



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 spicy brisket!

Wine UP Wednesday – 20% off regular priced bottles

Happy “HOUR” – Thursday – Sunday 4-5pm

Sunday BRUNCH – 10-1pm

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

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

\$54 – DINNER AT THE VINE FOR TWO! 2 GLASSES OF SMILEY 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

Chicken Potstickers 12

Five | House Made Teriyaki | Slaw | Scallions

Want it spicy? Add Side of Sriracha

Mexican Hummus *GF 10

Cilantro | Fried Flour Tortilla | Paprika

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

Two Tostadas | Sake Avocado Cream | Sriracha Aioli | Soy Glaze | Scallions | Black Sesame Seeds

Creamy Cheesy Yum Yum Dip 12

Tortilla Chips | Mozzarella | Scallions

Choose: Seasoned Chicken, Spicy Brisket or Chipotle
Black Bean and Corn Salsa

BYO Vine’s Salad *GF 14

Romaine | Smoked Bacon | Cherry Tomatoes

Protein: Chicken, Brisket or Crispy Chicken

Dressing: Ranch or Balsamic

Cheese: Parmesan, Goat, Three Cheese Blend or Blue

Chicken Tenders 12

Ranch | Buffalo | BBQ Sauce

Smoked Chipotle Cheddar Mac&Cheese 12

Bacon | Panko Parmesan | Spicy Chipotle | Scallions
Add Chicken or Spicy Brisket + 3

Chicken & Bacon Tacos *GF 12

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

Spicy Brisket Taco *GF 12

Two | Spicy BBQ | Ranch Slaw | Cotija Avocado Cream | Cilantro

Margherita Flatbread *GF 12

Mozzarella | Tomatoes | Basil | Balsamic Glaze

Mel’s Chicken Garlic Flatbread *GF 12

Garlic Sauce | Mozzarella | Jalapeños | Red Onion | Grilled Chicken Add Bacon +2

The OG Pesto Flatbread *GF 12

Mozzarella | Pesto | Grilled Chicken | Diced Bacon

Classic Pepperoni Flatbread *GF 12

Red Sauce | Mozzarella
Add Bacon +2

Brie Flatbread *GF 12

Garlic Sauce | Diced Apples | Caramelized Onions
Balsamic Glaze
Add Prosciutto +2

Brisket Grilled Cheese 13

Shredded Brisket | Sharp Cheddar | Chipotle

Warmed Southwest Brisket Sandwich 13

Mozzarella | Brisket | Chipotle | Pickled Red Onions

Desserts:

S’mores Stack 8

Churro Donuts with Spiced Chocolate & Caramel 9

Lemon Berry Mascarpone Cake 9

Warmed Brown Butter Cake Served with Vanilla Ice Cream, Apples, Caramel and Cinnamon 9

Double Chocolate Brownie & Vanilla Ice Cream *GF

Bubbles

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

Sparkling Prosecco Rose, Paladin, Italy, strawberry, apple, grapefruit, acidic **14/49**

Sparkling, Blanc De Blue, California, Blueberry sparkling wine **13/45**

Blanc De Blancs Brut, Peirre Olivier, France, crisp, peach, pear aromas **42 (Btl Only)**

☺ **\$30 bottles of WINE**

\$25 TO GO***

House Made Red Sangria

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

Whites

Sauvignon Blanc, Priest Ranch, Napa, citrus, green apple, pineapple, tropical, mango **13/45**

☺ **Pinot Grigio, Villa Sandi**, Italy, citrus, peach, green apple, minerals, honey **11/45 (1.5L)**35 TOGO Pricing**

Rose, Grgich Hills, Napa, Strawberry, watermelon, crisp, citrus **14/49**

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

Chardonnay, Stags' Leap, Napa, bold, oak, crisp, pear, melon, peach, citrus **15/52**

Chardonnay, Fel, Anderson Valley, full bodied, butter, apple, grapefruit **17/59**

Flights

White, Villa Sandi Pinot Grigio, Priest Ranch Sauvignon Blanc, Carmenet Chardonnay **18**

Red, Il Bastardo Sangiovese, Substance Cabernet Sauvignon, Bella Grace Zinfandel **18**

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

European Flight, Chateau De Varnnes Beaujolais, Cote Mas Syrah Grenache, Altos Tempranillo **18**

California Flight, Stags' Leap Chardonnay, Sobon Barbera, A Gardner's Path Cabernet Sauvignon **25**

30% off Bottles TO GO!

Full Price Bottles Only!

Reds

☺ **Sangiovese, Il Bastardo**, Tuscany, medium bodied, full fruit finish, smooth tannins **11/30**

Barbera, Sobon Estate, Amador, cherry cola, spice and soft toasty mouth, vanilla, dark fruit **13/45**

Pinot Noir, Schug, Sonoma Coast, earthy, light spice, red cherries, raspberries, lush mouth feel **13/45**

Pinot Noir, Raeburn, Russian River, medium bodied, wild strawberries, red cherries **17/59**

Tempranillo, Altos Ibericos, Rioja Spain, medium bodied, red fruit, black currant, balanced **13/45**

Syrah Grenache, Cote Mas, France, bold, earthy, dark fruits, dark chocolate, medium acid **11/39 (1L)**

☺ **Beaujolais, Chateau De Varnnes**, Villages France, light, raspberry, jam, cinnamon, pepper **11/30**

☺ **Blend, Daou Pessimist**, Paso Robles, boysenberry, cocoa, cardamon spices, rich fruit, smooth **11/30**

Blend, Mad Hatter Amulet, Napa, black cherry, baking spices, dark chocolate, velvety tannins **20/70**

Cabernet Sauvignon, A Gardener's Path, Napa, black cherry, blackcurrant, well balanced tannins **15/52**

Cabernet Sauvignon, Eco Terreno, Alexander Valley, ripe black cherry, black plum, balanced **14/49**

Cabernet Sauvignon, Sinegal, Napa, fresh fruit, lush tannins, plum jam, cloves, sweet leather **28/98**

☺ **Cabernet Sauvignon, Substance**, Columbia Valley, bold, blackberry, plum, dark fruit **11/30**

☺ **Zinfandel, Bella Grace**, Amador County, bold, cherry, strawberry, tobacco, vanilla, dark fruit **11/30**

Tawny Penfolds Club, **9/50**

Beer and Cider

Valle Mexican Lager Farmers 5.5% ABV **7**

805 Blond Ale Firestone Walker 4.7% ABV **7**

Disco Ninja Hazy IPA Revision 7% ABV **7**

Pale Ale Sierra Nevada 5.6% ABV **7**

CaliSqueeze Blood Orange Slo Brew 5.4% ABV **7**

Panic IPA Track Seven 7% ABV **7**

Blueberry Lavender Cider Can Stir 6.9% ABV **7**

Non-Alcoholic

Coke / Diet Coke / Sparkling Mineral Water / Lemonade / Iced Tea / Nespresso **3**

****Cake Cutting and Corkage fee will apply for outside cakes and wine****