

CITIZEN

◆PUBLIC HOUSE◆



PRIVATE DINING

www.citizenpublichouse.com/privatedining

7111 E. 5th Avenue, Scottsdale, AZ

Open Daily 4pm - 10pm



Citizen Public House is a contemporary public house nestled in Old Town Scottsdale serving elevated craft beverages and barrel-aged cocktails alongside award-winning gastropub cuisine.

AMENITIES

- Dedicated Event Coordinator
- Private Dining Spaces
- Personalized Menu Options
- Reception Packages
- Private Bar Options Available
- A/V Capabilities



BENJAMIN'S UPSTAIRS



Our upstairs speakeasy is hidden above the main dining room on the restaurant's second floor, only accessible from an inconspicuous door leading to an inviting staircase. Once inside, guests enjoy complete privacy, and have access to a private bar with full A/V capabilities. **26 SEATED / 22 with AV**

Note: table configurations are not fully-customizable, and are subject to group size.



THE ATRIUM



The atrium is a semi-private dining room offset from the main dining floor, this space has that VIP feel, giving you the best of both worlds - seclusion and interaction with the main restaurant. **16 SEATED MAX**

THE FAMILY ROOM



A semi-private dining space tucked away in your own corner of our main dining floor. Giving you both an intimate dining experience and the buzz of the dining room at the same time. Perfect for family gatherings or wedding party dining. **10 SEATED MAX**

THE EAGLE

\$62++ per guest

First Course

BURRATA CROSTINI

Hazelnut Chili Romesco

BACON FAT POPCORN *gf*

Second Course

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,
Black Currants, Asiago Cheese, Dried Super Sweet Corn,
Marinated Tomatoes, Buttermilk Herb Dressing

Third Course

AMARO MEATLOAF

Smashed Potatoes, Roasted Zucchini, Mushroom Cream

SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

BLANCO'S ROASTED CHICKEN

Piquillo Aioli, Great Northern Beans, Pancetta, Fennel, Sautéed Spinach *gf*

SONORAN PASTA CO. GNOCCHI SARDI

Maitake, Royal Trumpet & Beech Mushrooms,
White Bean Cashew Sauce, Tuscan Kale, Pecorino Romano
vegan upon request

Fourth Course

Host must select one for your group at the time of booking

BANANAS FOSTER BREAD PUDDING

OR

GERMAN CHOCOLATE CAKE

OR

PERSONAL COOKIE BAG

GOOD COMPANIONS

\$72++ per guest

First Course

BURRATA CROSTINI

Hazelnut Chili Romesco

BACON FAT POPCORN *gf*

Second Course

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,
Black Currants, Asiago Cheese, Dried Super Sweet Corn,
Marinated Tomatoes, Buttermilk Herb Dressing

Third Course

COFFEE RUBBED SHORT RIBS

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens *gf*

SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

BLANCO'S ROASTED CHICKEN

Piquillo Aioli, Great Northern Beans, Pancetta, Fennel, Sautéed Spinach *gf*

SONORAN PASTA CO. GNOCCHI SARDI

Maitake, Royal Trumpet & Beech Mushrooms,
White Bean Cashew Sauce, Tuscan Kale, Pecorino Romano
vegan upon request

Fourth Course

Host must select one for your group at the time of booking

BANANAS FOSTER BREAD PUDDING

OR

GERMAN CHOCOLATE CAKE

OR

PERSONAL COOKIE BAG

YE OLDE SALUTATION

\$82++ per guest

First Course

BURRATA CROSTINI

Hazelnut Chili Romesco

BACON FAT POPCORN *gf*

Second Course

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas, Black Currants, Asiago Cheese,
Dried Super Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

Third Course

FILET MIGNON

Served Medium Rare, Polenta, Sun Dried Tomato Pesto,
Champagne Vinegar, Gorgonzola Arugula Salad, Nduja Butter *gf*

SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

CORVINA SEA BASS

Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks *gf*

BLANCO'S ROASTED CHICKEN

Piquillo Aioli, Great Northern Beans, Pancetta, Fennel, Sautéed Spinach *gf*

SONORAN PASTA CO. GNOCCHI SARDI

Maitake, Royal Trumpet & Beech Mushrooms,
White Bean Cashew Sauce, Tuscan Kale, Pecorino Romano
vegan upon request

Fourth Course

Host must select one for your group at the time of booking

BANANAS FOSTER BREAD PUDDING

OR

GERMAN CHOCOLATE CAKE

OR

PERSONAL COOKIE BAG

THE WORLD'S END

Our curated dining experience featuring chef's
choice menu & craft cocktail pairings.

\$115++ per person

FIRST COURSE

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,
Black Currants, Asiago Cheese, Dried Super Sweet Corn,
Marinated Tomatoes, Buttermilk Herb Dressing

paired with

GOOD CITIZEN'S SEASONAL PUNCH

SECOND COURSE

PAN SEARED SCALLOP

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

paired with

DRY HEAT MARGARITA

THIRD COURSE

COFFEE RUBBED SHORT RIB

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens *gf*

paired with

PRIVATE SELECT OLD FASHIONED

FOURTH COURSE

GERMAN CHOCOLATE CAKE

paired with

NITROGEN DRAFT ESPRESSO MARTINI

Substitutions politely declined.

