

# CITIZEN

## ◇PUBLIC HOUSE◇

Est. 2011, Scottsdale, AZ

### BAR SNACKS

- Rosemary Roasted Nuts *gf* 8
- Beer Fondue with Sausage, Pretzel & Pear 16
- Bacon Fat Heirloom Popcorn *gf* 8
- Cutino Chili Cashew Wings *gf* 18
- Imported Olives *gf* 8

### MAIN DISHES

#### AMARO MEATLOAF

Mashed Potatoes, Roasted Zucchini, Porcini Cream, Demi-Glace 28

#### FAIR TRADE SHORT RIBS *gf*

Press Coffee-Rubbed Boneless Short Ribs, Parsnip Purée, Sautéed Greens, Cherry BBQ Sauce 39

#### CORVINA SEA BASS *gf*

Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks 42

#### GUAJILLO ROASTED CHICKEN *gf*

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese 28

#### SEARED SEA SCALLOPS\* *gf*

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens 40

#### NIMAN RANCH GRASS-FED RIBEYE\*

Rooibos-Barley Risotto, Szechwan Green Beans, Nori Butter, Crispy Garlic 68

#### FRENCH ONION BURGER \*

Certified Angus Beef, Horseradish Aioli, Gruyère, French Onion Jus, Fudd Bun, Steak Fries 24  
*Add Bacon +\$3*

#### COCONUT ELOTE PASTA *Vegan upon request*

Sonoran Pasta Co. Creste di Gallo, Sweet Corn, Wild Mushrooms, Chipotle Chive Crema, Pickled Goat Horn Chile, Queso Fresco 27

#### GRILLED FILET MIGNON\* *gf*

Gorgonzola Mashed Potatoes, Mushroom-Tamari Demi-Glace, Grilled Asparagus, Calabrian Chile Butter 60

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|--------------------|----------------------|
| Steak Fries 8      | Sweet Corn Grits 8   |
| Mashed Potatoes 8  | Charred Broccolini 8 |
| Roasted Zucchini 8 | Parsnip Purée 8      |

### STARTERS

#### BERNIE'S MAC & CHEESE

Three Cheese Blend, Panko Crumbs, Chilled Tomato Relish 14

#### CRAB CAKES

Argentine Deep Sea Red Crab, Nopales Salad, Avocado Purée, Cilantro 32

#### BURRATA

Broccolini, Roasted Garlic, Calabrian Chile Romesco, Lemon Zest, Toasted Noble Baguette 18

#### CRISPY SESAME PORK BELLY

Sweet Potato Pancake, Kimchi, Cilantro Crema, Chili Crisp Honey 20

#### NOBLE BREAD PLATE

Focaccia & Seeded Lavosh, Whipped Ricotta, Castelvetro Olives, Calabrian Chiles 11

#### ROASTED BRUSSELS SPROUTS *gf*

Sweet Corn Grits, Pecorino Romano, Truffle Oil 14

#### WILD SHRIMP COCKTAIL *gf*

Patagonia Red Shrimp, Charred Lemon, Atomic Horseradish Cocktail Sauce, Micro Citrus 24

#### SMOKEY HARISSA MEATBALLS

Chickpea Polenta, Roasted Pistachios, Garlic Yogurt, Toasted Noble Baguette 17

### SALADS

#### THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Sweet Corn, Tomatoes, Buttermilk-Herb Dressing 18

#### FIELD GREENS *gf*

Heirloom Cherry Tomatoes, Cranberries, Goat Cheese, Cashews, Balsamic Vinaigrette 12

#### WEDGE SALAD *gf*

Baby Iceberg Lettuce, Candied Bacon, Blue Cheese Balsamic, Heirloom Cherry Tomatoes, Kettle Chips, Crispy Onion, Chives 18

*Additional Salad Proteins:*

*Bacon +\$3 | Avocado +\$2 | Chicken +\$5 | Shrimp +\$10 | Steak +\$12*

### DESSERTS

#### BANANAS FOSTER BREAD PUDDING

Challah, Cinnamon, Foster Sauce, Aged Rum, Candied Walnuts, Vanilla Ice Cream 13

#### GERMAN CHOCOLATE CAKE *gf*

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble 14

#### FRESH BAKED COOKIE BAG

Four Classic Chocolate Chip Cookies 9

*\* Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, seafood and eggs may increase your risk of foodborne illness.*