

## LATITUDE 28° LIBATIONS

### *Maverick 20*

KETEL ONE VODKA & MONKEY 47 GIN,  
LEMON, LILLET BLANC,  
LAVENDER SYRUP

### *Parallel Lines 18*

GREY GOOSE ESSENCE WHITE  
PEACH & ROSEMARY, LEMON, DRY  
ORANGE CURAÇAO, CHAMOMILE

### *Classic-Ish Daiquiri 17*

MANGO-INFUSED BACARDI RUM, LIME,  
ANGOSTURA BITTERS

### *Night Moves 21*

CASAMIGOS REPOSADO, LUXARDO  
ESPRESSO LIQUEUR, ORANGE BITTERS,  
COINTREAU, CHOCOLATE BITTERS

### *Trouble in Paradise 22*

CASAMIGOS BLANCO TEQUILA AND  
DEL MAGUEY MEZCAL, JALAPEÑOS,  
CUCUMBER, LIME, AGAVE

### *Punch Above 20*

BACARDI RESERVA OCHO RUM, KNOB  
CREEK BOURBON, ORGANIC COCONUT  
MILK, LEMON, STRAWBERRY ROSÉ

### *Gulfview Boulevardier 18*

BULLEIT RYE, CAMPARI,  
MARTINI & ROSSI SWEET VERMOUTH

### *High Roller 20*

MAKER'S MARK CASK STRENGTH  
BOURBON, OSBORNE PEDRO  
XIMENEZ SHERRY

### *Modern Fashion 20*

WOODFORD RESERVE BOURBON,  
DEMERARA, ANGOSTURA  
AND ORANGE BITTERS

### *Gold Rush 20*

BOMBAY SAPPHIRE PREMIER CRU,  
LEMON, HONEY SYRUP, GOLD FLAKES

## MOCKTAILS

### *Beets of Burden 15*

LYRE'S AGAVE BLANCO  
NON-ALCOHOLIC SPIRIT,  
BEET, LIME, HONEY

### *Garden to Glass 15*

FRESH MINT, COCONUT,  
PASSION FRUIT, PINEAPPLE

## BEER

### *Domestic 8*

BUD LIGHT  
BUDWEISER  
COORS LIGHT  
YUENGLING  
MILLER LITE  
TRULY HARD  
SELTZER

### *Imported 9*

AMSTEL LIGHT  
CORONA  
CORONA LIGHT  
HEINEKEN  
HEINEKEN 0.0  
GUINNESS  
PACIFICO  
STELLA ARTOIS

### *Craft 9*

BLUE MOON  
SAMUEL ADAMS  
SEASONAL

## SPARKLING

*Caposaldo, Prosecco 15 / 60*  
VENETO, ITALY

*Veuve Clicquot, Yellow Label,  
Brut Champagne 25 / 120*  
FRANCE

*Ferrari, Brut Sparkling  
Trento DOC 120*  
TRENTINO-ALTO ADIGE, ITALY

*Schramsberg, Mirabelle,  
Sparkling Rosé 22 / 88*  
NORTHERN COAST, CALIFORNIA

*Domaine Carneros,  
Brut Sparkling 92*  
CARNEROS, CALIFORNIA

*Une Femme, The Callie,  
Sparkling Rosé 21*  
NAPA VALLEY, SONOMA, CALIFORNIA

## WHITE

*Domaines Schlumberger,  
The Princes Abbés, Riesling 17 / 82*  
ALSACE, FRANCE

*Chateau Ste. Michelle, Riesling 56*  
COLUMBIA VALLEY, WASHINGTON

*Trimbach, Pinot Blanc 65*  
ALSACE, FRANCE

*Pighin, Pinot Grigio 14 / 56*  
FRIULI-VENEZIA GIULIA, ITALY

*King Estate, Pinot Gris 41*  
WILLAMETTE VALLEY, OREGON

*Villa Maria, Earth Garden,  
Sauvignon Blanc 15 / 60*  
MARLBOROUGH, NEW ZEALAND

*Stags' Leap Winery,  
Sauvignon Blanc 72*  
NAPA VALLEY, CALIFORNIA

*Sonoma-Cutrer, Russian River  
Ranches, Chardonnay 16 / 64*  
SONOMA COAST, CALIFORNIA

