

Who we are

Citizen Vine is veteran owned and built off of the Marine Corps Values of Honor, Courage, and Commitment. We like to think of ourselves as the anti-wine bar, wine bar! We provide a casual, relaxed environment where our guests can sip on wines from California and around the world, while enjoying our award-winning small plates. We were voted **Best Tapas Restaurant in Sacramento 3 years in a row, best happy hour, and winner of the Golden Fork award for best food.**

Thank you so much for joining us!

☺ **\$6 Happy Hour Tue-Sat 4-6PM – any smiley face \$6**

Taco Tuesday's

\$6 taco orders served with chips and house made salsa – either Chicken & Bacon tacos or Teriyaki Naan tacos!

Wine not Wednesday's

Our popular Dinner at The Vine Special, with a bottle of wine instead of two glasses!!

** Some dishes contain raw fish and egg which can cause illness

*Gluten Free Options available upon request - incur \$1 upcharge

\$45 ☺ wines only – ANY Tapas!
DINNER AT THE VINE FOR TWO! 2 GLASSES OF WINE, ANY 3 TAPAS OF YOUR CHOICE, AND 1 DESSERT!

☺ **Tuscany Hummus Bruschetta *GF 8**
 Roasted Red Pepper Hummus | Cherry Tomato | Balsamic Glaze
 Warmed Naan Bread | Basil

Baked Goat Cheese *GF 9
 Crostini | Tapenade | Mango Pepper Jelly

☺ **Asian Plum Meatballs 9**
 Marinated Beef & Pork Meatballs | Thai Slaw

Smoked Chipotle Cheddar Mac & Cheese 10
 Smoked Bacon | Panko Parmesan Crust | Spicy Chipotle
 Scallions | Add Chicken or Tri-Tip + 3

Southwest Tri-Tip Salad *GF 9
 Romaine | Corn Black Bean Salsa | Cherry Tomato | Chipotle
 House Avocado Ranch | Tortilla Chips | Add Extra Tri-Tip + 3

House Chop Salad *GF 9
 Romaine Lettuce | Smoked Bacon | Grilled Chicken | Cherry Tomato
 House Ranch | Shredded Parmesan | Hummus Naan

***Ahi Crisps 12**
 Four Wonton Crisps | Sake Avocado Cream | Ahi | Sriracha Aioli
 Shoyu Glaze

Skillet Garlic Shrimp with Chorizo *GF 12
 Shrimp | Spicy Chorizo | Minced Garlic | Butter | Creole | Lemon
 Cilantro | Warmed Naan Bread

Chicken Pot Stickers 9
 Lightly Fried | Plum Dipping Sauce | Sesame Oil Sauce | Scallions

☺ **Chicken & Bacon Tacos *GF 9**
 Two Tacos | Mexican Cheese | Sake Avocado Cream | Ranch Slaw
 Spicy Chipotle Sauce

☺ **Teriyaki Chicken Naan-Tacos 9**
 Two Tacos | Cilantro | Red Onions | Slaw | Naan Bread | Siracha
 Aioli

☺ **Margherita Flatbread *GF 8**
 Mozzarella | Cherry Tomatoes | Basil | Balsamic Glaze

☺ **Pesto, Chicken & Bacon Flatbread *GF 8**
 Pesto | Mozzarella | Grilled Chicken | Smoked Bacon

☺ **Brussel Sprouts & Bacon Flatbread *GF 8**
 Garlic Pesto | Mozzarella | Roasted Brussel Sprouts | Bacon

Tri-Tip Grilled Cheese 10
 Sourdough Bread | Thinly Sliced Tri-Tip | Sharp Cheddar | Chipotle

Meatball Marinara Grilled Cheese 10
 Sourdough Bread | Mozzarella | Beef & Pork Meatballs

Ask your server for desserts of the day!

Join our Wine Club!

- 3 unique wines a quarter
- Attend our members only tasting where you decide what goes on the menu! *(Mayors & Governors Club Only)*
- 35% off bottles to go
- 20% your bill *(not with other discounts)*
- In the know for all events!!
- Governors Club **\$175** Mayors Club **\$95** Per Quarter

Flights

White- Pinot Grigio, *Piccini*, Sauvignon Blanc, *La Petite*, Chardonnay, *Carmenet*, **15**

Red - Blend, *Silk & Spice*, Zinfandel, *Sobon*, Cabernet Sauvignon, *Grayson* **15**

Red White and Blue Bubbles -Rose *Valdo*, Brut, *Bouvet*, Sparkling Blanc De Blue **15**

Frank Family Flight- Chardonnay, Pinot Noir, Zinfandel, Cabernet **27**

Freakshow Flight- Red Blend, Zinfandel, Petite Petit **18**

Bubbles

☺ Brut, *Bouvet*, France, Light dry and finely fruited – Refreshing and crisp **9/27**

