



Citilites

small plates and lighter fare

shrimp skewer grilled shrimp / mediterranean cous cous / feta cheese	9.00
grilled brie imported brie / almond pesto / fresh fruit / french baguette	8.00
taste of the middle east hummus / tabbouleh / grilled pita / olive garnish	8.00
tomato bruschetta grilled garlic baguette / tomato / white beans / olive oil / goat cheese / parmesan cheese / fresh basil / balsamic glaze	8.00
crab cakes mini crab cakes / lemon caper aioli / field greens / chili sauce	9.00
chicken quesadilla grilled chicken / cheddar jack cheese / salsa / sour cream / black bean relish	7.00
steakburger tenderloin burger / cheddar cheese / lettuce / red onion / tomato / citi chips	9.00
house made tomato bisque	4.00
wintergarden salad mixed greens / diced apples / bleu cheese / raisins / toasted pecans / carrot curls / sweet herb vinaigrette	7.00
	add grilled chicken 11.00
	add grilled shrimp 12.00
	add crab cakes 13.00
caesar salad romaine lettuce / house made croutons / parmesan cheese / creamy caesar dressing	7.00
	add grilled chicken 11.00
	add grilled shrimp 12.00
	add crab cakes 13.00

**we also offer a selection of beer, wine and cocktails.
ask your server for the complete beverage list.**

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

phantom cosmopolitan

skyy vodka, grand marnier, white 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

the swirl

stoli vanil, milk and white godiva chocolate liqueurs, kahlua mocha liqueur and a splash of dark creme de cacao, 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

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

1/2 bottles

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

red wines

from light to full bodied

	glass / bottle
pinot noir, cellar no. 8 - california	6.00 / 24.00
pinot noir, benton lane – willamette valley, oregon	38.00
merlot, toasted head - north coast, california	7.00 / 28.00
malbec, broquel - mendoza, argentina	8.00 / 32.00
zinfandel, simi - sonoma, california	7.00 / 28.00
cabernet sauvignon, louis martini - napa valley, california	7.00 / 28.00
cabernet sauvignon, joseph carr - napa valley, california	34.00
shiraz / mourvedre, penfolds "bin 2" - south australia	7.00 / 28.00

1/2 bottles

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

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
sierra nevada pale ale	4.00
shiner bock	4.00
stella artois	4.00
samuel adams	4.00
st. pauli girl na	4.00

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

