

OPEN DAILY
7AM-11PM

CITRA

BAR & KITCHEN

DRINKS
MENU

COCKTAILS

CITRA MARGARITA | 17

Astral Blanco, Fresh Citrus Sour, Triple Sec, Black Lava Salted Rim

Add Grand Marnier Float + 3

SOME LIKE IT HOT | 16

Del Maguey Vida Mezcal, Ancho Reyes Verde, Lime, Basil, Tajin Salted Rim

THE ZESSA | 16

Illegal Joven, Aperol, Ginger Syrup & Caramelized Pineapple, Lime

CITRA-FASHIONED | 17

Jefferson's Bourbon, Bulleit Rye, Demerara, Spiced & Orange Bitters, Orange Peel, Served Over Block Ice

WEST OF THE 5 | 19

High West Rye, Amaro Montenegro, Mole Bitters, Lemon Twist

HIBISCUS COOLER | 16

Absolut Vodka, Hibiscus Tea, Lavender-Lemon Syrup, Edible Glitter

HEMINGWAY DAIQUIRI | 16

Bacardi Silver, Luxardo Maraschino, Lime, Grapefruit, Shaken Hard & Served Up

SANTA ANA G&T | 17

Grey Whale Gin, Muddled Grapefruit, Fresh Mint, Fever Tree Tonic

CAFE DE LA OLLA MARTINI | 18

Teremana Reposado, Cinnamon & Brown Sugar infused Mr. Black, fresh espresso

ZERO PROOF

SANTA ANA BREEZE

Ritual Agave Spirit, Lime, Cucumber, Mint, Simple Syrup

NO-TIKI PLEASE

Lyre's Cane Spirit, Lyre's Italian Spritz, Pineapple, Lime, Simple Syrup

FLIGHTS

1 oz pours per spirit, served with orange and lime, cricket spice

LAS JOVENES | 26

Teremana Blanco | Don Julio Blanco | Illegal Joven

OAXACA | 28

Illegal Joven, Amaras Cupreata, Amaras Espadin

CASAMIGOS | 34

Blanco, Reposado, Anejo

LOS ULTIMOS | 58

Clase Azul Reposado | Don Julio 1942 | Casasmigos Anejo

BEER

ON TAP

FIRESTONE WALKER | 805 BLONDE | CA | 10

BLUE MOON | BELGIAN WHITE | CO | 9

MODELO ESPECIAL | PILSNER | CDMX | 9

KARL STRAUSS | TOWER X IPA | CA | 10

BALLAST POINT | SCULPIN IPA | CA | 10

MICHELOB ULTRA | LIGHT | MO | 8

BOTTLED

RED STRIPE | LAGER | JAMAICA | 8

CORONA EXTRA | LAGER | MEXICO | 8

HEINEKEN 0.0 | LAGER | NON ALC | 7

HIGH NOON | PINEAPPLE | HARD SELTZER | 8

WINE

BY THE GLASS

GAMBINO (187 ml) PROSECCO | ITALY | 12

TRINITAS | SAUVIGNON BLANC | NAPA | 13/52

TRINITAS | CHARDONNAY | NAPA | 17/68

BANSHEE | PINOT NOIR | SONOMA | 14/56

ALTO | MALBEC | ARGENTINA | 13/52

EOS | CABERNET SAUVIGNON | CA | 13/52

JUSTIN | CABERNET SAUVIGNON | PASO | 17/68

BY THE BOTTLE

LUCIEN ALBRECHT (375ml) BRUT ROSE | FR | 26

FOUR GRACES | PINOT GRIS | OR | 56

DASHWOOD | SAUVIGNON BLANC | NZ | 52

CHALK HILL | CHARDONNAY | RRV | 60

SEBASTIANI | MERLOT | CA | 56

TRINITAS | OLD VINE CUVÉE | NAPA | 56

TRINITAS | CABERNET SAUVIGNON | NAPA | 95

Corkage Fee \$25 per 750ml, maximum 2 bottles. Automatic 18% gratuity is added for groups of 6 or more. Kitchen closes 30 minutes prior to closing.