Prosecco, *DA Luca*, Italy, fragrant apple and acacia. Zesty with green fruit **9 (Split)**

Rose, *Sterling*, CA, Strawberry, cherry blossom, rose petal **11/33**

Sparkling *Blanc De Blue*, Blueberry infused sparkling wine! **11/33**

Schramsberg *Blanc De Blanc Brut*, dry and crisp! **24 (half bottle)**

House Made Red Sangria. Made with Guava, Passion fruit, Starfruit and pineapple juices topped with Blanc de Blue Blueberry sparkling wine. Served in a 24oz mason jar! **10**

Whites

☺ Riesling, *Rosemount by Penfolds*, Australia, Rosewater, lime, lychee, juicy and sweet **9/27**

☺ Sauvignon Blanc, *La Petite Perriere*, France, Grapefruit, crisp apple, exotic fruits. **9/27**

Sauvignon Blanc, *Silverado*, Napa, Honeydew melon, tangerine, silky smooth texture **12/44 (1 Liter)**

☺ Pinot Grigio, *Piccini*, Italy, Apple, peach, floral and balanced **9/27**

☺ Rose, *Honoro Vera Spain*, Watermelon, cherries strawberries **9/27**

☺ Chardonnay, *Carmenet*, CA, Banana, vanilla, butterscotch **9/27**

Chardonnay, *Sonoma Cutrer*, Russian River, pear, apples, roasted nuts, oak spice and touch of citrus blossom **13/39**

Chardonnay, *Frank Family*, Napa, stone fruit, lemon zest and a hint of vanilla **17/55**

Chardonnay, *Rombauer*, Carneros, Napa, vanilla and toasty oak; ripe tropical fruit, pear and apple **17/55**

30% off Bottles to Go! *

Reds

Tempranillo, Cabernet *Spanish Quarter*, Rioja Spain. black fruits, hint of vanilla, toast **11/33**

☺ Primitivo, *Cavaliere D'Oro*, Italy, Ripe cherries, plums, cocoa and vanilla. Velvety texture and robust finish **9/27**

Barbera, *Belledor*, Amador, Plum, blackberries, smooth vanilla **11/33**

Petite Petit, *Freakshow*, CA, dried fig, black cherry, rich and full **12/36**

Pinot Noir, *Frank Family*, Napa, black cherries, raspberry & spice **17/49**

Pinot Noir, *Richshaw*, CA, Cherry, cola, spices & bright acidity **10/30**

Pinot Noir, *Belle Glos Eulenloch* Napa, blackberry, nutmeg, caramel, velvety tannins, full body, long finish **19/58**

☺ Blend, *Silk & Spice*, Portugal, Aromas of ripe red fruit with hints of vanilla, mocha and light spices, soft tannins **9/27**

Blend, *Freakshow*, CA, dark fruits, espresso, spice, velvety **12/36**

Blend, *Caymus Conundrum*, plums, berries, subtle smokiness and the whiff of BBQ **13/47 (1 Liter)**

Blend, *Prisoner*, California, blackberry, plum and dark cherry along with hints of dried herb. **20/65**

Merlot, *Stags' Leap*, Napa, red fruit, toasted almonds, dried thyme, rosemary and firm tannins **14/42**

Cabernet Sauvignon, *Treana* Paso Robles, vanilla, cassis, caramel and bourbon aromas **14/42**

Cabernet Sauvignon, *Robert Hall*, Paso Robles, black currant, cedar, cocoa, balanced rich velvety tannins **12/36**

Cabernet Sauvignon, *Prisoner Cuttings*, California ripe black fruit, cherry, mocha aromas and fine-grained tannins **20/60**

Cabernet Sauvignon, *Frank Family*, Napa, Black cherry cocoa, hazelnut, plum, balanced finish **25/70 *No additional discounts***

☺ Cabernet Sauvignon, *Grayson*, California, deep rich aromas of dark cherries, blackberries and hints of black pepper **9/27**

☺ Zinfandel, *Sobon Cougar Hill*, California juicy black and blue berries, spice and cassis **10/30**

Zinfandel *Freakshow*, CA, raspberry, ripe fruit, full body, hint of spice **12/36**

Zinfandel *Frank Family*, Napa, blackberry, blueberry, cassis **17/49**

Zinfandel *Rombauer*, California, jammy and Delicious! **17/49**

Tawny Port *Penfolds*, Australia, vanilla, caramel, dried fruit **9/40**

Draft Beer

IPA *Knee Deep Breaking Bud* 6.5% ABV **7**

Belgian Style White *Lost Coast Great White* 4.8% ABV **7**

Domestic *Coors Light* 4.2% ABV **5**

Ask your server for our three rotating taps – 7

Non-Alcoholic

Regular Coke / Diet Coke **3**

Topo Chico Sparkling Water / Lemonade / Ice Tea **3**



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