



CITRUS *cafe*

SUMMER 2024

TAKE OUT MENU*

Place your order online
WWW.CITRUSCAFENY.COM
or call: **845.6.CITRUS**

WE DELIVER



SCAN ME

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@citruscafeny



Flavored Coffee and Bar Drinks
are not under Tarnopol, but appear
on common kosher liquor lists

436 Route 52, Woodbourne, New York 12788

* Prices subject to change

DRINKS

COFFEE

HOT COFFEE

SMALL	MEDIUM	LARGE
\$3.00	\$3.50	\$4.00

COLD BREW ICED COFFEE

SMALL	MEDIUM	LARGE
\$5.50	\$6.00	\$7.00

FLAVORS

REGULAR/SUGAR FREE
CARAMEL, VANILLA, HAZELNUT

\$1.00

ALMOND MILK *

\$1.00

*AVAILABLE FOR HOT COFFEE OR COLD BREW COFFEE ONLY

LATTE/CAPPUCCINO/MACCHIATO

	SMALL	MEDIUM	LARGE
HOT	\$6.00	\$7.00	\$8.00
ICED	\$7.00	\$8.00	\$9.00

ESPRESSO

SINGLE SHOT	\$2.00
DOUBLE SHOT	\$3.00

SOFT-DRINKS

CITRUS DRINK

BLUEBERRY LEMONADE WITH A HINT OF ORANGE

\$10.00

MILKSHAKE

VANILLA | COOKIES N CREAM | CHOCOLATE

\$10.00

BOOZY MILKSHAKE

(ALCOHOLIC)

VANILLA | COOKIES N CREAM
COFFEE | VANILLA LAVENDER

\$14.00

WATER

\$2.00

SODA

COKE | DIET COKE | SPRITE | SPRITE ZERO | DR BROWN
BLACK CHERRY | DIET DR BROWN BLACK CHERRY | SELTZER

\$2.50

SNAPPLE

PEACH | DIET PEACH | RASPBERRY | DIET RASPBERRY

\$3.50

FRESHLY SQUEEZED ORANGE JUICE

\$12.00

BLENDERS

TOPPED WITH WHIPPED CREAM

PEANUT BUTTER CHILLER

PEANUT BUTTER, ICE CREAM, CHOCOLATE

CARAMEL CHILLER*

CARAMEL, ESPRESSO, MILK

MOCHA CHILLER*

CHOCOLATE, ESPRESSO, MILK

VANILLA BEAN CHILLER*

VANILLA BEAN, ESPRESSO, MILK

VIENNESE CRUNCH CHILLER

VIENNESE CHOCOLATE, ESPRESSO, ICE CREAM

NUTELLA BLENDED LATTE

MILK, COFFEE, NUTELLA

CHAI LATTE CHILLER

MILK, CHAI

S'MORES CHILLER

MILK, ESPRESSO, MARSHMALLOW SAUCE

\$11.50

*AVAILABLE IN SUGAR FREE WITHOUT WHIPPED CREAM

BAR MENU

COCKTAILS

BAY BREEZE

RUM, PINEAPPLE, CRANBERRY

SCOTCH GINGER HIGHBALL

SCOTCH, GINGER ALE, LIME

MARGARITA

TEQUILA, LIME

COSMOPOLITAN

VODKA, CRANBERRY, LIME

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE

SCREWDRIVER

VODKA, ORANGE JUICE

LAVENDER CITRUS DRINK

RUM, HOUSE CITRUS DRINK WITH LAVENDER

CITRUS VACATION

RUM, VODKA, GRAPEFRUIT AND PINEAPPLE JUICE

SPARKLING VODKA LAVENDER LEMONADE

VODKA, SELTZER, LAVANDER, LEMON

\$16.00

BLENDERS COCKTAILS & MOCKTAILS

STRAWBERRY DAIQUIRI

RUM, STRAWBERRIES, COCONUT, PINEAPPLE

PINA COLADA

RUM, PINEAPPLE, COCONUT

PASSION FRUIT DAIQUIRI

RUM, PASSION FRUIT, MANGO, PINEAPPLE

FROZEN MOJITO

RUM, LIME, SELTZER, MINT

STRAWBERRY LAVENDER MOJITO

RUM, LIME, SELTZER, MINT,
STRAWBERRY, LAVANDER

\$17.00

NON-ALCOHOLIC \$13.00

APPETIZERS

MOZZARELLA STICKS

FIVE HANDMADE MOZZARELLA STICKS WITH OUR SIGNATURE ROASTED MARINARA

\$17.00

MUSHROOM RISOTTO

RISOTTO MUSHROOMS, CHEESE, WHITE WINE AND TRUFFLE OIL

\$14.00

ONION RINGS

HOMEMADE, SERVED WITH HOUSE SAUCE

\$15.00

GRILLED CHEESE

(MEZONOS)

