

shared plates

RUSTIC BREAD PLATE	Ceres Bakery sourdough / balsamic-herb compound butter / evoo	9
POTATO LATKES	applesauce / sour cream / fresh horseradish	14
TUNA STACK°	soy-ginger mirin glazed yellowfin tuna / jalapeño-avocado crema / sriracha aioli / wonton chips	20
LEMON-DILL CRAB CAKES	blue lump crab / fresh dill / New Orleans remoulade / lemon	27
CHICKEN DRUMLETTES	frenched winglets / honey-hoisin BBQ sauce / celery / ranch dressing <i>(substitute traditional Buffalo sauce for no extra charge)</i>	19
Ⓜ CRISPY PORK BELLY	Brussels sprouts / pancetta / applesauce	21
LAMB LOLLIPOPS	raita yogurt sauce / spicy harrisa aioli	18
SHRIMP SKEWERS	spicy green curry shrimp / sunomono cucumber salad / curry dipping sauce	21

salads add chicken 9 / add salmon 12 / add blue lump crab 15 / add portobello mushroom 9

CAESAR	romaine lettuce / cherry tomatoes / micro parmesan / garlic croutons / hard-boiled egg / house Caesar dressing <i>(add anchovies 2)</i>	15
Ⓜ HOUSE	baby greens / cucumbers / heirloom carrots / garlic croutons / house Italian vinaigrette	9
Ⓜ GOLDEN BEET	celery heart leaves / wild arugula / herbed goat cheese / pistachio / sherry vinaigrette	19

fire-roasted pizzas substitute gluten-free crust 4

FUNGO	local mushrooms / truffle oil / goat cheese / asiago / parmesan / mozzarella <i>(add sous vide egg° 2)</i>	19
MARGHERITA	garlic / tomato / fresh basil / asiago / parmesan / mozzarella <i>(add pepperoni 2)</i>	17
TRIO SALATO	pepperoni / spicy sausage / candied bacon / asiago / parmesan / mozzarella	19
THAI PEANUT	marinated pork / peanut sauce / pickled Asian veggies / green onions / lime	22
GORGONZOLA BLANCA	garlic cream sauce / caramelized onion / spinach / bacon jam / gorgonzola crumbles	20
SELVAGGIO°	elk tenderloin / chipotle sauce / spicy roasted chiles / sliced tomato / mozzarella / asiago / parmesan	26

entrées available substitutes: portobello mushroom for any protein / vegetable medley for any side

WAGYU BURGER°	aged cheddar / crispy pancetta / pickled onion / sliced tomato / bacon jam / butter lettuce / mustard seed aioli / artisan bun / fries	25
Ⓜ ELK TENDERLOIN°	roasted cauliflower / wild mushroom / fingerling potatoes / red wine demi-glace	63
CENTER-CUT FILET°	8 oz beef filet / potato latkes / sautéed spinach / truffle potato cream	MP
RIBEYE°	16 oz ribeye / honey-glazed rainbow carrots / roasted whole garlic clove / whipped Yukon Gold potatoes / bordelaise sauce	64
RACK OF LAMB°	Colorado lamb / farro / Tuscan black kale / Hunter's sauce	64
Ⓜ SEARED SEA SCALLOPS	broccolini / chili flakes / cauliflower purée / herbal lemon emulsion	67
FRIED SEA BREAM	ponzu / shiitake salsa / sunomono cucumbers	53
Ⓜ SEASONAL FISH	chef's fresh selection / seasonal vegetables	MP

with food, fresh is always better

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

Ⓜ Dish is gluten-free

° These items are cooked to order. The FDA advises that consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of food-borne illness.

