



MODERN AMERICAN CUISINE & BAR

Private Dining Downtown Saint Paul



Corporate dinner, reception, rehearsal dinner, baby shower, birthdays, bridal showers, that special celebration...

Our four Private Dining Rooms and semi-private space is the ideal location for your special event: Breakfast, Lunch or Dinner, Reception.

Citizen, the new social culinary experience featuring small plates, elevated comfort food paired with crafted and aged cocktails, will create your dedicated menu for any special occasion.



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The Parlor Room



Our Parlor seats up to 20 people comfortably and the room can be closed off for a private event. If your group is larger than 20 people we can always seat you in the main dining room, but this would not be private



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The Wabasha Room



**Wabasha Room is ideal for a meeting space, seats up to 10 people.
Complete with a large screen TV and internet access**

Citizen

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11 KELLOGG BOULEVARD EAST | SAINT PAUL, MN 55101 | 651.605.0190

BREAKFAST



Choice of One

Yogurt and Granola V GF

Plain Greek yogurt, house made pecan granola, fresh berries, honey

Fresh Farm Eggs GF

Two eggs, choice of thick cut bacon, or Beeler's all natural link sausage, served with hash brown potatoes, toast & preserves

Citizen Breakfast Burrito

Flour tortilla, scrambled eggs, black beans, grilled bell peppers, onion, cilantro, cheese, salsa, sour cream

Egg White Omelet GF V

Asparagus, mushroom, spinach, goat cheese, served with seasonal fruits

Spinach Eggs Benedict V

Spinach, poached eggs, hollandaise served with hash brown potatoes

French Toast V

Texas toast, cinnamon butter, maple syrup

\$16 per person

Includes Coffee or Tea/Juice or soda

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



Choice of One

Fresh Fruit and Dip GF V

Selection of melons, pineapple, berries, honey cinnamon yogurt dip

Smoked Salmon Bagel

Smoked salmon, asparagus, sliced tomato, red onion, caper, lemon, cream cheese and toasted bagel

Classic Eggs Benedict

Red Table Royal ham, poached eggs, hollandaise served with hash brown potatoes

Hash and Eggs GF

House made pot roast, rosemary roasted potatoes, topped with poached eggs, hollandaise

Artisan Omelet GF

Red Table Royal ham, mushrooms, asparagus, Swiss cheese served with rosemary roasted potatoes

Smoked Salmon and Eggs

Grilled bruschetta, avocado, scrambled eggs, smoked salmon served with hash brown potatoes

Buttermilk Pancakes V

Traditional, blueberry, chocolate chip or banana, maple syrup

\$20 per person

Includes Coffee or Tea/ Juice or soda

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



LUNCH



Choice of One

Kale and Quinoa Salad V

Strawberries, red wine vinaigrette, coconut, cashew crumble

-Add Chicken or Salmon-

Little Gem Salad GF V

House made buttermilk ranch, tomato, pickled red onion

-Add Chicken or Salmon-

Walleye Tacos

Jalapeno pickled carrot, purple slaw, shaved radish, cilantro aioli

Citizen Burger

Thyme, shallot, red wine butter, American cheese

-Served with Greens, Fries, Chips, or Fruit-

Pot Roast Sliders

Pulled pot roast, mustard mayo, house pickles

Mushroom & Truffle Risotto V

Wild mushrooms and truffle oil

\$19 per person

Includes Coffee, Tea or soda

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



Choice of One

Kale and Quinoa Salad V

Strawberries, red wine vinaigrette, coconut, cashew crumble

-Add Chicken or Salmon-

Endive & Arugula Salad GF

Minnesota apple, Idiazabal cheese, Marcona almonds, quince vinaigrette

-Add Chicken or Salmon-

Grilled Chicken Sandwich

Swiss cheese, bacon, herb aioli, arugula, pickled onion

-Served with Greens, Fries, Chips, or Fruit-

Frogtown Burger

Cheddar, kimchee aioli, ginger scallion relish, fries

Walleye Tacos

Jalapeno pickled carrot, purple slaw, shaved radish, cilantro aioli

Tofu Bahn Mi V

Chili-marinated tofu, kewpie mayo, pickled veg, fries

\$22 per person

Includes Coffee, Tea or soda

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



DINNER



Soup or Salad

Little Gem GF V

House made buttermilk ranch, tomato, pickled red onion

Soup Du Jour

Ask your server for details

Entrée

Cedar Planked Salmon GF

Red beets, asparagus, blackberries

Apricot Chicken

Sumac-dusted airline chicken breast, minted couscous, Marcona almonds, black olive crumble, apricot puree