PROVISIONS

Our selection of finger foods & small plates
These dishes are a wonderful way to welcome your guests
Served family-style for easy sharing

BAR SNACKS

BEER FONDUE \$16
IMPORTED OLIVES \$8 *gf*
BACON FAT POPCORN \$8 *gf*
ROSEMARY ROASTED NUTS \$8 *gf*
NOBLE BREAD FOCACCIA WITH WHIPPED RICOTTA \$10

SLIDERS

\$6 each
SHORT RIB & HORSERADISH AIOLI
GRILLED CHEDDAR CHEESE
BACON, LETTUCE & TOMATO

BRUSCHETTA BITES

\$2.25 each
TOMATO BASIL WITH PECORINO ROMANO
BURRATA WITH HAZELNUT CHILI ROMESCO
WHIPPED RICOTTA AND MUSHROOM

PLATTERS

\$6 per guest
BERNIE'S MAC 'N CHEESE
THE ORIGINAL CHOPPED SALAD
CRAB CAKES WITH NOPALES SALAD & AVOCADO PURÉE

MINI DESSERTS

\$2.50 each
minimum batch of 12 per order
BREAD PUDDING
CHOCOLATE BROWNIE
CHOCOLATE CHIP COOKIE
BLUEBERRY CHEESECAKE TART
KEY LIME TART
PECAN PIE TART
PUMPKIN PIE
APPLE PIE
EGGNOG PIE
TRIPLE CHERRY PIE

SKEWERS

\$6 each
GRILLED ÍNDUJA SHRIMP WITH ORANGE GREMOLATA *gf*
FILET MIGNON WITH BOURBON MUSTARD *gf*
SMOKEY HARISSA BBQ MEATBALL WITH ROASTED PISTACHIO *gf*
GRILLED CHICKEN WITH PIQUILLO AIOLI *gf*
GRILLED TRUMPET MUSHROOM WITH CHILI HONEY CRISP & CASHEW SAUCE

gf - gluten free item, not a gluten free kitchen

RECEPTIONS

Finger foods & small plates. Served family-style for easy sharing.

**Pricing does not include taxes or gratuity*

\$25 PER PERSON*

ROSEMARY ROASTED NUTS *gf*
BURRATA & HAZELNUT CHILI ROMESCO
TOMATO, BASIL & PECORINO ROMANO BITE
CHICKEN & PIQUILLO AIOLI SKEWER *gf*
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREE
THE ORIGINAL CHOPPED SALAD

\$30 PER PERSON*

ROSEMARY ROASTED NUTS *gf*
BACON FAT POPCORN *gf*
BURRATA & HAZELNUT CHILI ROMESCO BITE
CHICKEN & PIQUILLO AIOLI SKEWER *gf*
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREE
THE ORIGINAL CHOPPED SALAD
SHORT RIB SLIDER WITH HORSERADISH AIOLI

\$35 PER PERSON*

BACON FAT POPCORN *gf*
BURRATA & HAZELNUT CHILI ROMESCO BITE
FILET & BOURBON MUSTARD SKEWER *gf*
CHICKEN & PIQUILLO AIOLI SKEWER *gf*
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREE
THE ORIGINAL CHOPPED SALAD
SHORT RIB SLIDER WITH HORSERADISH AIOLI

\$40 PER PERSON*

ROSEMARY ROASTED NUTS *gf*
BACON FAT POPCORN *gf*
BURRATA & HAZELNUT CHILI ROMESCO BITE
FILET & BOURBON MUSTARD SKEWER *gf*
CHICKEN & PIQUILLO AIOLI SKEWER *gf*
SMOKEY HARISSA BBQ MEATBALL WITH ROASTED PISTACHIO SKEWER
THE ORIGINAL CHOPPED SALAD
GRILLED CHEDDAR CHEESE SANDWICH
SHORT RIB SLIDER WITH HORSERADISH AIOLI

gf - gluten free item, not a gluten free kitchen



FREQUENT QUESTIONS

Beverage Options:

We charge on consumption, meaning you only pay for what you drink from the following offerings:

1. Non-Alcoholic
2. Beer & Wine Only
3. Full Bar (no restrictions)

** If your group is drinking wine, we recommend selecting a white & red bottle upon arrival. At that time our service team will be happy to guide you through the current wine list.*

Can we split the bill?

No. We provide only one check per group, and each party is subject to a recommended gratuity add on of 20%.

I would like my party to have a cash bar, is this option available?

We do not offer a cash bar at this time but we can work with you to curate a beverage package that makes sense for your group.

Do you require any type of deposit?

Yes. We do require a \$100 deposit at the time of booking which is non-refundable and applied to your final bill.

Are your spaces handicap accessible?

Our semi-private atrium & family-room spaces are fully accessible and on the ground floor of our restaurant. However, Benjamin's Upstairs is accessible only by a long flight of stairs.

Is parking available?

City street parking is free of charge.

How will I know when my event is confirmed?

Your event is confirmed once your \$100 deposit is paid and all details have been submitted to our dedicated teams.

