

Welcome to **The Citrus Club** ...

In Asian cuisine, noodles are a mealtime staple, morning to midnight. They are comforting, nurturing, healthy, delicious and convey a sense of longevity. Our goal is to share the passion for Asian Noodles that we've developed over the years. We hope it also becomes your life-long passion, as it has with us. **Thanks for coming in, we appreciate your support.**

Enjoy, we would love your comments.

Starters

Indonesian Chicken Satay	\$8.95
Marinated skewers of chicken with a delicious peanut dipping sauce.	
Garlic Mixed Veggies and Tofu	\$6.95
Wok-tossed fresh veggies, tofu and red bell peppers in a delicious garlic sauce.	
Garlic Green Beans and Tofu	\$6.95
Wok-tossed fresh green beans, tofu and red bell peppers in a delicious garlic sauce.	
Wok-tossed Chinese Greens & Shitake Mushrooms	\$5.95
Add Chicken or beef or shrimp or egg noodles	\$2.50
Vietnamese- Spring Rolls	\$5.95
Rice noodles, bean sprouts lettuce & mint, wrapped in rice wrapper served with peanut sauce.	
Avocado -Spring Rolls	\$6.95
Same as above served with a delicious citrus sauce.	
Fresh Shrimp Spring Rolls	\$6.95
Vietnamese- BBQ Tofu Spring Rolls	\$6.95
Shush-Ich Golden Miso Tofu Soup	\$5.95
Fresh tofu, slivered shitake mushrooms, seaweed and silken greens in a golden miso broth.	
Boiled Soy Beans- Edamame	\$6.95
House- Garlic Edamame	\$7.95

Noodle Soups

Sa-Choy Vegetable Noodle Soup	\$8.75	Tom-ka Thai Coconut Tofu Soup	\$9.95
Rice noodles, tofu, lemongrass, ginger and fresh seasonal vegetables in a veggie broth.		Rice noodles, carrots, cabbage, snow peas, cilantro, galanga, onions and tofu in a coconut veggie broth.	
Soba-Rau Cai Vegetable Soup	\$9.75	Eggdrop Chicken Soup	\$10.50
Soba noodles, seaweed, tofu and fresh seasonal vegetables in our delicious veggie broth.		Chicken broth, chicken, spinach, carrots, eggs and rice noodles.	
Hot-Sour Vegetable Noodle Soup	\$9.75	Shrimp Wonton Soup	\$11.95
Rice noodles in a hot and sour veggie broth with tofu and fresh seasonal vegetables.		Chicken broth, house shrimp wontons, carrots, fresh spinach and rice noodles.	

Hot-Sour **Shrimp Noodle Soup** \$10.95
Rice noodles in a hot and sour chicken broth with
tofu, vegetables and jumbo shrimp.

Thai-**Coconut Shrimp Wonton Soup** \$12.95
Coconut chicken broth, house made shrimp wontons,
cabbage, carrots and rice noodles.

Pho-Ga **Chicken Noodle Soup** \$9.95
Rice noodles, chicken, garlic and onions.
Served with basil, chilies, lemon and bean sprouts.
(The ultimate “mommy soup”)

Pho-Ha-Noi **Beef Noodle Soup** \$9.95
Rice noodles, beef, basil, chilies, lemon and bean
sprouts. In a beef broth. (North Vietnamese delight)

Add Chicken, Beef or Shrimp to any vegetarian Soup or Wok-Tossed dish... \$2.50, **Add Shrimp Wontons** ... \$4.00

Asian Influenced Noodle House

Cold Noodles & Salads

House-**Citrus Crunchy Noodle Salad** \$7.50
Mixed greens, shredded cabbage, mushroom, mint and crunchy fried noodles.

Thai-**Chicken Salad** \$7.95
Chicken, mixed greens, cucumber, carrots, onions, bell peppers and peanuts. In a citrus dressing.

Thai-**Papaya Salad** \$6.95
Shredded green papaya, fresh green beans, carrots, tomatoes, red chili in a delicious dressing.

Chaka-wakame **Tofu Seaweed Salad** \$7.95
Fresh seaweed, fresh tofu, sesame seeds in a light sesame seed oil dressing.

Orange-Mint Noodles \$7.95
Egg noodles, bean sprouts, crunchy carrots and fresh coriander in an orange mint citrus sauce.

Coconut-Lime Noodles \$7.95
Japanese buckwheat noodles, carrots, cucumbers with a delicious coconut lime dressing.

Zaru Soba \$6.95
Healthy buckwheat noodles, seaweed, tofu and wasabi, in a light vegetarian sesame dressing.

