

START ME UP ON

Civailable all day and night

New England/California style with clams, fennel, potatoes,

straight up creamy tomato soup(goes great with grilled

grilled with spicy horseradish tobasco butter \$8.50.

shaved radishes, banyuls vinaigrette, parmesan \$8.

with creamy herb-lemon dressing and parmesan \$9.50.

with crispy wonton, peanut and cilantro \$12.

with seasonal fruit, ricotta salata and roasted almonds \$9.

bacon and croutons Cup/Bowl \$5./ \$8.50

Sandwiches of Continuer of

all sandwiches served with our salt and vinegar chips and picles

our blend of 5 cheeses on grilled pullman or sourdough \$9.50

THE BIG CORN DOG

corn batter fried Fatted Calf dog with house made molasses-beer mustard \$10.

bacon, heirloom tomatoes, greens and basil aioli on toasted pullman bread \$12.

Fatted Calf beef hot dog on housemade bun sauerkraut and molasses-beer mustard \$9.

80/20 BACON BURGER

bacon burger with lettuce, tomato, onion and ancho ketchup on toasted milk bun \$12./with cheese \$13.

FRIED CHICKEN COBB

southern fried chicken cobb, egg salad, avocado, blue cheese, bacon tomato vinaigrette on brioche bun \$13.

RARE ROAST BEEF

rare roast beef with horseradish cream, pickled beets on toasted torpedo roll and side of au jus \$15.

TUNA SALAD ON SOURDOUGH

(dolphin safe) with apples, pecans, onion and pickles on sourdough \$12./ with cheese \$13.

Civailable mightly at 5pm

SPAGHETTI AND MEATBALLS

Spaghetti with red sauce and meatballs 316.

SPARERIBS

St. Louis Pork Spareribs and house BBQ sauce half or full \$10./\$17.

Mussels cooked in white wine, garlic and onion with basil aioli and croutons \$15.

ROAST CHICKEN

Roasted Chicken and duck fat potatoes, prunes, sherry sauce \$17.

MAC AND CHEESE

with cheddar, gruyere, parmesan and American \$6.

BAKED BEANS made with brown sugar, chipotle, bacon and a bit of chocolate \$6.

ONION RINGS

buttermilk battered \$5.

SEASONAL VEGETABLES

with an appropriate sauce \$5.

BOTTLED BEER

SPARKLING

WHITE

Prosecco, Vetoraz, veneto, Italy '09

Cesani Vernaccia, San Gimignano, Italy '09

Chateau Marouine, Provence, France, '10

Trumer Pils, Berkeley \$5.

Lagunitas IPA Petaluma

DRAUGHT BEER \$5

Rogue Hazlenut Brown (22 Oz) Oregon \$8.

Speakeasy Prohibition Ale San Francisco

Matilda, Goose Island, Chicago \$6.

LIQUOR IS QUICKER TO

Cll of our wines are \$10 glass and \$40 a bottle

Vouvray, Vigneau-Chevreau, loire valley, France NV

Chenin Blanc-Viognier, Pine Ridge, Napa Valley, CA,'10

chardonnay, Milton Park, Eden Valley, Australia '10

Pinot Noir, Moshin, Healdsburg, California, '08

Zinfandel, Federalist, Dry Creek Valley, CA, '10

Garnacha/Syrah, Ludovicus, Terra Alta, Spain '10

Magnolia Brewery Kalifornia Kolsch San Francisco

Cabernet Sauvignon, Joyce, Monterey, CA, '08

I founded Citizen Cake in 1997 because Dan Francisco was in need of a new pastry shop. Being an ice cream fanatic since I was a lid growing up in Douthern California. I decided after 14 years of Citizen Cake to make it also an ice cream parlor with concected sundaes and food you just mant to eat at an ice cream parlor made with honest and great ingredients... Besides, Cake and Tee Cream just go together!

\$2. Split plate charge

BRUNCH BOX

Civailable Saturday and Sundays from 11am - 3pm

FRENCH TOAST

with seasonal fruit syrup \$10.

PLAIN JANE

2 eggs, any style, hash browns, toast, bacon or sausage \$12.

GRANOLA

and yogurt or milk and fruit \$8.

FRIED EGG SANDWICH

with cheese, bacon or sausage \$10.

with creamy blue cheese, bacon, scallion, croutons \$10. P

Nightly

CLAM CHOWDER

TOMATO SOUP

cheese) Cup/bowl \$5./ \$8.50

SIMPLE GREEN SALAD

WILD ARUGULA SALAD

CHINESE CHICKEN SALAD

GRILLED ROMAINE

SHRIMP COCKTAIL

Dunday MEATLOAF

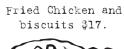
Meatloaf with mashed potatoes, mustard greens and house BBQ sauce \$17.

MONDAY LASAGNA

Made with ricotta. mozzarella, spinach and tomato \$16.

33. C.C.C

FRIED CHICKEN





POT ROAST

Pot Roast with carrots, turnips,

Fish and Chips with curry salt \$16.

THURSDAY

FISH AND CHIPS

Cioppino, a SF classic!





0





CTEEN ON FOUNTAIN

EGG CREAMS

made with syrup, milk and seltzer \$4 NY Egg Cream/our vanilla cream syrup Brooklyn Egg Cream/U-Bet Chocolate San Francisco Egg Cream/our chocolatehazelnut syrup

FLOATS AND BEER FLOATS, ANY ICE CREAM AND ANY SODA OR BEER \$5.-\$8

MILKSHAKES

any flavor with whole milk \$5. and malted, if you like \$ 5.25

Cake Shake, any ice cream flavor, milk and cake all blended together \$8.

So Cal Date Shake, vanilla ice cream, dates and milk \$6.

