# LATITUDE
BAR & CHILL

## MARGARITAS

**CHILL MARGARITA** $7
Margaritaville Gold Tequila, Triple Sec
Margarita Blend, Gran Gala Float

**COCONUT MARGARITA** $8
Margaritaville Coconut Tequila, Triple Sec
Margarita Blend, Coconut Purée, Coconut Rim

**PERFECT MARGARITA** $9
Margaritaville Gold & Silver Tequilas
Triple Sec, Orange Curaçao, Lime Juice

**SEA GLASS MARGARITA** $8
Margaritaville Silver Tequila, Margarita Blend
Blue Curaçao, Gran Gala Float

**WILDBERRY MARGARITA** $8
Margaritaville Gold & Silver Tequilas, Triple Sec
Wildberry Purée, Lemon & Lime Juices

**MANGO MARGARITA** $9
Margaritaville Mango Tequila, Triple Sec
Mango Purée, Fresh Lime, Soda

## BOAT DRINKS

**LAST MANGO IN PARIS** $9
Margaritaville Mango Tequila
Cointreau Orange Liqueur
Sour Mix, Splash of Cranberry Juice

**5 O'CLOCK SOMEWHERE ®** $9
Margaritaville Silver Rum & Paradise
Passion Fruit Tequila, Cruzan Hurricane
Proof Rum, Orange & Pineapple Juices
Sour Mix, Grenadine

**MOJITO** $8
Parrot Bay Key Lime Rum
Fresh Mint & Lime, Soda

**LIME IN DA COCONUT** $8
Parrot Bay Key Lime Rum
Margaritaville Coconut Rum, Sour Mix
Piña Colada Purée, Coconut Rim

**PAINKILLER** $9
Margaritaville Dark Rum, Orange &
Pineapple Juices, Piña Colada Purée
Nutmeg, Kraken Rum Float

**ESPRESSO MARTINI** $9
Three Olives Vodka, Borghetti
Owen's Nitro-Infused Espresso

• **TRY IT CREAMY WITH BUFFALO TRACE BOURBON CREAM** $10

## FROZEN CONCOCTIONS

**RUM RUNNER** $8
Margaritaville Silver Rum, Wildberry &
Banana Purées, Kraken Rum Float

**BANANAS FOSTER MONSTER** $9
Cruzan Banana & Vanilla Rums
Coconut Purée, Kraken Rum Float

**MUDSLIDE** $10
Three Olives Vodka, Kahlua, Buffalo Trace
Bourbon Cream, Chocolate, Ice Cream
Kahlua Float

**DAIQUIRIS, MARGARITAS & PIÑA COLADA** $8
Made with Margaritaville Tequilas & Rums

## BEERS

### CANS & BUCKETS (6)

| | | | |
|---|---|---|---|
| LANDSHARK | $6/$30 | MICHELOB ULTRA | $5/$25 |
| BUD LIGHT | $5/$25 | YUENGLING | $6/$30 |
| BUDWEISER | $5/$25 | CORONA | $5/$25 |
| HEINEKEN | $5/$25 | GUINNESS | $6/$30 |
| MILLER LITE | $5/$25 | ULTRA ZERO | $5/$25 |
| SEASONAL CRAFT | $6/$30 | HIGH NOON | $7/$35 |

### DRAFT

| | PINT | PITCHER |
|---|---|---|
| LANDSHARK | $6 | $16 |
| MICHELOB ULTRA | $6 | $16 |
| YUENGLING | $6 | $16 |
| SEASONAL DRAFT | $6 | $16 |
| BLUE MOON | $7 | $21 |
| PERNICIOUS IPA | $7 | $21 |

## WINES

### WHITE

**ROSÉ** $9/32
Alexander Valley

**PINOT GRIGIO** $11/40
San Angelo by Banfi

**SAUVIGNON BLANC** $9/32
Giesen

**CHARDONNAY** $9/32
Riverstone by J. Lohr

### RED

**PINOT NOIR** $10/36
Inscription

**CABERNET SAUVIGNON** $10/36
7 Oaks by J. Lohr

**MALBEC** $9/32
Altos by Terrazas

**ITALIAN RED BLEND** $8/28
Col di Sasso by Banfi

ASK ABOUT ONE OF OUR WEEKLY SPECIAL CRAFT COCKTAILS, WINES & LOCAL BEERS

HH_1026

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## APPETIZERS

**WISCONSIN CHEESE CURDS** $8
Marinara

**SOUTHWEST EGG ROLLS** $9
Chipotle Ranch

**PRETZEL BITES** $8
Beer Cheese, Creole Mustard

**LOADED TOTS** $9
Pulled Pork, Bacon, Queso & Shredded Cheese
Green Onion, Sour Cream

**PEEL & EAT SHRIMP** $15
Sourced from our Local Waters
Drawn Butter, Cocktail Sauce

**LATITUDE NACHOS** $13
Queso & Shredded Cheese, Pico de Gallo
Black Beans, Jalapeños, Sour Cream
- *Add Chicken, Ground Beef or Pulled Pork + $6*
- *Shrimp + $8*

