Chicken Burger

\$16.75

Buttermilk fried chicken, yuzu aioli, lettuce, tomato, served on a Marty seeded potato bun with chicken salted fries

Add Cheese \$1.00

Burger with the lot

\$18.75

Aussie style double decker brisket, Vermont cheddar, pickled beets, bacon and egg, on a Marty seeded potato bun. Served with chicken salted fries



Salads



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Wellness Bowl

\$14.00

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

Add Smoked Salmon \$5.00

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Miso Chicken Bowl

\$16.25

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

Add Avocado \$3.50



Harissa Chicken Bowl

\$17.50

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

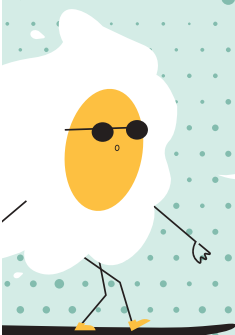
v = Vegan
vege = Vegetarian

df = Dairy Free
gf = Gluten Free

zen
NTROSE
AKFAST & COFFEE

URSELF IN &...

DREAM
BETTER
KKIE



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	\$14.00	
	Whipped pink grapefruit juice gets a Tequila Hug, lime, salt		
	Fluffy Pineapple Marg	\$14.00	
	Whipped pineapple juice, lime, Espolón blanco, black lava salt		
	Golden Hour	\$14.00	
	Whipped orange juice, Tito's vodka & Aperol		
	Cloud Nine	\$14.00	
	Żubrówka vodka, bison grass, fluffy apple juice		
	Whipped Negroni	\$14.00	
	Hendrick's gin, Campari, whipped orange		
	Troublemaker	\$14.00	
	Whipped fluffy pineapple & strawberry, Tito's, St-Germain, lime		

COFFEE & NON-ALCOHOL

SUPERFOOD SMOOTHIES

	Cacao Banana Bulk \$9	Melbourne Mocha \$8
	Banana, dates, peanut butter, cocoa syrup, almond milk	Banana, dates, cold brew, cocoa syrup & almond milk
	Add Protein \$2.00	Add Protein \$2.00
	Immun-Mango \$9	Sunburst Strength \$8
	Mango, yogurt, orange, lemon, agave, almond milk with a Tajin rim	Peanut Butter, banana, dates, spinach, orange, lemon, agave & almond milk
	Add Protein \$2.00	Add Protein \$2.00
	Purple Rain Fuel \$8	Green Goddess \$8
	Banana, pineapple, lemon, agave, blue matcha, yogurt & almond milk	Cucumber, spinach, matcha, pineapple, orange, lemon, agave & almond milk
	Add Protein \$2.00	Add Protein \$2.00

WINE AND BUBBLES

Rosé, Stemmari, Sicily, IT	\$12.00
Sparkling Wine, Silver Gate California, U.S	\$11.00
Sauvignon Blanc, Starborough, N.Z	\$12.00
Cabernet Sauvignon, Dark Horse, California, U.S	\$11.00

UPLIFTING

Cocktails that will leave you soaring like a cloud

Aussie Spiked Iced Tea	\$12.00
Vodka, triple sec, kiwi puree, lime juice, black iced tea	
Aperol Spritz	\$13.00
Aperol, prosecco, club soda	
Cucumber Gin Gimlet	\$14.00
Hendrick's gin, citrus, St-Germain, cucumber	

SALT OF THE EARTH

Earthy elixirs, reviving your spirits

Fresh Pressed Bloody Mary	\$13.00
Tito's vodka, fresh pressed tomato, citrus, fresh horseradish, pickles, smoked salt	
Michelada Mama	\$13.00
Dos Equis, house hot sauce, fresh tomato juice, citrus, spices	

BEER

Dos Equis Lager, Mexico	\$7.00
Shiner Bock, TX	\$7.00

MIMOSA MEDLEY

Fact: Without mimosa, it is not brunch.

Mimosa Classic	\$9.00
Dragonfruit Mimosa	\$9.00
Grapefruit Mimosa	\$9.00
Rosé Mimosa	\$9.00
MIMOSA FLIGHT ...PICK ANY 3	\$15.00

DRAFT NITRO COFFEE

Creamy perfection of our lattes infused with nitrogen for a chilled, frothy finish

Nitro Latte	\$6.25
Nitro Salted Caramel Latte*	\$6.50
Nitro Nutella Hazelnut Latte	\$6.50
Nitro Latte Float	\$7.00
Nitro Blue Matcha & Lavender Latte	\$7.00

Available on Oat or Whole milk

Add ice cream to any of the above! (\$1.00)

FLUFFY JUICE

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

Fluffy Orange	\$6.50
Fluffy Pineapple	\$6.50
Fluffy Grapefruit	\$6.50
Fluffy Clean Green Machine	\$6.50

WELLNESS LATTES

Matcha Latte	\$5.50
Ceremonial grade matcha	
Blue Matcha & Lavender	\$5.50
Served on almond milk	

HOT STUFF

	small	large		
			Drip Coffee	\$3.00 \$3.50
			Espresso	\$3.50
			Americano	\$3.50
			Macchiato	\$4.00
			Cortado	\$4.25
			Cappuccino	\$4.50
			Flat White	\$4.50
			Latte	\$4.75
			Mocha	\$4.75
			Hot Chocolate	\$4.75
			Chai Latte	\$4.75
			Loose Leaf Tea	\$3.75

Milks: Whole, Skim, Oat (+\$1.00), Almond (+\$1.00), Soy (+\$0.50)
Syrup (+\$0.75): Vanilla, Caramel, Hazelnut, Honey, Lavender

sugar free caramel & vanilla available

COLDIES

	small	large		
			Cold Brew	\$4.00 \$4.50
			Iced Tea: Black or Hibiscus	\$4.50
			Fresh Lemonade	\$4.50
			Arnold Palmer	\$4.50
			Orange Juice	\$3.75
			Mexican Coke	\$4.50
			Topo Chico	\$2.75
			Affogato Classic	\$5.00
			Double shot of espresso poured over a scoop of vanilla bean ice cream	
			Aussie Iced Coffee	\$6.00
			Double shot of espresso poured over 2 scoops of vanilla bean ice cream, topped with cold milk of your preference. Topped with cocoa powder	

Citi
OF MON
LEGENDARY BRE

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BREN