

LATITUDE

BAR & CHILL

MARGARITAS

CHILL MARGARITA	\$7	COCONUT MARGARITA	\$8
Margaritaville Gold Tequila, Triple Sec Margarita Blend, Gran Gala Float		Margaritaville Coconut Tequila, Triple Sec Margarita Blend, Coconut Purée, Coconut Rim	
VENETIAN SUNSET MARGARITA	\$9	SEA GLASS MARGARITA	\$8
Margaritaville Gold Tequila, Aperol Margarita Blend, Orange Juice, Gran Gala Float		Margaritaville Silver Tequila, Margarita Blend Blue Curaçao, Gran Gala Float	
PRICKLY PEAR MARGARITA	\$9	PERFECT MARGARITA	\$9
Margaritaville Silver & Gold Tequila Prickly Pear, Giffard Ginger Liqueur Splash of Sprite		Margaritaville Gold & Silver Tequilas Triple Sec, Orange Curaçao, Lime Juice	

BOAT DRINKS

LIME IN DA COCONUT	\$8	LAST MANGO IN PARIS	\$8
Parrot Bay Key Lime Rum Margaritaville Coconut Rum, Sour Mix Piña Colada Purée, Coconut Rim		Margaritaville Mango Tequila Cointreau Orange Liqueur Sour Mix, Splash of Cranberry	
5 O'CLOCK SOMEWHERE ®	\$9	PAINKILLER	\$9
Margaritaville Silver Rum & Paradise Passion Fruit Tequila, Cruzan Hurricane Proof Rum, Orange & Pineapple Juices Sour Mix, Grenadine		Margaritaville Dark Rum, Orange & Pineapple Juices, Piña Colada Purée Nutmeg, Kraken Rum Float	
PEANUT BUTTER CUP MARTINI	\$10	ESPRESSO MARTINI	\$8
Groovy Voodoo Peanut Butter Whiskey Borghetti, Ice Cream, Chocolate		Townes Vodka, Borghetti Owen's Nitro-Infused Espresso	
		• TRY IT CREAMY WITH BUFFALO TRACE BOURBON CREAM	\$10

FROZEN CONCOCTIONS

RUM RUNNER	\$8	BUSHWACKER	\$9
Margaritaville Silver Rum, Wildberry & Banana Purées, Kraken Rum Float		Smirnoff Vanilla Vodka, Borghetti Buffalo Trace Bourbon Cream Ice Cream, Chocolate, Grind Espresso Float	
KEY LIME COOLER	\$9	DAIQUIRIS, MARGARITAS & PIÑA COLADA	\$8
Blue Chair Key Lime Rum Cream Piña Colada Purée, Kraken Rum Float		Made with Margaritaville Tequilas & Rums	

BEERS

CANS & BUCKETS (6)

LANDSHARK	\$6/\$30	MICHELOB ULTRA	\$5/\$25
BUD LIGHT	\$5/\$25	PABST BLUE RIBBON	\$5/\$25
BUDWEISER	\$5/\$25	CORONA LIGHT	\$5/\$25
HEINEKEN	\$5/\$25	GUINNESS	\$5/\$25
MILLER LITE	\$5/\$25	ULTRA ZERO	\$6/\$30
LOCAL CRAFT	\$6/\$30	HIGH NOON	\$7/\$35

DRAFT

PINT

PITCHER

LANDSHARK	\$6	\$16
MICHELOB ULTRA	\$6	\$16
SEASONAL DRAFT	\$6	\$16
GRAYTON BEER COMPANY	\$7	\$21
PERFECT PLAIN	\$7	\$21
LOCAL CRAFT	\$7	\$21

WINES

WHITE

ROSÉ	\$9/32
The Beach by Whispering Angel	
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

