

SPECIALTY COCKTAILS

Paper Plane

Makers Mark, Aperol, Hypatia Amarao, Fresh
Lemon Juice 16

Honey, Honey (beyonce voice)

Stoli Vodka, St. Germaine, Fresh Lemon Juice,
Honey & Rosemary 14

Dark & Stormy

Sailor Jerry Rum, Goslings, Fresh Lime Juice,
& Ginger Beer 16

White Sangria

Ketel One Botanical, Moscato, Fresh Orange
Juice & Fresh Fruit 14

El Diablo

Dahlia Tequila, Freshly Muddled Jalapeno,
Mint, Cucumber & Lime Juice 13

Gin Fizz

Heppele Gin, Elderflower, Butterfly Pea Flower
15

Latitude Mule

Stoli Vodka, Ginger Beer, Fresh Mint 13

FROZEN COCKTAILS

16 oz \$16

Frose

Our signature frozen Rose

Pina Colada

Rum, Coco Lopez, Fresh Pineapple Juice

DRAFT BEER

Stella - 9

Founders All Day IPA - 9

Blue Moon - 8

Bud Light - 7

Brooklyn Lager - 9

Fat Tire Amber Ale - 8

Six Point Crisp - 8

Ace Joker Cider - 8

Sam Adams Seasonal - 7

Blue Point Pumpkin - 8

Guinness - (only offered on our main floor
and third floor) 9

BEER BOTTLES & CANS

Bud Light, Budweiser, Heineken, Heineken
Light, Corona, Coors Light, Dales Pale Ale 7 |
Magners Cider 8 | Lagunitas Little Sumpin
Sumpin Ale 9 | Montauk Summer 8 | Five
Boroughs Tiny Juicy IPA 8 Braven Pilsner 8 |
Cigar City Jai Alai 8 | Founder's Solid Gold 8 |
Montauk Pumpkin 8 | Heineken 0
(non-alcoholic) 7

CANNED COCKTAILS

Vide Hard Seltzer (10 oz can in either
Vodka Watermelon, Vodka Peach,
Vodka Cranberry OR Tequila Grapefruit) 10
Truly (Wild Berry, Strawberry Lemonade
OR Lemon Tea) 8
Flat / Sparkling Water (rooftop only) 3
Bottle Flat/Sparkling Water 4

BAR

Latitude

 GRILL

212.245.3034 | latitudebarnyc.com | 783 8th Avenue NY, NY 10036

WHITE WINE

Leyla Sauvignon blanc

Fresh, crisp and clean with zesty flavors of ripe tropical
fruits. Chile 10 / 38

Touraine Sauvignon blanc

French Sauvignon Blanc with grapefruit and a hint of
peach and a tad citrus finish 13 / 50

Casale Dantello Pinot Grigio

Light golden wine with green apples and the sweetness
of ripe apricots lead the way to a fresh citrusy finish.
Italy 11 / 42

Les Hauts de Janeil Rose

Raspberry pink in color with aromas of red currants,
whiteflower and lemon. France 11 / 42

Tunnel of Elms Chardonnay

Smooth and creamy with aromas of Peach, apricot and
golden delicious apples. California 11 / 42

RED WINE

Proverb Pinot Noir

Velvety and dry with bright red cherry flavors and mixed
with delicate floral notes. California 12 / 46

Silk Oak Cabernet

Medium to full bodied with rich berry fruit
and aromas of semisweet dark chocolate,
blueberry, blackberry and mocha.
California 13 / 50

La Calera Malbec

Medium Bodied with strong impressions of
dark fruits, tart yet smooth.
Argentina 11 / 42

BUBBLES

Wycliff Brut

11 / 42

Villa Jolanda Prosecco

10 / 38

Segura Viudas Sparkling Rose

Bubbly Rose Wine with youthful fruit aromas of
strawberry, redcurrant and grenadine 12

HAPPY HOUR 4:00 PM - 7:00

\$5 Bottled Budlight, Budweiser, Coors Light
Truly (Wild Berry, Strawberry Lemonade OR Lemon Tea)

