

## Eat a Little

<b>AVOCADO FRIES V</b>	12.90	<b>DRY RIBS DF GF</b>	12.90
avocado wedges, spicy sriracha ranch batter, panko bread crumbs + chipotle aioli		pork riblets and jamaican pepper sauce	
<b>JALAPENO CHILI DIP V</b>	8.90	<b>BACON WRAPPED PRAWNS DF GF</b>	12.90
jalapenos, green chilis, sour cream, cream cheese, parmesan + house made corn chips		deep fried hickory - smoked bacon wrapped prawns and sambal honey sauce	

## Taco Bar

all tacos come flour tortillas can substitute to corn tortillas **GF**

<b>HALIBUT TACOS DF</b>	13.90	<b>AHI TACOS DF *</b>	14.90
grilled halibut, shredded cabbage, baja sauce and pico de gallo		sashimi grade ahi seared rare, carrot, cabbage, radish & sweet wasabi vinaigrette	
<b>BAJA TACOS DF</b>	11.90	<b>STEAK TACOS DF</b>	12.90
grilled cod, shredded cabbage, pico de gallo and baja sauce		thinly sliced angus sirloin, pico de gallo, fresh jalapenos + cilantro creme fraiche	

## Breakfast


available monday - friday from 7:30am - 11:30 | saturday + sundays 7:30am - 1:30pm

enjoy items such as blueberry lemon pancakes, biscuits + gravy, breakfast sandwiches, eggs benedict, muffins and more.

in a hurry? order ahead of time by phone or online and have your order waiting for you.  
don't forget your latte or americano to get you on the right foot in the mornings

## Salads & Wraps

<b>THAI CHICKEN SALAD DF GF</b>	15.90	<b>SEARED AHI SALAD DF GF *</b>	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	
<b>CAESAR SALAD</b>	12.90	<b>SPICY BEEF WRAP DF</b>	12.90
roma crunch lettuce, garlic herbed croutons and grated parmesan blend		sirloin beef, shredded cabbage, sliced jalapeno, carrots, radish, cilantro, honey sambal, chipotle mayo + chipotle flour tortilla	
 add anchovies	2.00	<b>CALI WRAP</b>	11.90
<b>SUNSET SALAD V</b>	11.90	breaded chicken, romaine, corn salsa, bacon, avocado, fresh jalapenos, cheddar + chipotle mayo chipotle flour tortilla	
mixed greens, cucumbers, radish, carrots, tomatoes, red bell peppers, red onions, garbanzo beans, croutons + 3 cheese blend dijon mustard vinaigrette			

 extra side of dressing	0.75
add grilled chicken, steak, 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.

# Latitude

Kitchen Bar

## Eat a Lot

<b>MEATLOAF</b> certified angus ground beef with bacon loaf, tangy + sweet tomato compote with whipped mashed potatoes and green beans	17.90	<b>YOUR CHOICE OF STEAK GF *</b> 8oz sirloin or 13oz ribeye steak, seasonal vegetables, roasted potatoes, demi - glace or green peppercorn sauce	<b>SIRLOIN</b> 19.90 <b>RIBEYE</b> 25.90
<b>FISH &amp; CHIPS DF</b> beer battered deep fried pacific halibut or cod and house - cut fries + dill - caper tartar	<b>HALIBUT</b> 14.90 <b>COD</b> 13.90	<b>CAJUN SEAFOOD MAC</b> prawns, crab, crawfish, andouille sausage, onion, garlic, red bell peppers, cajun cheese sauce, cavatappi pasta, panko crumbs + green onions grilled garlic bread	23.90
 add an extra piece of fish	7.00	<b>CHICKEN PESTO LINGUINI</b> basil pesto cream sauce, seasoned chicken breast + grilled garlic bread	17.90
<b>SMOKED SPARE RIBS DF GF</b> 1/3rd rack of cherry wood smoked spare ribs with bourbon BBQ sauce, mashed potatoes and coleslaw	19.90		

## Sides

<b>MAC + CHEESE V</b>	5.90	<b>FRIES V GF DF</b>	4.00
<b>COLESLAW V GF DF</b>	4.00	<b>SWEET POTATO FRIES V GF DF</b>	4.50
<b>CORN ON THE COB V GF</b>	1.99	<b>GARLIC PARMESAN FRIES V GF</b>	5.50
<b>CAESAR SALAD</b>	4.00	<b>POUTINE</b>	5.50
<b>CLAM CHOWDER</b>	CUP 5.25   BOWL 9.50	<b>ROASTED SEASONED POTATOES V GF DF</b>	5.50
<b>SOUP OF THE DAY</b>	CUP 5.25   BOWL 9.50	<b>SEASONAL VEGETABLES V GF DF</b>	4.00

## Burgers & Sandwiches

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

<b>CRANBERRY TURKEY SANDWICH</b> seasoned turkey breast, spring mix, tomato and citrus cranberry aioli honey whole wheat bread	9.90	<b>ROSEMARY SIRLOIN SANDWICH</b> thinly cut sirloin, onion jam, rosemary aioli, spring mix + sharp white cheddar sourdough bread	10.95
<b>AMERICAN KOBE BURGER *</b> kobe beef patty, grilled onions, lettuce, tomato and swiss cheese grilled telera roll	15.90	<b>PHILLY DIP</b> thinly sliced sirloin, grilled onions, red bell peppers, provolone cheese and horseradish mayo grilled telera roll	14.90
<b>DIABLO BURGER *</b> beer battered deep fried jalapenos, pepper jack cheese, lettuce, tomato and ghost chili diablo sauce grilled pretzel bun	14.90	<b>CHICKEN AVOCADO MELT</b> roasted, seasoned breast of chicken, hickory smoked bacon, avocado, provolone cheese and chipotle aioli grilled sourdough bread	15.50
<b>LATITUDE BURGER *</b> onion, lettuce, tomato and mayo grilled pretzel bun	12.90	<b>HAM SANDWICH</b> blackforest ham, swiss cheese, pickles, red onion, spring mix, dijon mustard and mayonnaise sourdough bread	9.90
 add cheese, grilled onions, jalapenos avocado, bacon, or deep fried jalapeños	1.75 2.50		

 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!