

ALSACE
Hugel, GENTIL 04
8.50

Aperitifs

Citrus - Infused Martini 8.00
Stolichnaya Infused with
Fresh Citrus Fruits of Orange and Lemon

Citropolitan 8.25
Absolut Mandarin and Lemonciello,
Splash of Cranberry Juice

Citricos Bellini 8.50
Refreshing Peaches and Raspberries,
Blended with Sparkling Wine

Passionate Cooler 7.50
Refreshing Blend of Passion Fruit, and
Cognac Alizé Mixed with Orange Juice,
Splash of Grenadine

Mango Mojito 8.00
Malibu Mango, Fresh Lime, Muddled Fresh Mint,
Simple Syrup, and Splash of Club Soda



Razzberry Mojito 8.00

Bacardi Razz, Fresh Lime, Muddled Fresh Mint,
Simple Syrup, and Splash of Club Soda

Italian Lemon Drop 8.00

Ketel One Citroen, Lemonciello,
Splash of Lemon Lime in a Sugar Rim Glass

Cherry Kiss 8.00

Absolut, Sweet and Sour, Splash of Grenadine

Melon Chi Chi 8.00

Skyy Melon with Coconut - Pineapple Mix,
Splash of Midori

Apple Martini 8.00

Absolut with Dekypur Apple Pucker, Monin Granny
Smith Apple and Sweet & Sour

Grand Floridian Iced Tea 8.25

Sauza Tequila, Skyy, Bombay, Bacardi,
Blue Curacao, Sour Mix, and Sprite

Apple Margarita 8.00

Jose Cuervo Gold with Apple Pucker,
Lemon Lime, Served on the Rocks

Dry Sherry

Fino Osborne Sherry 6.00

Specialty Beers

Sam Adams 4.50 Heineken 4.50
Peroni, Italy 4.50 Corona 4.50
Amstel Lite 4.50 Bass Ale 5.75
Guinness Stout 5.25 Stella Artois 5.75
Newcastle Brown Ale 5.75

Half Bottles

Moët & Chandon White Star NV	43
Tattinger La Francaise, Champagne NV	43
Sonoma-Cutrer Chardonnay, Russian River 04	24
Amador Foothill Fume Blanc, California 03	24
Puligny-Montrachet Louis Latour, Burgundy 02	45
King Estate Pinot Noir, Oregon 03	24
Pine Ridge Crimson Creek Merlot, Napa 01	35
Chateauneuf-du-Pape M. Chapoutier, Rhone 01	37
Opus One, Napa 93	145
Quintessa, Napa 01	90

Wines by the Glass

Sparkling Wines/Champagne

Cordoniu Cava Brut Rose, Penedès NV	8.50
Banfi Brachetto d'Acqui, Piedmont 03	10.75
Piper Heidsieck, Champagne NV	13.25

Whites

BR Cohn Chardonnay, Carneros 04	9.75
Buena Vista Chardonnay, Carneros 03	7.75
Fiano Di Avellino Dei Feudi Di San Gregorio, Campania 03	9.75
Gailey Sauvignon Blanc, Santa Ynez 04	8.25
Pazo Pondal Albariño, Rias Baixas 04	10.25
Pouilly-Fuisse Joseph Drouhin, Burgundy 03	9.75
Pighin Pinot Grigio, Friuli 04	7.75
Soave Classico Gini, Veneto 03	9.25

Reds

Benziger Merlot, Sonoma 02	10.25
BR Cohn Cabernet Sauvignon, Sonoma 03	10.75
Château de Cruzeu Peassac-Leognan, Graves 01	11.50
Guenoc Petite Sirah, North Coast 02	8.75
Hartford Pinot Noir, Sonoma Coast 03	10.75
La Fond Syrah, Santa Rita Hills 02	9.75
Orfila Vineyards Sangiovese, San Pasqual 02	10.25

Abundant Flavors

Arancini

*Crispy Risotto with Italian Sausage, Quattro
Formaggi, and White Truffle Aioli* 8.00
» Buena Vista Chardonnay, Carneros 03
"The Happiest Celebration on Earth" 7.75

Sautéed Shrimp

*with Lemon, White Wine, Tomatoes,
and Feta Cheese* 12.00
» BR Cohn Chardonnay, Carneros 03 9.75

Spanish Lentil Soup

*with Chorizo Sausage, Aromatic Tomatoes,
and Toasted Crostini* 9.00

Warm Onion Tart

with Walnut Vinaigrette 8.00
» Cordoniu Cava Brut Rose, Penedès 8.50

Wood Smoked Mushroom Ravioli

with Madeira Broth and Serrano Ham 9.00
» Fiano di Avellino dei Feudi di San
San Gregorio, Campania 03 9.75

Gateau of Crab

*Jumbo Lump Crab,
and Orange Fennel Coulis* 12.00
» Mönchhof Robert Eymael, Estate Riesling,
Mosel-Saar-Ruwer 03 9.50

Intermezzo

Smoked Beef Carpaccio

*with Fava Bean Salad
and Focaccia Crisp* 11.50
» Hartford Pinot Noir, Sonoma Coast 03 10.75

Cítricos Salade Maison

with Cabernet Vinaigrette 7.00

Plat du Jour

Chef's Selection of Meats and Cheeses 9.00
» La Fond Syrah, Santa Rita Hills 02 9.75

Warm Goat Cheese Salad

*Arugula, Frisee, Lardons,
and Marinated Tomatoes* 9.00
» Cordoniu Cava Brut Rose, Penedès 8.50

Salad of Romaine Lettuce

*Fresh Hearts of Palm, Bleu Cheese, and
Late Harvest Riesling Vinaigrette* 8.00
» Soave Classico Gini, Veneto 03 9.25

Entrées

Crispy Baked Breast of Chicken

*with Sun-Dried Tomato Orzo Pasta,
Wilted Escarole, and a Cabernet Jus'le* 29.00
» Hartford Pinot Noir, Sonoma Coast 03 10.75

Sautéed Wild King Salmon

*with Roasted Fennel, Yukon Gold Potatoes,
and Black Olive Butter* 34.00
» Pouilly-Fuisse Joseph Drouhin,
Burgundy 03 9.75

Pan-Roasted Golden Tilefish

*with Lemon Butter Broth
and English Pea Risotto* 31.00
» Gainey Sauvignon Blanc,
Santa Ynez Valley 02 8.25

Oak Fired Pork Tenderloin

*with Tomato Braised Cannellini Beans,
Applewood Bacon, Red Kale,
and Drizzled Basil Oil* 29.00
» La Fond Syrah, Santa Rita Hills 02 9.75

Cítricos Filet Sicilian

*Oak Grilled Filet of Beef
with Wood Roasted Spanish Onions,
Quattro Formaggi Crushed Potatoes
and Veal Glacé* 36.00
» Château de Cruzeau Peassac-Leognan,
Graves 01 11.50

Grilled Swordfish

*with Vegetable Pearl Pasta
and Red Pepper Coulis* 32.00
» Soave Classico Gini, Veneto 03 9.25

Braised Veal Shank

*with Carrot-Potato Purée
and Roasted Vegetables* 33.00
» Orfila Sangiovese, San Pasqual Valley 02 10.25

Ragoût of Seasonal Vegetables

*with Multigrain Salad
and Marinated Tofu* 23.00
» Guenoc Petite Syrah, North Coast 02 8.75

Citricos Wine Pairing . . . Three Wines Paired to Selected Courses 29.50

*We are Happy to discuss with you and attempt to accommodate any dietary or special needs diets.
For your convenience, an 18% gratuity will be added to parties of 8 or more.*