SERVED WITH A SMALL ORDER OF FRIES

\$17.00

CHEESE QUESADILLA

(MEZONOS WHOLE WHEAT)

SERVED WITH A SMALL ORDER OF FRIES

\$17.00

NACHOS

FRESH TORTILLA CHIPS WITH CHEESE SAUCE, GUACAMOLE, & SALSA

\$17.00

CAULIFLOWER FLORETS

BREADED CAULIFLOWER SERVED WITH CHEESE SAUCE & SPICY MAYO

\$19.00

TRUFFLE FRIES

HAND CUT FRIES TOPPED WITH TRUFFLE OIL & PARMESAN CHEESE

\$15.00

MAC N CHEESE

CREAMY MACARONI TOPPED WITH CRISPY CRUMBS & PARMESAN CHEESE

\$17.00

FISH TACOS

THREE SOFT TORTILLAS, FISH, GUACAMOLE, & CABBAGE SALAD

\$18.00

RISOTTO BALLS

THREE RISOTTO BALLS WITH MOZZARELLA, PARMESAN IN MARINARA SAUCE

\$18.00

VEGETABLE MEDLEY

PORTABELLA MUSHROOMS, ROASTED PEPPERS & FRESH SUMMER SQUASH

\$13.00

SOUP

SERVED WITH TOASTED CROSTINIS

ONION

BUTTERNUT SQUASH

\$12.00

BREAKFAST

SERVED UNTIL 3 PM

FRENCH TOAST

THICK-CUT BREAD SLICES
WITH MAPLE SYRUP
& POWDERED SUGAR

\$12.00

TOASTED BAGUETTE

\$3.00

FLUFFY PANCAKES

HOUSE PANCAKES WITH MAPLE SYRUP
CHOICE OF:
REGULAR | CHOCOLATE CHIP

\$12.00

BELGIAN WAFFLES

AVAILABLE ALL DAY
SERVED CLASSIC WITH MAPLE
SYRUP & POWDERED SUGAR

\$12.00

HOME FRIES

CRISPY POTATOES WITH HERBS

\$10.00

FRITTATAS

SERVED UNTIL 3 PM | EGG WHITES: +\$1.00 | * SERVED WITH A SMALL HOUSE SALAD
TOASTED BREAD UPON REQUEST

CLASSIC*

THREE EGGS, MOZZARELLA

\$18.00

CHEESE ONION*

THREE EGGS, CARAMELIZED ONION, MOZZARELLA

\$20.00

ROASTED MUSHROOM*

THREE EGGS, OVEN-ROASTED MUSHROOMS,
MOZZARELLA

\$20.00

ROASTED MUSHROOM ONION*

THREE EGGS, OVEN-ROASTED MUSHROOMS,
CARAMELIZED ONION, MOZZARELLA

\$21.00

SHAKSHUKA

THREE POACHED EGGS IN SHAKSHUKA SAUCE

\$24.00

GREEK*

THREE EGGS, FETTA CHEESE, GREEN OLIVES

\$21.00

SANDWICHES

* SERVED ON A BAGUETTE OR WHOLE WHEAT WRAP (MEZONOS) WITH A SMALL HOUSE SALAD

TUNA*

SHREDDED TUNA, GARLIC AIOLI, ROASTED
PEPPERS, HEIRLOOM TOMATOES

\$18.00

ROASTED PORTABELLA*

ROASTED MARINATED PORTABELLA MUSHROOMS,
ROASTED PEPPERS, FETA CHEESE

\$23.00

SIGNATURE FRIED FISH

BREADED COD, TOPPED WITH SLAW, HOUSE SAUCE AND HOMEMADE PICKLES ON A BRAIDED CHALLAH

\$24.00

PASTA

FETTUCCINE ALFREDO

ALFREDO SAUCE WITH PARMESAN CHEESE

\$24.00

PENNE ALLA VODKA

CREAMY TOMATO VODKA SAUCE, PARMESAN CHEESE

\$24.00

PENNE MARINARA

CLASSIC MARINARA SAUCE, HERBS

\$21.00

GNOCCHI

ALFREDO SAUCE, CHESTNUTS, PARMESAN CHEESE

\$27.00

EGGPLANT PARMESAN

FRIED CRISPY EGGPLANT, PARMESAN CHEESE, MOZZARELLA CHEESE, MARINARA SAUCE