\$7 House Red Wine, House White Wine,
Sparkling Rose, Prosecco

\$8 Lycheetinis, Rum Punch, Margarita

STARTERS

Buffalo chicken flatbread

Monterey jack cheese, heirloom cherry tomatoes, buffalo grilled chicken, bleu cheese dressing 17

Veggie Quesadilla

Monterey jack cheese, grilled zucchini, yellow squash, roasted peppers, Caramelized onions. Guacamole, sour cream, pico de gallo + add chicken \$6 15

Nachos Grande

Home made nacho tortilla chips, Beef chili, Cheddar cheese, pico de gallo, pickle jalapeno, guacamole, sour cream 16

Philly Cheesesteak Spring Rolls

Filet mignon, provolone, aged cheddar, sweet and spicy chili sauce, honey mustard 17

French Fries

3 dipping Sauces
Ketchup / Sriracha Mustard / Cilantro Aioli 8

Black Truffle Fries

Grated parmigiano-reggiano, black truffle aioli 10

Sweet & Spicy Calamari

Tender calamari, sweet and spicy chili sauce, sliced vinegar peppers, cilantro, lemon wedge 15

Roasted Pepper Hummus

Smoked paprika & olive oil pita 15

SALADS

ADD: chicken \$6, steak \$8, shrimp 7

Baby Kale Salad

Red quinoa, carrots, cucumber, red cabbage, pumpkin seeds, sunflower seeds, citrus olive oil, sliced avocado 15

Caesar Salad

Herbed croutons, shaved parmigiano-reggiano, homemade caesar dressing 15

TACOS

3 per order

Chicken Fajita Tacos

Stir fry chicken peppers onion, tomato, jalapeño, avocado puree, corn tortilla 17

Short Rib Tacos

Braised short rib, diced onion cilantro, salsa ranchera 18

Shrimp tacos

Spiced tiger shrimp, shredded red cabbage, pico de gallo, cilantro lime sauce 18

WINGS

The following are served with carrots, celery and bleu cheese 18

Buffalo

Mild or Hot

Honey BBQ

SLIDERS

*3 sliders per order on brioche buns with fries OR mixed greens
ADD TRUFFLE FRIES \$2, TRUFFLE AIOLI \$1*

Beef Sliders

Mini burgers with American cheese and sautéed onions 14

Fried Chicken Sliders

Buttermilk fried chicken, chipotle aioli, boston lettuce, plum tomato, applewood smoked bacon 16

Kebob

Four beef sliders stacked on a kebob with a cheese dipping sauce over a bed of French fries 18

SANDWICHES + WRAPS

*served with fries OR mixed greens
ADD TRUFFLE FRIES \$2, TRUFFLE AIOLI \$1*

Churrasco Steak Wrap

Grilled skirt steak, sautéed onions, baby arugula, pico de gallo aioli, panini wrap 19

Short Rib Grilled Cheese

Braised short rib, Brie cheese, caramelized onion rosemary focaccia 24

Buttermilk Fried Chicken Sandwich

House made pickles boston lettuce beefsteak tomato, garlic cilantro aioli, brioche bun 18

BURGERS

*all of our black angus beef burgers are an 8oz special short rib, chuck blend served on a brioche bun with fries OR mixed greens
+ sub truffle fries +\$2.00
+add truffle aioli +\$1.00*

The Burger

Build your own burger; Avocado \$2, Bacon \$2, Sautéed Onion \$1, sautéed mushrooms \$1, cheese \$1 – Cheddar/ Pepper jack/ American / Bleu Cheese 16

Big Blue

Melted Cheddar cheese, bacon, beer battered onion rings, bleu cheese dressing 19

LARGER PLATES

Chicken & Waffle

Belgian waffle, southern fried chicken, spicy maple syrup 19

Short-Rib Mac and Cheese

havarti and mascarpone cheese sauce, fusillipasta, braised short rib 24

Salmon

Pan seared salmon, braised swiss chard, Roasted marble potato, Lemon caper beurre blanc 26

DESSERT

Cheesecake cone

Baked hand rolled almond cones filled with a creamy New York style Cheesecake 11

Cappuccino cake

Lush cappuccino and cream mousse sits on top of a chocolate walnut cookie finished with rich chocolate ganache and a chocolate espresso bean. 11