LIME BICKY

lime juice, syrup, seltzer and bitters \$4.

CHERRY OR GRAPE PHOSPHATE:

made with our wild cherry or concord grape syrup, acid phosphate and seltzer \$4.

DRAFT DEVIL CANYON ROOT BEER \$4.

SPRITZERS \$6.

half wine and half soda or half seltzer

TITICES 34

Orange, grapefruit, citron press

Black Iced Tea/Ceylon \$3.

HOUSE-MADE SODAS 34.

the basic flavors: Citizen Cola, Wild Cherry, Concord Grape, Vanilla Cream, Hibiscus,

our blended flavors:

Rosebud - rose hips, rose petals and ginger





SIGNATURE CAKES 36

AFTER MIDNIGHT DEVIL'S

FOOD CAKE devil's food cake,

milk & dark chocolate mousse,

RETRO TROPICAL SHAG rum

passionfruit mousse, coconut

MOCHA MISU cocoa genoise,

ganache and a hint of Sambuca

COUTURE CAKES 35, -38.

CALDER cocoa cake, gianduja

LOVE LETTER rose soaked

cream injection

cream (gluten free)

VERRINE 35

adzuki beans,

whipped cream

MISO

BUTTERSCOTCH

cocoa nib streusel,

mousse, black pepper whipped

mousse, hazelnut praline(gluten

vanilla chiffon cake, raspberry

A CHOCOLATE WORK ORANGE

whisky soaked cocoa cake, cocoa

nib meringue, bergamot whipped

DE KOONING pistachio financier cake, honey- cardamom cream,

pistachio mousse, white chocolate

mocha & latte mousse, mocha

dark chocolate glaze

soaked genoise, mango-

free)





LEMON MERINGUE almond sable. lemon curd, meringue

fruit, house made graham cracker crust

te sable, roasted banana cream, peanut butter mousse, chocolate glaze

SALTED CARAMEL Chocolate sable, burnt caramel injection, chocolate glaze, sea salt

INFAMOUS S'MORE BROWNIE

Milk & dark chocolate, house made graham crackers, marshmallow

Drop: Chocolate Chip, German Chocolate Cake, Ginger-Molasses, Double Chocolate Espresso

Sandwich: Chocolate, Lemon, Ginger, Peanut Butter, Alfajores

Macaron: Cassis-Violet, Chocolate, Raspberry-Rose, Salted Caramel, Pistachio, Gianduja, Brandy-Pear

CUPCAKES \$ 3,25

SIGNATURE

ganache glaze

PINEAPPLE UPSIDE DOWN

buttermilk cake, pineapple on the bottom with passionfruit frosting

CHOCOLATE CHIP MANIA

brown sugar buttermilk cake,

STICKY TOFFEE

and coconut cream cheese frosting

TARTS AND BARS 35.

CHEESECAKE vanilla fromage blanc,

PEANUT BUTTER BANANA chocola

COOKIES 32

cocoa genoise, marshmallow fluff,

chocolate chip frosting

date cake with toffee injection

SUNDAT

CAT ON A HOT TIN ROOF Vanilla ice cream, hot fudge sauce, salted Spanish peanuts, chili E'splette and whipped cream \$7.

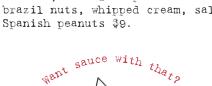
PINEAPPLE UPSIDE DOWN SHAG (GLUTEN AND DAIRY FREE!) Mochi cake, passion fruit sauce, coconut ice cream, brown sugar braised pineapple, toasted coconut, macadamia nuts \$10.

BUTTERED POPCORN SUNDAE Vanilla ice cream, buttered popcorn butterscotch sauce, marshmallow fluff, buttery graham sauce, whipped cream, cornnuts and popcorn \$7.

RED FORREST SUNDAE Red velvet cake, vanilla ice cream, chocolate sauce, amarena cherries and chocolate jimmies \$8.50

AFTER MIDNIGHT SUNDAE Devils Food Cake, chocolate cream, dark chocolate sauce, chocolate ice cream, chocolate curls and pearls, gold leaf \$10.

SF SOURDOUGH SUNDAE Grilled berries, chocolate-peanut butter halvah, glitter \$45. brazil nuts, whipped cream, salted



MACARON MAGIC Strawberry ice cream, strawberry syrup, assorted French macaron, raspberries, whipped cream and edible glitter \$9.

NINJA CHEF Devils Food Cake, chocolate sauce, chocolate streusel, chocolate pearls and curls, peppermint

S'MORE A PALOOZA S'More brownies, vanilla ice cream, chocolate and caramel cracker crumbs and curry crunchies \$12.

BANANA SPLIT Vanilla, chocolate and strawberry ice creams, bananas. chocolate sauce, pineapple, marshmallow fluff, whipped cream, chocolate strueusel, salted butter pecans, cherry on top \$12.

THE WHOLE BOWL 8 scoops of ice cream and sorbet, strawberry, pineapple, hot fudge, caramel, marshmallow fluff. all kinds of nuts, Amarena cherries, vanilla and chocolate streusel, and sourdough ice cream, grape syrup, straw- whipped cream, chocolate jimmies, edible

ULTIMATE ICE CREAM SANDWICHES \$6.

Any scoop of ice cream between any 2 Citizen Cake drop cookies

SCOOPS 33

Vanilla, chocolate, strawberry, coffee, grilled sourdough, coconut (dairy free)

Seasonal sorbets!

SAUCE TOPPINGS \$1 EACH

Caramel sauce, chocolate sauce, strawberry syrup, grape syrup, brown sugar braised pineapple, passion fruit sauce, whipped cream, EF's marshmallow fluff, buttered popcorn sauce, peppermint sauce, hot fudge



URBAN JACKED





