

Latitudes

BAR & LOUNGE

SMALL PLATES

PEEL + EAT SHRIMP (GF) 22

one pound, old bay,
brussels sprouts, drawn butter

DUCK CONFIT POUTINE 17

hand cut fries, duck fat gravy,
port salut cheese, green onion

CRISPY CALAMARI 15

five-spice, chilis, peanuts, scallions, cilantro

APPLE FRITTERS 15

butternut squash puree, maple, pecans

YELLOWTAIL CRUDO (GF) 18

miso aioli, yuzu, sea beans, cucumber

EVERYTHING CRUSTED STUFFED AVOCADO (GF) 14

cucumber, quinoa, siracha aioli,
shiitake vinaigrette
togarashi tuna 8 | togarashi tofu 4

PULLED PORK NACHOS (GF) 17

chipotle bbq sauce, pinto beans,
fontina and chevre cheeses,
ranch, pickled okra

PETIT SALAD (GF) 13

goats' milk feta, pomegranate seeds,
cucumber, radish, almonds,
pomegranate vinaigrette

STEAMED ARTICHOKE (GF) 12

garlic, lemon, grana cheese

SMOKED BOURBON CHICKEN WINGS 16

maple bourbon glaze, grilled pineapple salsa

CORNMEAL FRIED OYSTER LETTUCE CUPS 16

cajun remoulade, three pepper chowchow

BABY ROMAINE WEDGE 15

tomato, pancetta, pickled apples,
buttermilk bleu dressing, tobacco onions

HANDHELDS

MEATBALL SLIDERS 12

mozzarella, grana cheese, roasted
garlic, watercress, hand cut fries

DAILY FISH TACOS 14

mango salsa, ancho crema, micro cilantro

SWEET + SPICY BRUSSELS SPROUTS TACOS 14

avocado, lime, micro cilantro

SHRIMP PO'BOY SLIDERS 14

bibb lettuce, spicy remoulade,
pickled peppers, hand cut fries

SIRLOIN BURGER* 22

cambozola bleu, bacon jam,
heirloom tomato, tobacco onions,
rosemary fingerling fries