



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.



\$25 dollar bottles of WINE

Taco Tuesday - \$7 for two chicken and bacon tacos with chips and salsa

Wine UP Wednesday – 20% off regular priced bottles

Sunday Funday - \$3 off beer, glasses of wine and tapas. Not applicable on brunch

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

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

\$49 – DINNER AT THE VINE FOR TWO! 2 GLASSES OF WINE, ANY 3 TAPAS OF YOUR CHOICE, AND 1 DESSERT! Choose Two Smiley Glasses of Wine and ANY TAPAS!!

Baked Goat Cheese *GF 10

Crostini | Tapenade | Mango Pepper Jelly

Burrata Caprese 12

Burrata | Cherry Tomatoes | Balsamic Glaze | Basil Warmed Crostini

Asian Plum Meatballs 11

3 Marinated Beef & Pork Meatballs | Thai Slaw

Tuscany Hummus Bruschetta *GF 8

Hummus | Cherry Tomatoes | Balsamic Glaze | Warmed Crostini

Chicken Pot Stickers 10

Five Lightly Fried | Plum Dipping Sauce | Sesame Oil Sauce | Scallions

*****Ahi Crisps 12**

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

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 12

Romaine | Corn Black Bean Salsa | Cherry Tomato | Spicy Chipotle | House Avocado Ranch | Tortilla Chips | Add Extra Tri-Tip + 3

House Chop Salad *GF 12

Romaine | Smoked Bacon | Grilled Chicken | Cherry Tomato | House Ranch | Shredded Parmesan

Buffalo Chicken Salad 12

Romaine | Corn Black Bean Salsa | Lightly Breaded Buffalo Chicken | Cherry Tomato | House Ranch | Red Onion | Blue Cheese Crumbles

Chicken Tenders 10

Five | Lightly Breaded | Ranch | Buffalo | Gochujang

Chicken & Bacon Tacos *GF 9

Two Tacos | Mexican Cheese | Sake Avocado Cream Ranch Slaw | Spicy Chipotle Sauce

Margherita Flatbread *GF 10

Mozzarella | Cherry Tomatoes | Basil | Balsamic Glaze

Pesto, Chicken & Bacon Flatbread *GF 10

Pesto | Mozzarella | Grilled Chicken | Smoked Bacon

Mel's Chicken Garlic Flatbread *GF 10

White Sauce | Mozzarella | Roasted Garlic | Jalapenos | Red Onion | Grilled Chicken

Tri-Tip Grilled Cheese 10

Thinly Sliced Tri-Tip | Sharp Cheddar | Chipotle

CV's French Dip 13

Toasted Baguette | Smoked Tri-Tip | Caramelized Onions | Mozzarella | Bacon Au-Jus | Horseradish Cream

Desserts:

Chocolate Chip Cookie & Vanilla Ice Cream 7
Brown Butter Cake Warmed with Vanilla Ice Cream and Berry Component 7
Mixed Berry Crisp with Vanilla Ice Cream 7
Chocolate Lava Cake with Vanilla Ice Cream 7

Bubbles

☺ **Cava**, *Sabartes*, Spain, citrus, lemon, tropical, refreshing & crisp **10/25**

Sparkling Rose, *Calvet*, France, strawberry, raspberry, apple, peach, creamy **12/38**

Sparkling, *Blanc De Blue*, California, Blueberry sparkling wine **11/35**

Prosecco, *Bisot DOCG*, Italy, citrus, peach **10 Split**

Blanc De Blancs, *Schramsberg*, California, green apple, pear, pineapple **28 Half Bottle**

☺ **\$25 dollar bottles of WINE**

Whites

Riesling, *Villa Huesgen*, Germany, juicy, ripe apple, apricot, lemon **10/33**

☺ **Sauvignon Blanc**, *Les Fumees Blanches*, France, citrus, tropical fruits and white flowers **10/25**

☺ **Pinot Grigio**, *Bollini*, Italy, apple, peach, floral and balanced **10/25**

Rose, *J Vineyards*, Russian River, Strawberry, grapefruit, rose petals, crisp **12/36**

☺ **Chardonnay**, *Carmenet*, CA, banana, vanilla, butterscotch **9/25**

Chardonnay, *Alpha Omega II*, Napa, lemon candy, pear, guava, buttery, complex **16/54**

Chardonnay, *Frank Family*, Napa, stone fruit, lemon zest and a hint of vanilla **17/60**

Chardonnay, *Chateau Montelena*, Napa, vanilla, pear, green apple, citrus, lemon, butter oak **20/65**

30% off Bottles to Go! *

House Made Red or White 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**

Reds

☺ **Primitivo**, *Cavaliere D'Oro*, Italy, ripe cherries, plums, cocoa and vanilla. Velvety texture and robust finish **9/25**

Tempranillo, *Belledor*, Amador, silky, red cherries, cranberry, refined tannins, smooth finish **10/33**

Barbera, *Belledor*, Amador, plum, blackberries, smooth vanilla **12/39**

Pinot Noir, *Belle Glos Clark and Telephone*, Santa Maria, plum, sweet caramel, cranberry, spice, blackberry **20/65**

Pinot Noir, *Frank Family*, Carneros, dried black cherries, sweet oak, fine tannins, plum **17/55**

Pinot Noir, *Three Saints*, Santa Maria Valley, silky cherry strawberry cedar, smooth **11/36**

Blend, *Stags' Leap Investor*, Napa, vanilla, oak, blackberry, plum, leather, tobacco **17/62**

Blend, *Caymus Conundrum*, CA, cherries, baking chocolate, smooth and silky **13/39**

☺ **Blend**, *St Huberts The Stag*, Paso Robles, oak, vanilla, blackberry, plum, dark fruit **10/25**

Syrah Blend, *Marietta*, North Coast, black cherry, leather, chocolate, spice, licorice **14/45**

Merlot, *Alexander Valley Vineyards*, Alexander Valley, dark fruits, cherry, plum, vanilla and slight chocolate in the glass **12/38**

Cabernet Sauvignon, *Mossback*, Chalk Hill, vanilla, cinnamon, full bodied, medium tannins **13/42**

Cabernet Sauvignon, *Grgich Hills*, Napa, black currant, fruit, clove, mocha and long finish **22/68**

Cabernet Sauvignon, *Prisoner Cuttings*, CA ripe black fruit, cherry, mocha & fine-grained tannins **20/60**

☺ **Cabernet Sauvignon**, *St. Huberts The Stag*, North Coast, oak, vanilla, dark chocolate, blackberry, plum, dark fruit **9/25**

☺ **Zinfandel** *Klinker Brick Brickmason*, Lodi, bold, blackberry, dark fruit, blueberry, pepper, cinnamon, tobacco **10/25**

Zinfandel *Grgich Hills*, Napa, Strawberries, raspberries, black pepper and spiced plum **17/55**

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

Draft Beer & Canned

Hazy IPA *Deschutes* 6.5% ABV **7**

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

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

Coors Light 4.2% ABV **5**

Breakfast Hustle Coffee Cake Golden Stout *New Glory* 7.5% ABV **7**

American Saison *Boulevard Brewing Co Tank 7* 8.5% ABV **7**

Non-Alcoholic

Coke / Diet Coke **3**

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