



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.



\$30 dollar bottles of WINE

Taco Tuesday - \$8 for two tacos with chips and salsa! Choose between chicken and bacon OR tri-tip!

Wine UP Wednesday – 20% off regular priced bottles

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

****Gluten Free Options available upon request - incur \$1 upcharge – Please inform Server***

\$54 – 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 12

Crostini | Tapenade | Mango Pepper Jelly

Burrata Caprese *GF 12

Burrata | Cherry Tomatoes | Balsamic Glaze | Basil

Shrimp Cocktail *GF 12

Six | Tequila Cocktail Sauce | Yellow Curry Aioli

Chicken Potstickers 12

Five Lightly Fried | Sesame Oil | Spicy Plum Sauce | Thai Peanut Slaw

Mexican Hummus *GF 10

Cilantro Micro Greens | House Made Flour Tortilla | Smoked Paprika | Add Cucumber \$2

***** Wonton Ahi Tuna Tostada 13**

Two Wonton Tostadas | Sake Avocado Cream | Sriracha Aioli | Shoyu Glaze | Wasabi Microgreens

Thai Shrimp Salad *GF 14

Romaine & Slaw | Thai Peanut Vinaigrette | Pickled Cucumber | Cilantro Micro Greens | Four Shrimp | Crispy Wontons

The Vine's Chop Salad *GF 14

Romaine | Smoked Bacon | Cherry Tomatoes
Protein: Chicken, Tri-Tip or Crispy Chicken
Dressing: Ranch or Balsamic
Cheese: Parmesan, Goat, Three Cheese Blend or Blue

Smoked Chipotle Cheddar Mac&Cheese 12

Smoked Bacon | Panko Parmesan Crust | Spicy Chipotle | Scallions | Add Chicken or Tri-Tip +3

Chicken & Bacon Tacos *GF 12

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

Smoked Tri-Tip Tacos *GF 12

Two Tacos | Rioja Sauce | Crema | Cotija Pickled Red Onion

Margherita Flatbread *GF 11

Mozzarella | Cherry Tomatoes | Basil | Balsamic Glaze

Mel's Chicken Garlic Flatbread *GF 11

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

Tri-Tip Grilled Cheese 12

Smoked Tri-Tip | Sharp Cheddar | Chipotle

Chicken Tenders 12

Five Tenders | Ranch | Buffalo | Gochujang

CV's French Dip 13

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

Desserts:

Beignets with House Made Caramel 9
Chocolate Chip Cookie with Vanilla Ice Cream 8
Warmed Brown Butter Cake with Vanilla Ice Cream and Mixed Berries 8
Chocolate Flourless Torte *GF 8
New York Cheesecake – Choose Plain, Chocolate, Caramel or Mixed Berries 8

Bubbles

☺ **Brut**, *Bouvet*, France, light, dry, lightly fruited, crisp, clean **11/30**

Sparkling Prosecco Rose, *Paladin*, Italy, strawberry, apple, grapefruit, acidic **13/45**

Sparkling, *Blanc De Blue*, California, Blueberry sparkling wine **12/42**

Prosecco, *Bisol DOCG*, Italy, citrus, peach **12 (Split)**

Champagne, *Taittinger*, France, green apple, pear, brioche, almond, citrus, toast **30 (Half Bottle)**

House Made Red or White Sangria

Made with Guava, Passion fruit, Starfruit juices topped with Blueberry sparkling. Served in a 24oz mason jar! **10**

Whites

☺ **Sauvignon Blanc**, *Paul Buisse*, France, citrus, apple, pear, honey, minerals **11/30**

Sauvignon Blanc, *Eco Terreno*, Alexander Valley, citrus, melon, peach, stone fruit, tropical **13/45**

Albarino, *Oak Farm*, Lodi, pear, apple, apricot, citrus zest, tropical, medium bodied **12/42**

☺ **Pinot Grigio**, *Bollini*, Italy, apple, peach, floral and balanced **11/30**

Rose, *Seaglass*, Monterey County, strawberry, raspberry, watermelon, citrus, lemon **11/38**

☺ **Chardonnay**, *Carmenet*, CA, banana, vanilla, butterscotch **11/30**

Chardonnay, *Arsonist*, Dunnigan Hills, bold, butter, oak, apple, pear, cream **13/45**

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

Flights

White, Bollini Pinot Grigio, Paul Buisse Sauvignon Blanc, Carment Chardonnay **18**

Red, Tinto Rey Tempranillo, Black Station Cabernet Sauvignon, Klinker Brick Zinfandel **18**

Bubbles - Red White & Blue, Paladin Rose, Bouvet Brut, Blanc De Blue **18**

Napa Valley, Frank Family Chardonnay, Pine Ridge Cabernet Sauvignon, Grgich Hills Zinfandel **28**

☺ **\$30 bottles of WINE**

\$25 TO GO

30% off Bottles TO GO!

Full Price Bottles Only!

Reds

Tempranillo, *Tinto Rey*, Dunnigan Hills, dark fruit, plum, toasty, leather, baking spices **11/38**

Barbera, *Oak Farm*, Lodi, oak, vanilla, dark fruit, cherry, jam, pomegranate **13/45**

Pinot Noir, *Frank Family*, Carneros, dried black cherries, sweet oak, fine tannins, plum **17/60**

Pinot Noir, *Yount Mill House*, Carneros, smooth, cherry, delicate rose petal, raspberries **12/42**

Blend 1448, *Runquist*, CA, black fruit flavor, smoky earthiness, smooth finish **11/38**

Blend, *Caymus Conundrum*, CA, cherries, baking spices, chocolate, smooth and silky **13/45**

Cabernet Shiraz, *Penfolds Bin 600*, CA, cherry, dark chocolate, berry, light spice, medium to full **19/65**

Cabernet Sauvignon, *Eco Terreno*, Alexander Valley, black fruit, oak, leather, blackberry, bold **14/49**

Cabernet Sauvignon, *Pine Ridge*, Napa Valley, blackberry, vanilla, chocolate, oak, cherry **20/70**

Cabernet Sauvignon, *Grgich Hills*, Napa Valley, oak, vanilla, blackberry, plum, dark fruit **22/77**

Cabernet Sauvignon, *Penfolds Bin 704*, Napa Valley, silky, chocolate, pomegranate, cedar spicy oak **25/85**

☺ **Cabernet Sauvignon**, *Black Station*, Yolo County, cherry, red fruit, raspberry, cedar, oak, bold **11/30**

Zinfandel *Grgich Hills*, Napa Valley, bold, blackberry, raspberry, vanilla, tobacco **15/52**

Zinfandel *Elements 79*, Fairplay, ripe red fruit, fruit forward, balanced acid and tannins **14/49**

☺ **Zinfandel**, *Klinker Brick*, Lodi, bold, blackberry, pepper, cinnamon, dark fruit, tobacco **11/30**

Tawny *Penfolds Club*, **9/50**

Beer – Seltzer – Spritzer

Gummy Worms *New Glory* 5.8% ABV **7**

San Diego Style Pale Ale *Ale Smith* 6.0% ABV **7**

Hoptologist *Knee Deep* 9% ABV **8**

Coors Light 4.2% ABV **5**

Blue Moon 5.4% ABV **6**

Hazy Wonder IPA *Lagunitas* 6% ABV **7**

Hard Seltzer *Topo Chico* 4.7% **5 or 5 for 20**

Wine Spritzer *Line 39* 5% **5 or 5 for 20**

Non-Alcoholic

Coke / Diet Coke / Topo Chico Sparkling Mineral Water / Lemonade / Iced Tea **3**