*Flowers, Chardonnay 65*  
SONOMA, CALIFORNIA

*Darioush, Chardonnay 96*  
NAPA, CALIFORNIA

*Maison Louis Latour, Les Genièvres,  
Mâcon-Lugny 56*  
MÂCON, FRANCE

*Rombauer, Chardonnay 28 / 90*  
CARNEROS, CALIFORNIA

*Heitz Cellar, Quartz Creek,  
Chardonnay 160*  
NAPA VALLEY, CALIFORNIA

## ROSÉ

*Fleurs de Prairie, Rosé 14 / 56*  
CÔTES DE PROVENCE, FRANCE

*Domaine de Beaufort,  
BiotifulFox, Rosé 68*  
RHÔNE VALLEY, FRANCE

*Belle Glos,  
Rosé of Pinot Noir 15 / 55*  
SONOMA COUNTY, CALIFORNIA

*Château d'Esclans, Rock Angel  
Rosé 18 / 70*  
CÔTES DE PROVENCE, FRANCE

## RED

*Meiomi, Pinot Noir 19 / 69*  
SONOMA COAST, CALIFORNIA

*Erath, Pinot Noir 64*  
WILLAMETTE VALLEY, OREGON

*Decoy, by Duckhorn, Merlot 60*  
SONOMA, CALIFORNIA

*Catena, Malbec 17 / 68*  
MENDOZA, ARGENTINA

*Columbia Crest, Grand Estates,  
Cabernet Sauvignon 14 / 56*  
COLUMBIA VALLEY, WASHINGTON

*Daou, Cabernet Sauvignon 16 / 64*  
PASO ROBLES, CALIFORNIA

*Hess Collection, Allomi,  
Cabernet Sauvignon 92*  
NAPA VALLEY, CALIFORNIA

*Justin, Isosceles,  
Cabernet Sauvignon 120*  
PASO ROBLES, CALIFORNIA

*Silver Oak, Cabernet Sauvignon 160*  
ALEXANDER VALLEY, CALIFORNIA

*Caymus, Cabernet Sauvignon 170*  
NAPA VALLEY, CALIFORNIA

*Stag's Leap, Artemis,  
Cabernet Sauvignon 180*  
NAPA VALLEY, CALIFORNIA

## RED BLENDS

*The Prisoner 28 / 112*  
NAPA VALLEY, CALIFORNIA

*J. Lohr, Pure Paso 72*  
PASO ROBLES, CALIFORNIA

*Opus One 800*  
NAPA VALLEY, CALIFORNIA

## INTERESTING REDS

*Tornatore, Nerello Mascalese  
and Nerello Cappuccio  
Etna Rosso 13 / 50*  
SICILY, ITALY

*Fattoria di Rodano, Chianti Classico  
DOC G 16 / 64*  
TUSCANY, ITALY

## TO START

### *Bread Service / 15*

HOUSEMADE PULLED CROISSANT BRIOCHE,  
BALSAMIC ZA'ATAR BUTTER CANDLE

### *Active Charcoal Baba Ganoush / 12*

FRESH PITA BREAD

### *Hummus / 12*

GARBANZO, SUMAC, EVOO, ZA'ATAR OIL,  
FRESH PITA BREAD

### *Shakshuka / 14*

OVER EASY EGG, PAPRIKA CHARRED TOMATO STEW,  
HOUSE TWISTED CIABATTA

### *Falafel / 22*

SWEET POTATO PURÉE, MINT, GARLIC TOUM,  
TURMERIC PICKLE, BEET COULIS, RADISH

### *Octopus Santorini / 28*

GRILLED OCTOPUS, BEET-PICKLED ONIONS, CAPERS,  
SWEET POTATO PURÉE

## RAW AND CHILLED

### *Kaluga Fusion Caviar Pearl Spoon / 38*

FLORIDA ORANGE CORN CRACKER, LEMON ZEST,  
CRÈME FRAÎCHE, GOLD LEAF

### *Cured Meat and Cheese Board / 38*

SERRANO HAM, BRESAOLA, HOT CAPICOLA, MANCHEGO,  
GOAT CHEESE, HALLOUMI, PICKLED TURNIPS, MOSTARDA,  
LAVASH, GRILLED HOUSE BREAD