From the Grill

(All served with our **garlic noodles** or house **Citrus salad**)

Grilled **Ginger Chicken** \$11.95
Ginger Salmon \$14.95
Korean Short Ribs \$12.95

Wok-Tossed Noodles

<p>Sweet Chili-Glazed Tofu & Greens \$8.95 Tofu, broccoli, carrots, bean sprouts and rice noodles.</p> <p>Mandarin Style-Chow Mein \$8.95 Sprouts, chives, mushrooms, egg noodles in a light oyster sauce .</p> <p>Yellow Coconut Curry Tofu & Nuts \$10.50 Sprouts, onions, carrots, cucumbers, tofu, and nuts. Tossed in our curry sauce with rice noodles.</p> <p>Garlic Beef & Shitake Mushrooms \$10.95 Snow peas, sprouts and beef with chow fun noodles. Substitute Shrimp..... \$1.00</p> <p>Cashew Chicken \$11.95 Zucchini, carrots, mushrooms, red peppers and egg noodles.</p> <p>Burmese Coconut Curry Chicken \$10.95 Zucchini, carrots, scallion, mushrooms and bell peppers. Tossed in our curry sauce with egg noodles.</p> <p>Marmalade Coconut/Lemongrass Shrimp . \$11.95 Sweet peas, onions and lemongrass. Tossed in our coconut sauce with Jade (spinach) noodles.</p>	<p>House-Pad Thai \$9.95 Tomatoes, shallots, chilies, tofu, egg and peanuts.</p> <p>Peanut Noodles \$9.95 Egg noodles, carrots, cucumbers tossed in our delicious house made peanut sauce.</p> <p>Shanghai Noodles \$10.95 Beef, shitake mushrooms, bok choy and tofu. In our caramelized soybean sauce w/ udon noodles.</p> <p>Beef Broccoli-Jade Noodles \$10.95 Baby corn, water chestnuts and mushrooms. Tossed with our jade (spinach) noodles</p> <p>Spicy Lemon-Coconut Chicken \$10.95 Broccoli, bean sprouts, coconut w/ egg noodles.</p> <p>Garlic Mixed Veggies & Tofu \$10.95 Carrots, bok choy, snow peas, peppers and mushrooms tossed with chow fun noodles.</p> <p>Spicy Curry Tiger Shrimp \$11.95 Garlic, onions, bean sprouts, carrots and cucumbers. In our yellow curry sauce with rice noodles.</p>
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Add **Chicken, Beef** or **Shrimp** to any vegetarian Soup or Wok-Tossed dish.... \$2.50, Add **Shrimp Wontons** .. \$4.00

\$8.00 minimum per person on tables after 6pm. 15% gratuity added on tables of 6 or more.
Ask server about corkage fee and cake cutting fee.

The Citrus Club
1790 Haight Street, San Francisco, CA 94117 / (415) 387-6366
www.citrusclubsf.com

Special Drinks

Sake Martinis \$6.50

Pomegranate / lemon lime / orange / cranberry / apple

Sake Margaritas \$6.50

Lemon, lime / Orange

Mojito \$7.50

Kamikaze \$6.50

Sangria small carafe .. \$7.50

large carafe .. \$12.00

Citrus Punch w/ Nigori \$7.50

Sake Bomb \$6.50

Cosmopolitan \$6.50

Non alcoholic

House-**Thai Ice Tea** \$4.50

House-**Iced Coffee** \$4.50

San Pelegrino \$5.00

Coconut Water-Taste Nirvana (**23oz**)..... \$8.50

Wine (ask server)

House-**Chardonnay**..... \$6.00 / \$25.00

House-**Cabernet**..... \$6.50 / \$27.00

Sauvignon Blanc \$7.00 / \$28.00

Merlot..... \$6.50 / \$27.00

Sake (Hot or Chilled)

Sho Chiku Bai (hot)... \$6.50 / \$9.50

House Sake (chilled) \$6.50

Nigori (unfiltered).... \$6.50 / \$27.00

Specialty Teas

Dragon / Jasmine / Oolong

Keemun Mountain

\$3.95 / \$4.95

Fresh Juices \$4.95

Orange / Citrus Punch / Lemonade

Sodas..... \$3.95

Coke / Diet Coke / Sprite

Beer

Draft \$5.50 / \$15.50

Big Daddy, IPA / Sapporo / Shock Top

Pear Cider / Sierra Nevada

New - Craft Beer Bottles

Racer 5 (Republic, WA) \$5.50

American IPA. Hoopy, full bodied, crystal malts, with
Chinook, Columbus hops. Caramel and citrus notes.

Allagash (Portland, Maine)..... \$6.50

White. Belgian style wheat, brewed with lots of wheat,
spiced with coriander and orange. Fruity/refreshing.

Lagunitas (Petaluma, CA) \$5.50

Dogtown Pale Ale. Big, malty pale ale. Thirst
quenching hop flavors; crispy clean finish.

Drakes (San Leandro, CA) (**22oz.**) \$14.50

Denogginizer: big, bold, hopped with dank,
American hops. Crystal Munich malts, subtle caramel
malt flavor. Monster IPA, bold! Hold your head..!

BrewDog (Ellon, Aberdennshire) (**22oz.**) \$13.50

Punk IPA: golden, tropical fruits, light caramel.
New Zealand hops with biscuit malts. Nice balance of
aggressive, dry and fruity flavors.

Deschutes (Bend, Orgen)..... \$6.00

Fresh Squeezed IPA: Mouthwateringly delicious
IPA. Heavy helping of citra and mosaic hops .

Bottles \$5.00

Asahi / Tsing Tao / Kirin / Singha / Anchor Seasonal

Japan China Japan China SF

Sapporo (Japan) (**22oz.**) \$8.50