Short Ribs GF

Baby Salsify, roasted carrots, leek

Truffle Mushroom Risotto

Wild mushrooms and truffle oil

Desserts

Classic Italian Tiramisu

Chocolate sauce

New York Style Cheese Cake

Raspberry coulis, fresh berries

\$45 per person

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



Soup or Salad

Endive and Arugula Salad V GF

Minnesota apple, Idiazabal cheese, Marcona almonds, quince vinaigrette

Soup Du Jour

Ask your server for details

Entrée

Short Ribs GF

Baby Salsify, roasted carrots, leek

Cedar Planked Salmon GF

Red beets, asparagus, blackberries

Beef Tri-Tip

Served with bearnaise and truffle frites

Risotto V GF

Wild mushrooms and truffle oil

Desserts

Classic Italian Tiramisu

Chocolate sauce

New York Style Cheese Cake

Raspberry coulis, fresh berries

\$50 per person

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection



Soup or Salad

Endive & Arugula Salad GF

Minnesota apple, Idiazabal cheese, Marcona almonds, quince vinaigrette

Soup Du Jour

Ask your server for details

Entrée

Seared Scallops

Citrus supremes, shaved fennel and mache, tangerine vinaigrette,
tarragon oil, black olive caramel

Beef Tri-Tip

Served with bearnaise and truffle frites

Apricot Chicken

Sumac-dusted airline chicken breast, minted couscous, Marcona almonds,
black olive crumb, apricot puree

Risotto V

Wild mushrooms and truffle oil

Desserts

Classic Italian Tiramisu

Chocolate sauce

New York Style Cheese Cake

Raspberry coulis, fresh berries

\$65 per person

Tax & Gratuity Is Additional

V- Vegetarian selection GF- Gluten free selection

WINE SELECTION

Sparkling

PROSECCO - LA MARCA Italy	12 / 48
BRUT RESERVA CAVA - SEGURA VIUDAS Penedes	8 / 34
BRUT CLASSIC – CHANDON California	19 / 89
BRUT ROSE – CHANDON California	19 / 89
BLANC DE BLANCS – SCHRAMSBERG California	105
BRUT, YELLOW LABEL - VEUVE CLICQUOT France	185
BRUT - DOM PERIGNON France	385

Whites

CHARDONNAY - SYCAMORE LANE California	6 / 28
CHARDONNAY - TRINITY OAK California	8 / 32
CHARDONNAY - LOUIS LATOUR France	11 / 47
CHARDONNAY - NAPA CELLARS California	12 / 38
CHARDONNAY - CHATEAUX STE. MICHELLE ESTATE Washington	13 / 53
CHARDONNAY - LA CREMA California	14 / 56

CHARDONNAY - PASCUAL TOSO California	58
CHARDONNAY - PINE RIDGE California	67
CHARDONNAY - ROUX PERE ET FILS France	72
CHARDONNAY - MURPHY GOODE California	84
CHENIN BLANC - PACIFIC RIM Washington	53
MOSCATO - YARRA VALLEY Australia	8
PINOT GRIGIO - TRINITY OAKS California	8 / 28
PINOT GRIGIO – ESPERTO France	11 / 42
REISLING – SEAGLASS California	10 / 39
REISLING - CHATEAUX STE. MICHELLE ESTATE Washington	12 / 48
ROSÉ - CHARLES AND CHARLES Washington	9 / 28
ROSÉ - MAS LA CHEVALIERE France	12 / 48
SAUVIGNON BLANC - ECHO BAY New Zealand	10 / 29
SAUVIGNON BLANC – CLOUDFALL California	12 / 55
SAUVIGNON BLANC - SILVER PALM California	50



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SAUVIGNON BLANC - MURPHY GOODE 56
California

TORRONTES - ELSA BIANCHI 45
Argentina

TUSCAN BLEND - CARPINETO 59
Italy

WHITE ZINFANDEL - MONTEVINA 7 / 32
California

Reds

CABERNET SAUVIGNON - SYCAMORE LANE 7 / 29
California

CABERNET SAUVIGNON - TRINITY OAKS 8 / 33
California

CABERNET SAUVIGNON - ELSA BIANCHI 11 / 45
Argentina

CABERNET SAUVIGNON - JOEL GOTT 16 / 69
California

CABERNET SAUVIGNON - SILVER PALM 75
California

CABERNET SAUVIGNON - CANVASBACK 89
Washington

MALBEC - TAMARI 9 / 39
Argentina

MALBEC - PASCUAL TOSO 51
Argentina

MERLOT - SYCAMORE LANE 7 / 29
California

MERLOT - TRINITY OAKS 8 / 33
California

MERLOT - TOAD HOLLOW California	11 / 41
MERLOT - RED DIAMOND Washington	12 / 48
MERLOT – DECOY California	89
NEBBIOLO - VIBERTI GIOVANNI Italy	125
PINOT NOIR - SYCAMORE LANE California	7 / 29
PINOT NOIR - TRINITY OAKS California	8 / 33
PINOT NOIR – CLOUDFALL California	12 / 55
PINOT NOIR - LA CREMA California	14 / 52
PINOT NOIR – MEIOMI California	89
PINOT NOIR - CARNEROS HILLS California	71
RED BLEND – BOLLA Italy	11 / 48
RED BLEND - RUCA MALEN Argentina	45
RED BLEND - CHATEAUX TIMBERLAY France	45
SANGIOVESE - VIBERTI GIOVANNI Italy	70
VALPOLICELLA - VIBERTI GIOVANNI Italy	86
ZINFANDEL - TERRA D'ORO California	32

