

STARTERS

Soup du Jour | 7

Chicken Wings | 18

Ten Wings Tossed in Buffalo, BBQ or Sweet Chili Sauce, Served with Ranch or Bleu Cheese Dressing

Vegetable Ceviche | 14

Assorted Vegetables Marinated in Cilantro and Lime, Served with Chips

Hummus Plate | 13

House Made Hummus with Dukkah, Roasted Carrots, EVOO, Mint and Naan Dippers

House made Tater Tots (5) | 10

Grated Potatoes Shaped into Oversize Tots. Served With Sriracha Mayo Dipping Sauce

ARTISAN FLATBREAD

Pepperoni | 14

Sweet Basil Red Sauce, Fresh Mozzarella Cheese, Pepperoni

Margherita | 15

Oven Roasted Tomato, Fresh Mozzarella Cheese, Fresh Basil, Roasted Garlic

Pesto Prosciutto | 15

Basil Pesto With Mozzarella, Shaved Prosciutto, Aleppo Pepper, Spicy Honey Drizzle and Fresh Arugula

Giardiniera | 15

House Brined Vegetables, Garlic Oil, Mozzarella and Arugula

Prosciutto Blackberry | 16

Thinly Sliced Prosciutto Ham, Blackberries, Fresh Mozzarella, Port Wine-Blackberry Drizzle

SALADS

Arugula Salad | 15

Tender Arugula Tossed with Watermelon Radish, Carrot, Red Onion, Nectarine, Feta Cheese and Lemon Vinaigrette

Field Greens | 14

Julienne Garden Vegetables, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette

Fork & Knife Romaine Caesar | 14

Tender Hearts of Romaine with Roasted Tomatoes, Shaved Parmesan, Caesar Dressing and Toasted Flatbread Crisps

Add Protein to Any Salad

Salmon | 10 Grilled Chicken | 7

SANDWICHES AND MORE

Sandwiches Served with Your Choice of Potato Chips, French Fries, Seasonal Fruit, Sweet Potato Fries, Tater Tots (3) \$2 More

Torta Cubana | 13

Tender Braised Carnitas De Puerco, Shaved Honey Cured Ham, Dijon Mustard-Orange Aioli, Swiss Cheese, House-Brined Pickle Chips

BBQ Chicken | 15

House-Smoked Pulled Chicken, Fried Onions, Memphis Style Sweet BBQ, House-Brined Pickle Chips

Turkey Club Sandwich | 13

Lettuce, Tomato, Bacon, Mayo, Oven Roasted Turkey and Baked Ham

Classic Burger | 17

Ohio Smoked Cheddar, Lettuce, Tomato, Red Onions

Latitude 41 Black and Bleu Burger | 18

Blackened Angus Steak-Burger, Apple-Wood Smoked Bacon, Smoked Blue Cheese Crumbles, Lettuce, Tomato, Red Onions, Roasted Garlic Aioli

Banh Mi | 16

Pan Seared Cod with Sriracha Mayo, Romaine, Pickled Vegetables and Jalapeno on a Toasted Bolillo Roll

Black Bean burger | 17

Avocado, Cheddar Cheese, Lettuce, Tomato and Mayonnaise

Grilled Three Cheese | 15

Fresh Wheat Bread with Provolone, Swiss and Cheddar Cheeses and a Pickled Green Tomato

ENTREES – AVAILABLE AFTER 5 PM

Roasted Duck Breast | 26

Roasted Boneless Duck Breast Served with Fire Roasted Carrots, Baby Bok Choy, Glass Noodles and a Sweet Miso Glaze

