



# citilites

## small plates

**scallop napoleon** 10.00  
seared scallops / julienne vegetables / rice cake / sriracha teriyaki glaze

**grilled brie** 8.50  
imported brie / almond pesto / fresh fruit / french baguette

**crab cakes** 8.50  
mini crab cakes / lemon caper aioli / field greens / chili sauce

**vegetable spring rolls** 8.00  
assorted vegetables/ wontons / ponzu sauce

**tomato bruschetta** 7.50  
grilled garlic baguette / tomato / white beans / olive oil / goat cheese  
parmesan / fresh basil / balsamic glaze

**chicken quesadilla** 6.50  
grilled chicken / black beans / cheddar jack cheese / salsa / sour cream

## lighter fare

**wintergarden salad** 7.00  
mixed greens / diced apples / bleu cheese / raisins / toasted pecans /  
carrot curls / sweet herb vinaigrette

**add grilled chicken** 11.00

**add crab cakes** 13.00

**caesar salad** 7.00  
romaine lettuce / house-made croutons / parmesan cheese /  
creamy caesar dressing

**add grilled chicken** 11.00

**add crab cakes** 13.00

**steakburger** 9.00  
tenderloin burger / cheddar cheese / lettuce / red onion / tomato / citi chips

an 18% gratuity will be added to parties of 6 or more.  
citilites is open for lunch monday through friday from 11 a.m. to 2 p.m.  
and for dinner 2.5 hours prior to schuster center performances

## **champagne cocktails**

**8.00**

*(made using segura viudas nv brut reserva)*

### **bellini**

peach schnapps and champagne

### **eiffel tower**

grand marnier, orange juice and champagne with an orange garnish

### **red wall**

skyy vodka, chambord, cranberry juice and champagne

### **ruddy mimosa**

orange juice, cranberry juice and champagne

### **kir royale**

crème de cassis and champagne with a lemon twist

### **wicked green monkey**

midori (melon liqueur), sweet and sour mix and champagne

## **martinis**

**9.00**

### **atomic orange**

grey goose l'orange, grand marnier and orange juice with an orange garnish

### **citi cosmo**

ketel one citroen, grand marnier, cranberry juice and fresh muddled limes with a splash of triple sec

### **black orchid**

ketel one vodka, chambord, blue curacao, cranberry juice with sour mix and fresh muddled limes

### **key lime**

stoli vanil, fresh muddled lime, triple sec and cream, shaken and served straight up

### **twister**

stoli vanil, dark and light godiva liqueurs, starbucks coffee liqueur and a splash of cream, served in a chocolate drizzled glass

### **lemon drop**

ketel one citroen, triple sec with fresh muddled lemons and a sugar rim

### **madhattan**

maker's mark and sweet vermouth shaken with a dash of bitters

## white wines

### **from sweet to dry**

	<b>glass / bottle</b>
riesling, schmitt sohne "relax" - mosel valley, germany	<b>6.00 / 24.00</b>
white zinfandel, beringer - california	<b>5.00 / 18.00</b>
sauvignon blanc, kim crawford - marlborough, new zealand	<b>8.00 / 32.00</b>
evolution white blend, sokol blosser - dundee hills, oregon	<b>7.00 / 28.00</b>
pinot grigio blend, banfi centine bianco - tuscan, italy	<b>7.00 / 28.00</b>
chardonnay, estancia - monterey, california	<b>6.00 / 24.00</b>

### **1/2 bottles**

moscato d'asti, michele chiaro "nivole" - piedmont, italy	<b>24.00</b>
sauvignon blanc, kenwood - sonoma, california	<b>13.00</b>
conundrum, white blend - monterey county, california	<b>22.00</b>

## red wines

### **from light to full bodied**

	<b>glass / bottle</b>
pinot noir, beringer "third century" - central coast, california	<b>7.00 / 28.00</b>
pinot noir, benton lane - willamette valley, oregon	<b>38.00</b>
merlot, toasted head - north coast, california	<b>7.00 / 28.00</b>
malbec, broquel - mendoza, argentina	<b>8.00 / 32.00</b>
zinfandel, simi - sonoma, california	<b>7.00 / 28.00</b>
cabernet sauvignon, louis martini - napa valley, california	<b>7.00 / 28.00</b>
cabernet sauvignon, joseph carr - napa valley, california	<b>34.00</b>
shiraz / mourvedre, penfolds "bin 2" - south australia	<b>7.00 / 28.00</b>

### **1/2 bottles**

pinot noir, fess parker - santa barbara, california	<b>24.00</b>
zinfandel, michael david "7 deadly zins" - lodi, california	<b>18.00</b>
shiraz, marquis philips - mclaren vale, australia	<b>14.00</b>
cabernet sauvignon, penfolds "koonunga hill" - south australia	<b>12.00</b>

## sparkling

	glass / bottle
cava, segura viudas nv brut reserva – penedes, spain	6.00 / 22.00
prosecco, lamberti extra dry – veneto, italy	28.00
champagne, louis roederer nv brut - champagne, france	60.00

## after dinner

	glass
justin “obtuse” ruby port - california	8.00

## beer

bud light	3.00
budweiser	3.00
bass english pale ale	4.00
sierra nevada pale ale	4.00
shiner bock	4.00
stella artois	4.00
samuel adams	4.00
st. pauli girl na	4.00