

Latitude

Kitchen & Bar

Eat a Little

AVOCADO FRIES V	12.90	JAMMY BRUSSELS DF GF	11.90
avocado wedges, spicy sriracha ranch batter, panko bread crumbs + chipotle aioli		brussels sprouts, cauliflower, pork belly and onion jam	
JALAPENO CHILI DIP V	8.90	STEAK BITES DF	11.90
jalapenos, green chilis, sour cream, cream cheese, parmesan + house made corn chips		cubed angus sirloin, sesame seeds, cilantro, wonton chips + sweet chili sauce	
BACON WRAPPED PRAWNS DF GF	12.90	DRY RIBS DF GF	12.90
deep fried hickory - smoked bacon wrapped prawns and sambal honey sauce		pork riblets and jamaican pepper sauce	

Taco Bar

 all tacos come flour tortillas can substitute to corn tortillas GF

HALIBUT TACOS DF	13.90	AHI TACOS DF *	14.90
grilled halibut, shredded cabbage, baja sauce and pico de gallo		sashimi grade ahi seared rare, carrot, cabbage, radish & sweet wasabi vinaigrette	
SALMON TACOS DF	12.90	STEAK TACOS DF	12.90
grilled salmon, shredded cabbage, corn salsa and chipotle aioli		thinly sliced angus sirloin, pico de gallo, fresh jalapenos + cilantro creme fraiche	
BAJA TACOS DF	11.90	VEGGIE TACOS DF V	13.90
grilled cod, shredded cabbage, pico de gallo and baja sauce		avocado fries, cabbage, pico de gallo, chipotle aioli and baja sauce	

Salads & Wraps

THAI CHICKEN SALAD DF GF	15.90	SEARED AHI SALAD DF GF *	16.90
grilled chicken, mixed greens, shredded cabbage, red onion, red bell pepper, vermicelli noodles, peanuts and cilantro thai vinaigrette		sashimi grade ahi seared rare, sesame seeds, mixed greens and wakame wasabi vinaigrette	
CAESAR SALAD	12.90	GARDEN WRAP V DF	10.90
roma crunch lettuce, garlic herbed croutons and grated parmesan blend		mixed greens, onions, red bell peppers, carrot shredded cabbage, roasted pumpkin seeds, raddish, avocado and house made veganaise	
 add anchovies	2.00	BEEF BULGOGI WRAP DF	12.90
SUNSET SALAD V	11.90	sirloin beef, shredded cabbage, sliced jalapeno, cilantro, honey sambal + chipotle mayo	
mixed greens, cucumbers, radish, carrots, tomatoes, red bell peppers, red onions, garbanzo beans, croutons + 3 cheese blend		chipotle flour tortilla	
dijon mustard vinaigrette		CALI WRAP	11.90
SPINACH SALAD	12.90	breaded chicken, romaine, corn salsa, bacon, avocado, fresh jalapenos, cheddar + chipotle mayo	
baby spinach, strawberries, bacon, fried shallots, blue cheese crumbles, candied walnuts		chipotle flour tortilla	
raspberry vinaigrette			

 extra side of dressing	0.75
add grilled chicken, steak, salmon, or prawns	7.00
add sashimi grade Ahi tuna	10.00

GF=gluten Free DF=dairy Free V=vegetarian

* Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

18% gratuity added to parties of 8 or more guests.

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Kitchen Bar

Eat a Lot

MEATLOAF 17.90

certified angus ground beef with bacon loaf, tangy + sweet tomato compote with whipped mashed potatoes and green beans

SALMON RISOTTO 23.90

asparagus, red bell pepper, fried spinach, parmesan, saffron wine + balsamic reduction

FISH & CHIPS DF HALIBUT 14.90

beer battered deep fried pacific halibut or cod and house - cut fries + dill - caper tartar

COD 13.90

 add an extra piece of fish 7.00

TOFU STIRFRY V 16.90

marinated, chargrilled extra firm tofu, brussels sprouts, red bell pepper, onions, carrots, broccolini, yakisoba noodles, green onions and sweet ginger soy sauce

YOUR CHOICE OF STEAK GF * 19.90

8oz sirloin or 13oz ribeye steak, seasonal vegetables, roasted potatoes, demi - glace or green peppercorn sauce

SIRLOIN 19.90
RIBEYE 25.90

CAJUN SEAFOOD MAC 23.90

prawns, crab, crawfish, andouille sausage, onion, garlic, red bell peppers, cajun cheese sauce, cavatappi pasta, panko crumbs + green onions
grilled garlic bread

CHICKEN PESTO LINGUINI 17.90

basil pesto cream sauce, seasoned chicken breast + grilled garlic bread

SMOKED SPARE RIBS DF GF 1/2 RACK 19.90

cherry wood smoked with bourbon BBQ sauce and house cut fries

FULL RACK 29.90

Sides

MAC + CHEESE V 5.90

COLESLAW V GF DF 4.00

CORN ON THE COB V GF 1.99

CAESAR SALAD 4.00

CLAM CHOWDER CUP 5.25 | BOWL 9.50

ASPARAGUS V GF DF 4.00

FRIES V GF DF 4.00

SWEET POTATO FRIES V GF DF 4.50

GARLIC PARMESAN FRIES V GF 5.50

POUTINE 5.50

ROASTED SEASONED POTATOES V GF DF 5.50

SEASONAL VEGETALBES V GF DF 4.00

Burgers & Sandwiches

 all burgers + sandwiches come with fries. upgrade to any side dish for an additional charge

AMERICAN KOBE BURGER * 15.90

kobe beef patty, grilled onions, lettuce, tomato and swiss cheese
grilled telera roll

DIABLO BURGER * 14.90

beer battered deep fried jalapenos, pepper jack cheese, lettuce, tomato and ghost chili diablo sauce
grilled pretzel bun

LATITUDE BURGER * 12.90

onion, lettuce, tomato and mayo
grilled pretzel bun

 add cheese, grilled onions, jalapenos 1.75

avocado, bacon, or deep fried jalapeños 2.50

PHILLY DIP 14.90

thinly sliced sirloin, grilled onions, red bell peppers, provolone cheese and horseradish mayo
grilled telera roll

CHICKEN AVOCADO MELT 15.50

roasted, seasoned breast of chicken, hickory smoked bacon, avocado, provolone cheese and chipotle aioli
grilled sourdough bread

TOFU BURGER V DF 12.90

marinated, chargrilled extra firm patty, portobello bacon, onion, house made veganaise, avocado, lettuce and tomato
grilled pretzel bun

 Extra side of sauce 0.75

Locally owned and operated, from our family to yours. We source the best products possible for each season, buying quality meats, dairy, fresh seafood and local vegetables. Fresh is best!