



shared plates

SEARED BEEF FILET TIPS°	greens / chimichurri / cheesy Brazilian waffle	11
THAI-FRIED TOFU	pickled green papaya / nuoc cham / fried shallots / cucumber	9
CRISPY CALAMARI	mango sweet chili / cilantro yogurt	11
PARMESAN FRIES	truffle oil / gorgonzola miso aioli	9
CARIBBEAN CRAB CAKES	plantain / greek jerk mayo / mango citrus salsa	14
KOREAN FRIED CAULIFLOWER	scallions / sesame seeds / cilantro yogurt sauce	9
LOCAL BREAD	whipped herb butter / ricotta / flake salt	5
PORK BANH MI BAO BUNS	pickled carrot & daikon / nuoc cham / sriracha aioli	13
RISOTTO STUFFED PEPPER	goat cheese / asiago / citrus beurre blanc	8
ROASTED CARROTS	sambal maple glaze / turmeric yogurt / chili crisp / fried shallots	9

salads

BEET	greens / chevre mousse / grapefruit / pistachio / citrus vin	13
ROASTED RED GRAPE	prosciutto / apples / greens / cambozola cheese / walnuts	13
MEXICAN CAESAR	romaine wedge / tajin pumpkin seeds / queso fresco / preserved lemon dressing	13

fire-roasted pizzas

POLPETTA	elk meatball / bell peppers / red sauce / mozzarella / basil	15
FUNGO	mushrooms / goat cheese / truffle oil	13
MARGHERITA	garlic tomato / basil / mozzarella	13
JAMÓN	roasted red grapes / cambozola cheese / prosciutto / greens	16

add egg 1
add pepperoni 2

house-made pasta + noodles

TAGLIATELLE	chicken / mushroom / parmesan / truffle oil / greens	20
LINGUINE	elk meatball / creamy vodka pomodoro / parmesan / basil	20
MALAYSIAN SHRIMP	coconut curry / rice noodles / leeks / peppers / green papaya	25
RAMEN	shiitake miso dashi / fresh vegetables / tofu / egg / shallots	18

add chicken 3

entrées

ROASTED HALF CHICKEN	whipped potatoes / seasonal vegetable / lemon herb jus	26
NEW YORK STRIP°	white cheddar bacon mashed potatoes / seasonal vegetable herb demi-glaze	35
BOURBON FILET°	MT ranches bacon-wrapped tenderloin / whipped potatoes seasonal vegetable / herb butter	39
GRILLED PORK LOIN°	poblano gravy / jalapeño cheddar corn cake / greens	26
STEAK FRITES°	bistro steak / seasonal vegetable / gorgonzola miso aioli / fries	31

sub parmesan fries 3

with food, fresh is always better

Latitude 48's scratch-made cuisine is crafted with local produce & products whenever possible. Please let us know of any dietary restrictions - we are more than happy to accommodate your needs.

EXECUTIVE CHEF – MELISSA MANGOLD • CHEF DE CUISINE – TATI CULVER

°Item may be cooked to order. The FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness.