**SPINACH & ARTICHOKE DIP** $8
Pita Chips

**FRIED BRUSSELS SPROUTS** $7
Honey Soy Glaze, Tequila Sauce

**FIRECRACKER SHRIMP** $11
Thai Chili, Scallions, Sesame Seeds

**MARGHERITA FLATBREAD** $10
Garlic & Pesto Oil, Mozzarella, Tomato, Basil
- *Substitute Cauliflower Crust** + $3*

**QUESADILLA** $11
Cheddar Jack, Sautéed Peppers & Onions
Pico de Gallo, Sour Cream, Guacamole
- *Add Chicken, Ground Beef or Pulled Pork + $6*
- *Shrimp + $8*

**WINGS** $15
Crispy Fried with choice of:
- *Buffalo* - *Garlic Parmesan* - *BBQ*

## SALADS

**BACON & BLUE CHOP** $13
Romaine Hearts, Bacon, Blue Cheese
Candied Pecans, Cucumber, Red Peppers
Onion, Corn, Roasted Garlic Vinaigrette

**TACO SALAD** $14
Fried Tortilla Bowl, Romaine, Ground Beef
Shredded Cheese, Pico de Gallo, Guacamole
Jalapeños, Sour Cream, Lime Vinaigrette

**CAESAR** $9
Romaine Hearts, Parmesan, Croutons
Latitude Caesar Dressing

**SOUTHWEST** $12
Romaine Hearts, Cheddar Jack, Avocado
Black Beans, Cherry Tomato, Roasted Corn
Tortilla Strips, Chipotle Ranch Dressing

**CLASSIC COBB** $14
Romaine Hearts, Smoked Turkey, Bacon
Blue Cheese, Avocado, Tomato, Red Onion

**ADD PROTEIN TO ANY SALAD**
- *Chicken, Chicken Salad or Ground Beef + $6*
- *Shrimp + $8 or Salmon + $12*

## HANDHELDS

Includes Choice of One Side

**BRAISED SHORT RIB GRILLED CHEESE** $16
Swiss, Creamy Horseradish, Sour Dough

**CRISPY COD SANDWICH** $16
Shredded Romaine, White American Cheese
Tartar Sauce, Brioche Bun**

**CHICKEN SANDWICH** $13
Fried or Grilled, Bacon, Monterey Jack, Pickle
Jalapeño Ranch Slaw, Brioche Bun**

**REUBEN SANDWICH** $14
Swiss, Sauerkraut, 1000 Island, Marble Rye
- *Corned Beef or Smoked Turkey*

**LATITUDE CHICKEN SALAD WRAP** $13
Walnut, Craisins, Shredded Romaine
Scallions, Mayo

**CHEESESTEAK SANDWICH** $14
Sautéed Peppers & Onions, Provolone
Queso, Hoagie Roll**

**LATITUDE BURGER*** $14
Half-Pound Patty, Cheddar, Lettuce
Tomato, Pickle, Onion, Brioche Bun**
- *Add Bacon + $3*
- *Substitute Beyond Burger + $3*

## ENTRÉES

**BLACKENED SALMON** $21
Seasonal Vegetables, Mashed Potatoes
Tomato Jam, Lemon Aioli

**BUTCHER'S BLOCK*** MP
The Chef's Daily Cut

**ISLAND SHRIMP** $18
Six Coconut Shrimp, Coleslaw, Sweet Fries
Horseradish Marmalade

**BLACKENED MAHI-MAHI** $25
Green Beans, Mashed Potatoes, Pineapple Chutney

## SIDES $5

FRESH FRUIT • SIDE SALAD • COLESLAW • SEASONAL VEGETABLES
FRENCH FRIES • SWEET FRIES • ONION RINGS • MASHED POTATOES

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. **Gluten Free options for bread available upon request.