\$23.00

BAKED ZITI

BAKED WITH MARINARA SAUCE, RICOTTA CHEESE, TOPPED WITH MELTED MOZZARELLA

\$23.00

SPINACH RAVIOLI

CHEESE SPINACH RAVIOLI IN A CREAM SAUCE TOPPED WITH PARMESAN CHEESE

\$27.00

MUSHROOM RAVIOLI

MUSHROOM RAVIOLI IN A CREAM SAUCE TOPPED WITH PARMESAN CHEESE

\$27.00

SIDES

HAND CUT FRIES | SAUTEED SEASONAL VEGETABLES | MASHED POTATOES

\$13.00

ENTREES

FISH N CHIPS

BEER BATTERED TILAPIA, FRENCH FRIES, HOUSE SAUCE

\$26.00

SALMON

GRILLED SALMON, MASHED POTATOES, SAUTEED SEASONAL VEGETABLES

\$42.00

TERIYAKI SALMON

GRILLED TERIYAKI SALMON, MASHED POTATOES, SAUTEED SEASONAL VEGETABLES

\$42.00

ALMOND CRUSTED SALMON

ALMOND CRUSTED SALMON, MASHED POTATOES, SAUTEED SEASONAL VEGETABLES

\$42.00

TUNA STEAK

PAN SEARED TUNA, MASHED POTATOES, SAUTEED SEASONAL VEGETABLES

\$44.00

BRANZINO

OVEN ROASTED FILLET BRANZINO, LEMON HERB SAUCE, MASHED POTATOES,
SAUTEED SEASONAL VEGETABLES

\$55.00

MOROCCAN BRANZINO

OVEN ROASTED FILLET BRANZINO, MOROCCAN STYLE, MASHED POTATOES,
SAUTEED SEASONAL VEGETABLES

\$55.00

PIZZA

CLASSIC

HOUSE MADE MARINARA, MOZZARELLA CHEESE

\$13.00

MUSHROOM

FRIED ONION

MUSHROOM ONION

GREEN OLIVE

RED PEPPER

ZITI

\$15.00

VODKA

CHEESELESS-VEGETABLE

MARGARITA

SALADS

CAESAR SALAD

ROMAINE, CROUTONS, CAESAR DRESSING,
& PARMESAN CHEESE

\$18.00

ENSALADA DE LA CASA

ROMAINE, CHERRY TOMATOES, MANDARIN
SEGMENTS, CANDIED PECANS,
FETA CHEESE, & STRAWBERRY DRESSING

\$25.00

GREEK SALAD

ROMAINE, KALAMATA OLIVES, TOMATOES,
CUCUMBERS, FETA CHEESE, LEMON
VINAIGRETTE, ZAATAR, SPICES, & RED ONIONS

\$20.00

SPRING SALAD

MIXED GREENS, BEETS, CANDIED PECANS,
GRAPE TOMATOES, & BALSAMIC VINAIGRETTE

\$24.00

CITRUS SALAD

MIXED GREENS, TOASTED WALNUTS, CHERRY
TOMATOES, MANDARINS, GRILLED PINEAPPLE,
PEACHES, & STRAWBERRY DRESSING

\$25.00

QUINOA SALAD

QUINOA, MANGO, RED PEPPER, PARSLEY,
JALAPENO, & HONEY CHILI DRESSING
ON A BED OF ROMAINE

\$23.00

KALE SALAD

KALE, CARROTS, ALMONDS, MANDARIN
SEGMENTS, BLACK & WHITE SESAME,
& TROPICAL MANGO DRESSING

\$23.00

BEET CARPACCIO SALAD

SLICED BEETS, FETA, ALMONDS, BALSAMIC
VINAIGRETTE, TOPPED WITH ROMAINE

\$23.00

ADD ONS:

SCOOP OF TUNA: \$4.00

GRILLED SALMON: \$12.00

DESSERT

CHURROS

\$15.00

TIRAMISU

\$12.00

CHEESE CAKE

\$12.00

CHOCOLATE SOUFFLE

\$15.00

CREME BRULEE

\$15.00

DELUXE WAFFLE

VANILLA ICE CREAM WITH NUTELLA

\$16.00