### *Seafood Platter / 140 (Serves 4)*

FRESH OYSTERS, TUNA, KING PRAWNS, LOBSTER TAIL,  
CRAB CLAWS, BLUEBERRY MIGNONETTE, CHARRED LEMON,  
HORSERADISH COCKTAIL SAUCE

### *Scallop Crudo / 22*

FENNEL, BEE POLLEN, BLOOD ORANGE FOAM,  
CRUSHED PISTACHIO, PICKLED FRESNO CHILIES

### *Fresh Oysters / 32*

BLUEBERRY MIGNONETTE

### *Greek Salad / 14*

TOMATOES, CUCUMBER, PEPPERS,  
PICKLED ONIONS, OLIVES, FETA, LEMON VINAIGRETTE

### *Smoked Burrata / 18*

DEHYDRATED HEIRLOOM TOMATOES, CUCUMBER PEARLS,  
BLOOD ORANGE SEGMENTS, GOLD LEAVES

### *Enhance Your Salad*

GRILLED CHICKEN | 12  
BLACKENED, GRILLED OR SEARED GROUPER | 18

## CHEF'S SIGNATURE DISHES

### *Mediterranean-Spiced 32oz Tomahawk Ribeye / 160*

BALSAMIC HERB BUTTER, SMOKED HERBS

### *Pan Seared Snapper / 68*

ROASTED SPICED PAPAS, CAPER CHIMICHURRI

### *Poached Lobster Pappardelle / 62*

CHARRED TOMATO, LITTLENECK CLAMS,  
TARRAGON LEMON SAUCE

## FLATBREADS

### *Halloumi / 16*

TURKISH TOMATO SAUCE,  
MOZZARELLA, HALLOUMI, CHIVES

### *Za'atar / 16*

AROMATIC BLEND OF DRIED ZA'ATAR,  
SESAME SEEDS, KAŞAR CHEESE, 65° EGG, SUMAC OIL

### *Roasted Apples and Sweet Figs / 16*

PICKLED FRESNO CHILIES, CRUMBLed FETA,  
PROSCIUTTO CRISPS, BABY ARUGULA

### *Forest Fungi / 18*

PORCINI FROMAGE BLANC, MOROCCAN SPICED ROASTED  
SHIITAKE MUSHROOMS, PICKLED BEECH MUSHROOMS,  
TRUFFLE OIL

### *Soujouk / 18*

SPICY SOUJOUK SAUSAGE, KAŞAR CHEESE,  
CONFIT CHERRY TOMATO, 65° EGG

### *Enhance Your Flatbread*

GRILLED CHICKEN | 12

## LAND AND SEA

### *Lebanese Spiced Beef Filet / 58*

POTATO ESPUMA, CARROT PURÉE, MAITAKE FLOWER,  
TRUFFLE DEMI-GLACE

### *Mint Crusted Lamb / 44*

ROASTED CHICKPEAS, SMOKED EGGPLANT PURÉE,  
APRICOT GASTRIQUE, PICKLED MICRO PEPPERS

### *Moroccan Spiced Stone Grilled Chicken / 40*

GREEN OLIVES, COUSCOUS,  
ROASTED CARROT PURÉE, PICKLED ONION

### *Branzino / 42*

SAFFRON RISOTTO, SAUCE VIERGE, BLACK GARLIC

### *Pan Seared Grouper / 42*

CARROT PURÉE, CAPER CHIMICHURRI

## SIDES

### *Crispy Brussels Afelia / 16*

BRUSSELS SPROUTS, CORIANDER SEED,  
BARBERRIES, GARLIC TOUM

### *Eggplant Laban / 16*

CRISPY SPICED EGGPLANT, GARLIC YOGURT,  
TURMERIC APRICOTS, ROASTED WALNUTS,  
MINT, POMEGRANATE PEARLS

### *Patatas Bravas / 16*

SLOW-ROASTED TOMATO SAUCE,  
RED PEPPER LEMON AIOLI

### *Roasted Red Pepper Couscous / 16*

ROASTED TOMATOES, PICKLED ONION, LEMON ZEST

### *Greek Spiced Roasted Fingerling Potatoes / 16*

CANDIED BACON BITS, GARLIC TOUM

### *Parmesan and Truffle Fries / 8*

TRUFFLE AIOLI