



Altitude

BAR & LOUNGE

Aioli

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Charcuterie 3 Meats/Cheeses \$39

4 Meats/Cheeses \$57

An assortment of cured meats, cheeses, jams, crackers or lavash, fruit, and nuts.

Fish Taco \$16

Blackened mahi, pineapple salsa, asian slaw. Add a taco: \$3.50 each.

Tuna Street Taco \$18

Seared rare tuna togarashi, teriyaki glaze, red pepper remoulade, sesame seeds, house-made kimchi, pickled jalapeño.

Fried Quail \$26

Blue cheese dressing, fermented fresno hot sauce, celery, pickled quail egg.

Fried Cheese Curds \$14

Cheese curds, agave dipping sauce.

Caesar Salad \$12

Romaine lettuce, croutons, creamy caesar dressing, parmesan cheese, heirloom tomato. Add: grilled chicken \$6, blackened shrimp \$8, or mahi \$12

Strawberry Salad \$15

Baby spinach, strawberries, goat cheese, smoked almonds, pickled red onion, roasted shallots, and balsamic vinaigrette.

Oyster Nachos \$13

Fried wonton, garlic aioli, house-made hot sauce, cotija cheese.

Chips and Salsa \$11

Warm chips, house-made salsa, guacamole, pico de gallo. Add house-made queso: \$3

Snapper Cakes \$24

Hand-pattied cakes, creole corn, lemon tartar.

Gulf Coast Nachos \$17

Blackened shrimp, tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, house-made queso, candied jalapeño.

Southwestern Nachos \$13

Warm tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, guacamole, sour cream. Add sugar-cured grilled chicken: \$7

Poutine \$14

Crispy fries, cheese curds, pot roast, rich gravy.

Fried Pickles \$10

House-made cilantro pickles, red pepper remoulade.

Beef Sliders \$17

Three beef sliders, hawaiian bun, smoked gouda, pickle, fries.