specialty cocktails & martinis

LATITUDE 48 High Ground vodka / olive juice / fresh thyme / gorgonzola, prosciutto & garlic stuffed olives	15	FIREWEED OLD FASHIONED Glacier Distilling Fireweed cherry bourbon / rye / bitters / demerara sugar cube / flamed orange twist / rosemary	15
ELECTRIC COSMO Chopin vodka / Gran Gala orange liqueur / butterfly pea flower syrup / lime juice / cranberry juice	17	HERITAGE SANGRIA Roth Heritage red wine / Gran Gala / orange juice / lemon juice	18
LATITUDE'S LAST WORD Lighthouse gin / green chartreuse / lime juice / pama liqueur / brandied cherry	15	APPLE CIDER MULE Smirnoff caramel vodka / apple cider / lime juice / caramel sauce	16
SPACE CHEETAH Lunazul tequila / chartreuse / lemon & lime juice / orange bitters / simple / orange twist	15	BLOOD ORANGE WHISKEY SOUR Goodnight's bourbon / blood orange liqueur / blood orange juice / lemon juice / simple	18
PEARADIGM SHIFT Absolut Pears vodka / ginger liqueur / lemon juice	17	POM-A-RITA Hornitos reposado tequila / pomegranate juice / Gran Gala / lime juice / ginger simple	17
AÑEJO LEMON DROP Corralejo añejo tequila / lemon juice / simple / sugar rim	16	ORPHAN ESPRESSO Orphan Girl bourbon cream / Kahlúa coffee liqueur / espresso	18
CRANBERRY 75 Hendrick's gin / St. Germaine / lemon juice / cranberry simple / prosecco	18		

non-alcoholic drinks

PASSIONFRUIT NOJITO passionfruit simple / lime juice / Q club soda / mint	8	VIRGIN APPLE MULE apple cider / lime juice / caramel sauce / ginger beer	8
CRANBERRY SPARKLER cranberry juice / lime juice / Q club soda	8	VIRGIN STRAWBERRY DAIQUIRI strawberry purée / lime juice / simple	12
LAVENDER LEMONADE lemon juice / water / honey / dried lavender	8	Noughty, NA Organic Sparkling Rosé	14/54
POM-GINGER REFRESHER pomegranate juice / lime juice / ginger ale	8	Noughty, Blanc, NA White Blend	15/58
		Noughty, Rouge, NA Syrah	15/58

reds by the glass

Banshee Mordacai, Proprietary Red, Sonoma, CA	13/50
Ferrari-Carano, Siena, Red Blend, Sonoma, CA	15/58
Don Nicanor, Malbec, Argentina	16/59
J Bookwalter, Readers Syrah, Wahluke, WA	13.5/52
Small Vineyards, Nebbiolo, Piedmont, Italy	14/54
The Four Graces, Pinot Noir, Willamette Valley, OR	15/58
Chalone, Pinot Noir, Monterey, CA	16/63
Painted Wolf, The Den, Pinotage, South Africa	13/50
Roth, Cab Sauv, Alexander Valley, CA	15/58

whites by the glass

Ruffino Lumina, Prosecco, Veneto, Italy (187mL)	11
Condes de Albarei, Albariño, Rías Baixas, Spain	11/42
Firestone, Riesling, Santa Ynez, CA	11/42
Banshee, Rosé, Sonoma, CA	12/46
Silverado, Sauv Blanc, Yountville, CA	17/60
Dashwood, Sauv Blanc, Marlborough, New Zealand	12/46
Rombauer, Chardonnay, Carneros, CA	18/63
Chalk Hill, Chardonnay, Sonoma, CA	13/50
The Four Graces, Pinot Gris, Willamette Valley, OR	12/46

bottled & canned beer

KettleHouse Cold Smoke Scotch Ale	8	Coors Banquet	5
Draught Works Scepter IPA	7.5	Modelo Especial	6.5
Hungry Horse Hazy IPA	7	Farmstead Bear Necessity Cider	6
Shrouded Summit Belgian White	6	Citra Cowboy Seltzer	6
Red Lodge Ales Czechmate Pilsner	7	Athletic Brewing Golden Lager (NA)	6

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