



LATITUDE 34  
Restaurant & Bar

# HAPPY HOUR

AVAILABLE M-F, 3-6 pm

## COCKTAILS

**SPANISH SANGRIA** red wine blends, sangria mix, berries \$11

**MINT-TO-BE-MOJITO** Plantation Rum, lime, simple syrup, soda water, sprite, mint, sugar rim. *Add:* peach | strawberry | coconut pineapple \$11

**PERFECT PALOMA** Tequila El Jimador, lime, simple syrup, grapefruit, Tajín rim \$13

**RYE OLD FASHIONED** Old Forrester Rye Whiskey, orange, sugar cube, Luxardo Cherry, bitters (*request smoked option*) \$13

**L34 MULE** Drake's Organic Vodka, simple syrup, lime, ginger beer, bitters, fresh ginger, mint. *Add:* peach | strawberry | mandarin \$11

**WATERMELON MARGARITA** El Jimador, lime, Tres Agaves, watermelon, black salt rim \$11

## MARTINIS

**MIDNIGHT** Beefeater Gin, Luxardo juice, Violette Liqueur, St-Germain Elderflower, lemon, aquafaba \$13

**RASPBERRY LEMON DROP** Drake's Organic Vodka, lemon, simple syrup, fresh raspberry, sugar rim \$13

**HOUSE WINES** GLASS \$8

**BEERS** DRAFT \$6 | BOTTLED \$5

**WELL DRINKS** \$7

**FILET MIGNON BITES** Korean-glazed filet mignon, garlic chili noodles, pickled cucumber, wasabi ginger aioli \$16

**TRUFFLE ARANCINI** wild mushroom fried risotto bites, parmesan, truffle oil, garlic aioli, arrabiata sauce \$12

**CALAMARI** breaded fried calamari, seasoning, sliced chiles, lemon garlic aioli, arrabiata sauce \$16

**CHICKEN WINGS** crispy lightly breaded with house dipping sauce. *Choice of:* garlic lemon pepper | Korean soy chili oil | Yucatan buffalo habanero \$14

**ONION RINGS** \$8

**BRUSSEL SPROUTS** with grilled onions, candied bacon, lemon garlic butter, parmesan \$10

**MAC & CHEESE** cavatappi, house cheese sauce, *Choice of:* truffle mushrooms | crispy buffalo chicken | candied bacon \$12

**DIABLO TARTARE** ahi tuna, avocado, ginger ponzu, cucumber, sriracha, chili oil, wontons \$17

**POLENTA LASAGNA** roasted eggplant, zucchini, peppers, pomodoro, mozzarella, burrata, olive oil, balsamic \$12

**PORK BELLY SLIDERS** slow-roasted pork belly, soy ginger glaze, coleslaw, pickled onions, sriracha aioli, brioche buns \$13

**BEEF SLIDERS** Angus beef, cheddar cheese, bacon, house sauce, brioche bun \$13

**CHEF ALEX'S TACOS (3)** \$12

**CAESAR** crisp romaine, fresh croutons, parmesan cheese, Caesar dressing \$8

**CHEF ALEX'S SOUP** bowl \$8