SMALL BITES



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Cold Selection

White Bean Hummus and Pita **V**

\$5

Deviled Eggs, Guanciale, avocado (2 pieces)

\$6

Avocado Bruschetta

\$11

Smoked salmon blinis, dill lemon cream cheese (2 pieces)

\$9

Cucumber, Boursin Cheese and Shrimp Rondelles (2)

\$8

Mozzarella, Olive, Tomato Basil Brochette (2) **GF V**

\$7

Peppered Beef Crostini with Garlic Aioli (2)

\$8

Shrimp Shooters with Bloody Mary Shots (2) **GF**

\$9

Ahi Tuna wonton, Pickled Ginger, Wasabi Aioli (2)

\$9

Brie Cheese and Marinated Apple with Fresh Mint crostini (2)

\$7

Vegetable Crudités Shots with Buttermilk Dressing **GF V**

\$5

Tomato bruschetta (2) **V**

\$5

Gazpacho shooter (1) **V**

\$5

Prices are per individual

Tax & Gratuity Is Additional



MODERN AMERICAN CUISINE & BAR

Hot Selection

Chili Ginger Chicken Wings (3)

\$8

RedHead Creamery Cheese Curds

\$9

Buffalo Shrimp (3)

\$13

Citizen Burger Sliders (2)

\$12

Maryland Mini Crab Cakes (2)

\$14

Chicken Satay with Spicy Peanut Sauce (3)

\$5

Coconut Shrimp with orange dipping Sauce (2)

\$8

Goat Cheese Sachet (3)

\$6

Mini Beef Wellington (3)

\$9

Chili-Lime Salmon Satay (3)

\$7

Portobello and Goat Cheese Tart (3)

\$5

Vegetarian Spring Rolls with Sweet & Sour (2)

\$5

Cheddar Stuffed Pretzel Bites with Con Queso Dip (3)

\$5



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Spinach and Feta Spanakopita (3)

\$5

Tomato soup and grilled cheese

\$6

Stuffed mushroom cap (2)

\$5

Buffalo cauliflower, bleu cheese dip

\$5

Prices are per individual

Tax & Gratuity Is Additional

DISPLAY PLATTERS



Chef's Chilled Platters

Platters Serve 25 guests

Vegetable Crudit  Display and Dip

\$145

Domestic and International Cheese Platter with Assorted Crackers & Breads

\$170

Grilled Antipasto Display with Assorted Crackers & Breads

\$160

Brie en Croute with Cherry Compote

\$150

Pork Ribs with Barbeque Sauce

\$260

Charcuterie Board with Assorted Breads

\$180

SWEETS



Assorted Homemade Bars

\$36 per dozen

Petite Pastry Collection

\$48 per dozen

Fudge Brownies

\$36 per dozen

Assorted Small Macaroons

\$44 per dozen

Premium Chocolate Truffles

\$52 per dozen

Assorted Cookies

\$36 per dozen

TERMS AND CONDITIONS



Spending Minimums

Food and Beverage Minimum: \$500 up to \$3000

Breakfast and Lunch Minimum: \$300

Dinner Minimum: \$500

Corkage Fee: \$20

Guarantee of Charges

Citizen restaurant must be informed of the total number of guests in the party within 72 hours (3 business days). The host will be billed for the number of attendees on file 3 days prior to the event.

Cancellation Policy

This agreement may be cancelled one week prior to the reservation date. In the event of a cancellation, the following charges may apply:

Outside of One Week - No Charge

Within 72-48 hours - 75% of Charges apply

Within 48 hours - 100% of Charges apply



Credit Card Requirement

A credit card must be taken on file to book the reservation, even if the card will not be used for the payment. Citizen accepts American Express, Discover Card, Master Card or Visa.

Credit card information will be taken at the time of booking the event.

Additional Charges

All price quotes are subject to a **Gratuity Charge**, Local, and State Taxes.

A **\$100 Bartender Fee** will apply unless **\$500** is obtained in bar revenue.

A **Room Rental Fee** will be applicable if Food and Beverage Minimum is not reached.