



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

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Granola & Yogurt Bowl \$11.50
Greek yogurt, chia-honey, house-baked granola, berries & banana

Toasts with the Most

vege



Citizens' 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 \$2.5

Salmon Eggs \$17.25
Smoked salmon and two soft poached eggs on rye sourdough with herbed cream cheese and pickled red onion. Served with best of season greens or hash browns (+\$1)
Add Avocado \$3.5

Hollandaise Heaven



BBQ Pulled Pork Benny \$17.75
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 (+\$1)
Add Avocado \$3.50

Eggs Benny Classic \$15.50
Thick cut smoked bacon, soft poached eggs, hollandaise, served on our signature cheddar biscuit with best of season greens or hash browns (+\$1)
Add Avocado \$3.50

Smoked Salmon Benny \$18.00
Smoked atlantic salmon, poached eggs, avocado and hollandaise served on our signature cheddar biscuit with best of season greens or hash browns (+\$1)
Add Avocado \$3.50

vege

Smashing Avo Benny \$16.50
Smashed avocado, poached eggs, hollandaise, served on our signature cheddar biscuit, garnished with beet hummus and best of season greens or hash browns (+\$1)

Pastrami Benny \$18.00
Smoked pastrami, soft poached eggs, hollandaise, cranberry relish, served on our signature cheddar biscuit with best of season greens or hash browns (+\$1)
Add Avocado \$3.50

Eggy Brekkies



Classic Breakfast \$13.50
Eggs your way, sourdough toast and your choice of bacon, chicken sausage or avocado
Add Hash Browns \$5.25

vege

Eggs Your Way \$10.50
Eggs cooked your way with your choice or sourdough, multigrain, cheddar biscuit or hash browns



Vege Breakfast Burrito \$13.50
Scrambled egg, cheddar cheese, pickled cabbage, potato, avocado, spinach and chipotle mayo in a handmade flour tortilla
Add Bacon \$4

Chorizo Breakfast Burrito \$14.00
Scrambled egg, cheddar cheese, roasted chorizo, tomato, peppers, potato, pickled jalapeno, spinach and chipotle mayo in a handmade flour tortilla



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 \$4

Pancakes & Frenchies

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

French Toast Classic \$13.75
Fried crispy brioche, mascarpone, berries

Churro French Toast \$14.50
Fried crispy brioche, cinnamon mascarpone, caramel butterscotch sauce

vege



Blueberry & Maple \$15.75
Our signature house-made fluffy blueberry pancake, topped with Vermont pure maple-butter and served with wild blueberry compote

vege



Banana & Butterscotch \$15.75
Our signature house-made fluffy banana pancake with caramelized banana, served with housemade butterscotch sauce and mascarpone

vege

Peanut Butter & Chocolate \$15.75
Our signature house-made fluffy pancake, melted chocolate chips, peanut butter cream, with Vermont maple butter

vege

Fluffy Pancakes \$14.50
Our signature house-made fluffy pancake, topped with Vermont maple butter, berries, banana

vege

Pancakes Your Way \$9 per stack
Pick how many stacks, flavors & toppings you would like

Peckish?

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Potato Hasbrowns \$5.25
Two Fried hash browns seasoned with spices & dipping sauce sauce

Fries w/ Yuzu Aioli \$7.00
Little gem lettuce, shaved parmesan, toasted breadcrumb, Caesar dressing,

Chilli Crunch Fries w/ Aioli \$7.00
French fries seasoned with chilli salt & chilli crunch, aioli

Pickled Jalepenos \$2.50
(Spice it up)

vege, df

Sourdough Toast \$3.50

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Scrambled Eggs \$4.00

Poached Egg \$2.50

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Avocado \$3.50

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Chicken Sausage \$5.75

df, gf

Turkey Bacon \$3.75

df, gf

Smoked Bacon \$4.00

df, gf



Smoked Salmon \$4.75

vege

Cheddar Biscuit \$4.50

Side Fruit \$4.50

Side Salad \$4.00

The Vegemite Experience



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

vege



Toasted Sandwiches

Reuben \$18.00
Smoked pastrami, rainbow slaw, Russian dressing, provolone on grilled light rye

df



Miso Chicken Bowl \$16.25
Kale, wild rice, braised chicken, blueberries, radish, sesame almonds, miso vinaigrette
Add Avocado \$3.5



Harissa Chicken Bowl \$17.50
Grilled Harissa chicken, couscous, roasted vegetables, pomegranate, kale, herbs, medjool dates, pistachio, balsamic vinaigrette garnished with greek yogurt, zaatar and lemon

Pasta

Sage & Sausage \$19.00
Rigatoni, Italian sausage, sage cream sauce, lemon, parmesan, toasted breadcrumb

Short Rib Bolognese \$21.00
Slow braised beef short rib ragu, pappardelle, parmesan

Cajun Shrimp \$20.00
Cajun shrimp, riggatoni, chorizo, peppers, cherry tomato, parsley, lemon, cream, toasted

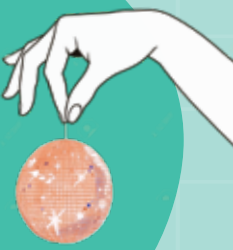
Pesto & Summer Herbs \$19.00
Pesto, linguine, corn, summer herbs, lemon, crushed pistachio,

Spicy Vodka Rigatoni \$20.00
Riggatoni, vodka sauce, parmesan, basil

Salads

Greek Salad \$16.00
Cherry tomato, cucumber, kalamata olive, pepperoncini, feta, lemon & herb dressing, served with seasoned pita
Add Chicken \$5

Caesar Salad \$16.50
Little gem lettuce, shaved parmesan, toasted breadcrumb, Caesar dressing, citrus
Add Chicken \$5



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

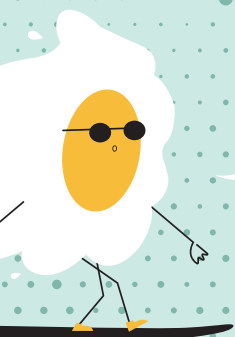
Citizens

ALL DAY

Breakfast & Coffee

Put yourself in &...