Seafood Mac and Cheese | 28

Shrimp, Lobster, Cavatappi, and Lobster Cream Sauce

Grilled Salmon | 27

Herb Butter Served with Seasonal Vegetable and a Side Salad

10 oz New York Strip | 45

Served With Seasonal Vegetables, Yukon Potatoes and a Side Salad

SIDES

Seasonal Fruit | 6

Potato Chips | 5

House-Made Chips Dusted with Chef's Secret

French Fries | 6

Cinnamon Spiced Sweet Potato Fries | 6.5

Crispy Sweet Potato Fries Dusted with Cinnamon Sugar

House Made Tater Tots (2) | 7

Side Caesar Salad | 7

Side House Salad | 8

Grilled Asparagus | 6

Columbus Local Brews | 8

Saucy Brew Works
El Lager—Mexican Style IPA
What's His Nuts—Peanut Butter Vanilla Coffee Stout
Jackie O's Brewery
Mystic Mama—West Coast Style IPA
Who Cooks For You—Hazy Pale Ale
Brew Dog Brewery
Elvis Juice—Grapefruit Infused IPA
Punk—West Coast IPA
Columbus Brewing Company
CBC—India Pale Ale

DRAFTS

Columbus Brewing IPA | 8
Wolf's Ridge 614 Lager | 8.5
OH, Sure – Land-Grant Brewing | 8
Yuengling | 8
Stella Atrois | 8
Guinness Draught | 8.5

WINE SELECTION

RED WINE

Cherry Pie, Pinot Noir 18|72
Monterey, Napa Santa Barbara

Troublemaker, Red Blend 16|64
Central Coast

Terrazas de los Andes, "Altos del Plata" Malbec 12|48
Mendoza

Sterling Vintner's Collection, Cabernet Sauvignon 12|48
Central Coast

Columbia Crest, Merlot 12|48
Columbia Valley

BY THE BOTTLE

Erath, Pinot Noir 70
Oregon

St Francis, Merlot 159
Souoma County

The Hess Collection "Allomi Vineyard," Cabernet Sauvignon 180
Columbia Valley
Champagne/Sparkling

Mionetto Prosecco DOC Brut, Veneto, Italy 14 | 50
Mionetto Prosecco DOC Brut Rose, Italy 14 | 50

Chandon Brut, California 90
Moet & Chandon Imperial, Epernay 190

**Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

WHITE WINE

Pighin, Pinot Grigio 17|72
Fuili-Venezia Giulia

Snoqualmie, Chardonnay 13|52
Columbia Valley

Wairau River, Sauvignon Blanc 18|72
Marlborough

BY THE BOTTLE

Chateau Ste Michelle, Riesling 42
Columbia Valley

Kim Crawford, Sauvignon Blanc 68
Marlborough

Stags' Leap Winery, Chardonnay 135
Napa Valley

ROSE WINE

Fleurs de Prairie, Rose 18|72
Cotes de Provence

Chateau Minuty "M" 95
Cotes de Provence

AMERICAN WHISKEY/BOURBON/RYE

Bulleitt Frontier Bourbon
Basil Hayden
Bookers
Bulleitt 95 Rye
Jim Beam White Label*
Knob Creek
OYO Whiskey
Wild Turkey

SCOTCHES

Macallan 12
Oban
Johnnie Walker Black Label
Glenfiddich 12 Year
Highland Park

GIN

Beefeater*
Hendrick's
Aviation

VODKA

Smirnoff Red*
Absolut Citron
Ketel One
Stolichnaya

RUM

Cruzan Aged Light*
Bacardi Superior
Zacapa 23
Malibu Coconut

TEQUILA/MEZCAL

Jose Cuervo Tradicional Plata*
Del Maguey Vida de San Luis del Rio Mezcal
Casamigos Blanco

Watershed Bourbon
Woodford Reserve
Jack Daniels
Jameson
Bulliet Rye
Makers Mark
Templeton Rye

Dewars White Label
Talisker
The Glenlivet 12 Year
Monkey Shoulder
Laphroaig 10 Year

Bombay Sapphire
Tanqueray

Absolut 80
Grey Goose
Tito's Handmade

Bacardi Anejo Cuatro
Captain Morgan Original Spiced
Myers's Original Dark

Sombra Mezcal
Patron Silver
Don Julio Reposado