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APPETIZERS

WISCONSIN CHEESE CURDS Marinara	\$8	SPINACH & ARTICHOKE DIP Pita Chips	\$8
SOUTHWEST EGG ROLLS Chipotle Ranch	\$9	FRIED BRUSSELS SPROUTS Honey Soy Glaze, Tequila Sauce	\$7
PRETZEL BITES Beer Cheese, Creole Mustard	\$7	FIRECRACKER SHRIMP Thai Chili, Scallions, Sesame Seeds	\$9
LOADED TOTS Pulled Pork, Bacon, Queso & Shredded Cheese Green Onion, Sour Cream	\$9	MARGHERITA FLATBREAD** Garlic & Pesto Oil, Mozzarella, Tomato, Basil	\$10
GROUPEL BITES Remoulade, Charred Lemon	\$14	QUESADILLA Cheddar Jack, Sautéed Peppers & Onions Pico de Gallo, Sour Cream, Guacamole • Add Chicken, Ground Beef or Pulled Pork + \$6 • Shrimp + \$8	\$11
LATITUDE NACHOS Queso & Shredded Cheese, Pico de Gallo Black Beans, Jalapeños, Sour Cream • Add Chicken, Ground Beef or Pulled Pork + \$6 • Shrimp + \$8	\$12	WINGS Crispy Fried with choice of: • Buffalo • Garlic Parmesan • Mango BBQ • Sweet Chili	\$15

SALADS

ASIAN NOODLE SALAD Cabbage & Romaine Mix, Edamame Cucumber, Carrot, Tomato, Rice Noodles Spiced Peanuts, Sesame Vinaigrette	\$14	SOUTHWEST Romaine Hearts, Cheddar Jack, Avocado Black Beans, Cherry Tomato, Roasted Corn Tortilla Strips, Chipotle Ranch Dressing	\$12
TACO SALAD Fried Tortilla Bowl, Romaine, Ground Beef Shredded Cheese, Pico de Gallo, Guacamole Jalapeños, Sour Cream, Lime Vinaigrette	\$14	CLASSIC COBB Romaine Hearts, Smoked Turkey, Bacon Blue Cheese, Avocado, Tomato, Red Onion	\$14
CAESAR Romaine Hearts, Parmesan, Croutons Latitude Caesar Dressing	\$9	ADD PROTEIN TO ANY SALAD • Chicken, Chicken Salad or Ground Beef + \$6 • Shrimp + \$8 or Salmon + \$12	

HANDHELD

Includes Choice of One Side

GYRO Shaved Beef & Lamb, Shredded Romaine Cucumber & Tomato Salad, Tzatziki, Pita	\$13	LATITUDE CHICKEN SALAD WRAP Walnut, Craisins, Shredded Romaine Scallions, Mayo	\$13
BRAISED SHORT RIB GRILLED CHEESE Swiss, Creamy Horseradish, Sour Dough	\$16	STREET TACOS** Pineapple Relish, Pickled Jalapeño Slaw Queso Fresco, Smoked Pepper Sauce • Chicken, Shrimp, Ground Beef or Pulled Pork	\$12
CHEESESTEAK SANDWICH Sautéed Peppers & Onions, Provolone Queso, Hoagie Roll**	\$13	GRILLED CHICKEN SANDWICH Bacon, Swiss, Lettuce, Tomato, Pesto Mayo Brioche Bun**	\$13
LATITUDE BURGER* Half-Pound Patty, Cheddar, Lettuce Tomato, Pickle, Onion, Brioche Bun** • Add Bacon + \$3 • Substitute Beyond Burger + \$3	\$14	REUBEN SANDWICH Swiss, Sauerkraut, 1000 Island, Marble Rye • Corned Beef or Smoked Turkey	\$14

ENTRÉES

BUTCHER'S BLOCK* The Chef's Daily Cut	MP	BEER-BATTERED FISH & CHIPS Coleslaw, Tartar Sauce, Malted Remoulade	\$19
BLACKENED MAHI-MAHI Green Beans, Mashed Potatoes Pineapple Chutney	\$25	ISLAND SHRIMP Six Coconut Shrimp, Coleslaw, Sweet Fries Horseradish Marmalade	\$16

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.