cocktails & martinis

MONTANA MULEY	13	BEET OF BURDEN	14
Glacier Distilling Wheatfish whiskey / spicy elderflower liqueur / bitters / ginger beer / lime		Glacier Distilling Traplin rye / muddled basil / beet juice / raspberry purée / simple / cracked pepper	
FIREWEED OLD-FASHIONED	13	THAI ME UP	12
Glacier Distilling Fireweed cherry bourbon / rye HM barrel aged bitters / demerara sugar cube / flamed orange twist / rosemary		HM thai vodka / malibu / pineapple juice / fresh lemon & lime / muddled lemon, lime, mint, basil & ginger / simple	
GARDEN BOX	13	SNOWBIRD	12
Lunazul blanco / cucumber juice / agave syrup / lime juice / cilantro		Tequila / mint simple / grapefruit / lime / fresh thyme	
PALOMA	12	SPACE CHEETAH	11
Mezcal / tequila / orange liqueur / grapefruit / soda / simple / lime / smoked sea salt rim		Tequila / chartreuse / fresh lemon & lime / orange bitters / simple / orange twist	
COOL CUCUMBER	10	BEAR HUG	15
HM cucumber gin / lime / mint / simple		Glacier Distilling Bear Proof whiskey / pecan simple / half & half	
LATITUDE 48	12	OPEN SESAME	14
Vodka / olive juice / fresh thyme / gorgonzola, prosciutto & garlic stuffed olives ~sub local spotted bear vodka 3		HM tumeric vodka / coconut milk / tahini simple / sesame seeds / toasted coconut	
LOWER 48	14	MIDWINTERS NIGHT DREAM	12
Perfect Maker's Mark manhattan / HM brandied cherry		Spotted Bear Spirits gin / muddled mint / mint simple / lime juice / butterfly pea powder	
ORCHARD SPICE	15	OAXACA YUZU SOUR	14
Don Q anejo rum / E&J apple brandy / pear liqueur / lemon juice / apple cider / honey simple / calvados brandy		Mezcal / Anchos Rhyes poblano liqueur / yuzu purée / lime juice / egg white / fresh basil & chili flakes	
PURPLE HAZE	14	WINTER GETAWAY BOULEVARDIER	15
HM blueberry-ginger vodka / pomegranate & lime juice / simple / splash soda		Knob Creek bourbon / sweet vermouth / campari / pineapple liqueur	
JALAPEÑO BUSINESS	11	SPICED HUCKLEBERRY SPRITZ	13
HM jalapeño-ginger tequila / fresh orange & lime / triple sec / agave / salted rim		Effen vodka / spiced huckleberry syrup / fresh lemon juice	
KOMBUCHA CREATION	14	SHRUB CREATION	12
Rotating Canvas kombucha cocktail		Vodka or gin / rotating HM shrub / soda	

reds by the glass

Three Rivers, Blend, '16, Columbia Valley, WA	9/34
Aruma, Malbec, '17, Mendoza, Argentina	11/42
Saviah, The Jack, Syrah, '17, Columbia Valley, WA	11/42
Steele, Cab Franc, '16, Lake County, CA	12/44
Renato Ratti, Nebbiolo, '17, Piedmont, Italy	14/54
Chât Trillol, Blend, '13, Corbières, France	13/50
Cooper, Pinot Noir, '17, Willamette, OR	12/46
Rickshaw, Pinot Noir, '19, CA	9.5/36
Lincourt, Pinot Noir, '17, Santa Barbara, CA	17/64
EOS Estate, Merlot, '18, CA	8/30
Sebastiani, Zinfandel, '16, Sonoma, CA	11/42
Roth, Cab Sauv, '16, Alexander Valley, WA	15/53
Amavi, Cab Sauv, '17, Walla Walla, WA	16/60
El Coto, Tempranillo, '16, Rioja, Spain	9/34
Rickshaw, Cab Sauv, '17, CA	9/34

whites by the glass

Adami, Garbèl, Prosecco, Veneto, Italy	11/42
Fâmega, Vihno Verde, '18, Portugal	8/30
Dr. Loosen, Riesling, '18, Mosel, Germany	8/30
Chât Recougne, '19, Bordeaux, France	10/38
Ferrari-Carano, Fume Blanc, '19, Sonoma, CA	9/34
Roth Estate, Sauv Blanc, '18, Sonoma, CA	10/38
EOS Estate, Pinot Gris, '19, CA	9/34
Chalk Hill, Chardonnay, '18, Sonoma, CA	12/46
Sebastiani, Chardonnay, '19, Sonoma, CA	9/34
Belle Année, Rosé, '19, France	9/34
Ancient Peak, Sauv Blanc, '17, Santa Margarita, CA	11/42

sans alcohol

Ask about our rotating Canvas Kombucha & HM Shrub

bottled & canned beer

° locally crafted

Montucky • Pabst Blue Ribbon • Miller Lite • Coors • Kokanee • Michelob Ultra • Stella Artois • Carlsberg Pilsner
Sierra Nevada • Heineken 0% • Omission Pale Ale (gf) • Guinness • KettleHouse Cold Smoke Scotch Ale° • Big Sky IPA°
Draught Works SepterHead IPA* • Poor Farmer's Cider° • Rotating Craft Beers, Ciders & Sparkling Seltzers

LATITUDE 48
bistro + red room lounge