Don't Dream of a Better Brenn



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

Whipped pink grapefruit juice gets a Tequila Hug, lime, salt

Fluffy Pineapple Marg \$14

Whipped pineapple juice, lime, Espolon blanco, black lava salt

Troublemaker \$14

Whipped fluffy pineapple & strawberry, Titos, St Germain, lime

Cloud Nine \$14

Whipped orange juice, Tito's & Aperol

Whipped Negroni \$14

Hendricks, Campari, whipped orange

COFFEE & NON-ALCOHOL

SUPERFOOD SMOOTHIES

Banana Cacao \$9

Banana, peanut butter, cacao, almond milk, honey, chia seed, coconut flakes & citrus

Mango Coconut \$9

Mango, yogurt, coconut milk, honey, agave, chia seed, coconut flake & citrus

Purple Rain \$8

Banana, pineapple, blue matcha, lemon, yogurt & almond milk

Melbourne Mocha \$8

Banana, dates, cold brew, cocoa syrup & almond milk

Bondi Bliss \$8

Peanut Butter, banana, dates, spinach, orange, lemon, agave & almond milk

Green Goddess \$8

Cucumber, spinach, matcha, pineapple, orange, lemon & 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

small large

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), Almond (+1), Soy (+0.5)
Syrup (+0.75): Vanilla, Caramel, Hazelnut, Honey, Lavender

BEER

Shiner Bock, Texas \$7

Modelo, Mexico \$7

SELTZER & CIDER

Austin Pineapple Cider, Texas \$7

WINE AND BUBBLES

Rosé, Stemmari, Sicily, IT \$12

Sparkling Wine, Silver Gate California, U.S \$11

Sauvignon Blanc, Starborough, N.Z \$12

Pinot Grigio, Archer Roose, pinot Grigio \$11

Cabernet Sauvignon, Dark Horse, California, U.S \$11

Pinot Noir, Stemmari, Sicily IT \$12

UPLIFTING

Cocktails that will leave you soaring like a cloud

Aussie Spiked Ice Tea \$12

Effen cucumber vodka, cucumber, fresno pepper, lime, lemon, agave

Blueberry Jam Sour \$13

Hendricks or Titos, aperol, blueberry compote, orange bitters, lemon, egg white

St Germain Spritz \$14

St Germain, citrus, prosecco, club soda

Paper Plane \$13

Espolon, Licor 43, espresso, orange

Penecilin \$13

Monkey Shoulder or 300 Conejos or Espolon, fresh ginger, lemon, honey

Aperol Spritz \$13

Aperol, bubbly

Dark N Stormy \$13

Goslings blackstrap rum, fresh ginger, lime, topo chico

Espresso Martini \$15

Classic

Carraajillo \$15

Espolon, Licor 43, espresso, orange

SLUSHY

Frozen Pineapple Marg \$12

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

STIRRED
An Old Fashioned
Citizen
\$14

MIMOSA MEDLEY

Fact: Without mimosa, it is not brunch.

Mimosa Classic \$9

Dragonfruit Mimosa \$9

Grapefruit Mimosa \$9

Rosé Mimosa \$9

MIMOSA FLIGHT...PICK ANY 3 \$15

SALT OF THE EARTH

Earthy elixirs, reviving your spirits

\$13
Fresh Pressed Bloody Mary
Titos, house-made fresh pressed tomato mix

\$13
Michelada Mama
Titos, house-made fresh pressed tomato mix

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

*contains peanuts

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)

FLUFFY JUICE

Fluffy Orange \$6.50

Fluffy Pineapple \$6.50

Fluffy Grapefruit \$6.50

Fluffy Pineapple-Green Juice \$6.50

Strawberry Pineapple Glow \$7.00

Pineapple, Strawberries, Lemon, Ginger

Sunset Citrus \$7.00

Orange, Grapefruit Lemon, Ginger syrup

Spicy Pineapple Matcha Fizz \$7.00

Pineapple, Strawberries, Lemon, Ginger

WELLNESS LATTES

*all served on almond milk

Matcha Latte \$5.50

Ceremonial grade matcha served with steamed almond

Blue Matcha & Lavender \$5.50

COLDIES

small large

Cold Brew \$4.00 \$4.50

Iced Tea: Black or Hibiscus \$4.50 \$5.00

Fresh Lemonade \$3.75 \$4.50

Fresh Home Made Ginger Beer \$3.75 \$4.50

Fresh ginger, honey, lemon and topo chico

Arnold Palmer \$3.75 \$4.50

Orange Juice \$3.75

Kombucha \$7.00

Mexican Coke \$4.50

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