

CITRUS & SALT

SUNDAY BRUNCH 11AM - 2PM

TACOS

BLACKENED MAHI TACO

cabbage slaw, pico de gallo, dijon aioli 6.

PORK BELLY TACO

cilantro & lime slaw, crispy shallots 6.

FRIED AVOCADO TACO

black bean & corn relish, cotija cheese, pickled tomatillos 5.

SHRIMP TACO

pineapple, candied jalapeños, cucumber, aji amarillo vinaigrette, rice cracker crumble 6.

FRIED CHICKEN TACO+

mole, avocado crema, cilantro, watermelon pico 5.

TO SHARE

FRESH-MADE JALAPEÑO CHIPS & GUACAMOLE

minced onion, cotija, cilantro 13.

GRILLED STREET CORN

flaming hot cheeto crumbs, smoked mayonnaise, cotija 10.

FRIED CHICKEN & WAFFLE TACOS (2)

blue corn & tequila waffles, spicy agave syrup, avocado butter, watermelon pico de gallo 20.

WARM AGAVE GLAZED BLUE CORNMEAL BISCUITS

hibiscus-honey butter & poblano-pepperjack spread 14.

CARAMELIZED SWEET POTATO+

hibiscus-honey butter, whipped goat cheese, marcona almonds 9.

SIDES

BAG OF TORTILLA CHIPS 3.

SIDE OF GUACAMOLE 9.

SIDE OF QUESO 6.

SIDE OF SALSA 4.

JALAPEÑO BACON 4.

DESSERTS

DOLE WHIP

pineapple sorbet, fresh crushed pineapple 7.

"CHURRO" BITES

vanilla dulce 10.

SOFT SERVE SORBET OF THE DAY

watermelon 5.

CHEERS

TECATE 5.

NARRAGANSETT 4.

BOOMSAUCE IPA 9.

SOFT SERVE MIMOSA

watermelon sorbet; served with a cava split 15.

INTRODUCING
OUR MARGARITA
KITS

16/BOTTLE

MAKES FIVE
DRINKS!

CITRUS & SALT HOUSE MARGARITA MIX

lime juice, agave

BEAUTIFUL LIAR

prickly pear, lime juice,
agave, orange flower water

TEQUILA IS CHEAPER THAN THERAPY

mango-jalapeño purée,
cucumber, lime juice, agave

TEQUILA TAKE THE WHEEL

coconut & pomegranate purée,
lime, agave

EXECUTIVE CHEF JASON SANTOS | CHEF DE CUISINE ZACHARY GROSSMAN



@CITRUSSALTBOS

+ CONTAINS NUTS

These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.