

latah bistro

Lunch thank you to the local producers who grow, raise and catch our fresh ingredients

First Plates

Soup du Jour	7/11
French Onion Soup	9
Rosemary Cashews	8
Flatbread garlic herb oil, balsamic syrup, pesto, cambozola wedge	14
Artisan Cheese Board seasonal assortment of fruit, olives & nuts	25
Light Lunch Petit Caesar or Bistro paired with the soup du jour with grilled garlic toast	17
Shrimp Mornay Prawns, cream, bacon and warm baguette	20

Salads

Chili Lime Beef flash seared tri-tip, chili lime dressing, field greens.	18
Bistro balsamic vinaigrette, field greens, gorgonzola, figs, toasted almonds	15
Caesar creamy garlic dressing, parmesan, crisp cheese crouton	15
Beet Salad horseradish vinaigrette, smoked blue cheese, pickled shallot, celery, frisee	17
Organic Grilled Chicken Breast	6
Grilled Jumbo Prawns	8

Sandwiches & Entrees

Sandwiches served with green salad or a cup of soup du jour

Reuben corned beef, thousand island dressing, sauerkraut, gruyere, garlic aioli	18
Turkey Sandwich provolone, arugula, bacon, pepper jelly, garlic aioli, ciabatta	17
French Dip shaved beef tri tip, horseradish aioli, gruyere, baguette, au jus	18
Ravioli oyster & shiitake mushrooms and smoked bacon cream	19

Stone Oven Pizza

Our pizzas are made with Caputo Italian Flour (Made by the Caputo Family in Naples, Italy)

Italian pepperoni, house made sausage, mushroom, red onion, mozzarella	23
Truffle and Mushroom roasted wild mushroom, kale, smoked ham, fior di latte, Sherry thyme cream sauce, truffle oil	23
Pepperoni fresh arugula, honey drizzle, parmesan, mozzarella	19
Pig & Fig garlic herb oil, bacon, red onion, gorgonzola, honey, arugula	19
Margherita Fior di Latte mozzarella, San Marzano tomato sauce, fresh basil	17
Cheese Fior di Latte mozzarella, San Marzano tomato sauce	15

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Starters

Artisan Cheese Board seasonal assortment of fruit, olives & nuts	25
Flatbread garlic herb oil, balsamic reduction, pesto, cambozola wedge	14
Shrimp Mornay shrimp, gruyere bacon cream, baguette	20
Wood Fired Meatballs San Marzano marinara, basil, parmesan, garlic crouton	17
Rosemary	Cashews
8	

Soup & Salads

Caesar house made creamy garlic dressing, parmesan, crisp cheese crouton	15
Beet Salad horseradish vinaigrette, smoked blue cheese, pickled shallot, celery, frisee	17
Bistro field greens, gorgonzola, figs, toasted almonds, balsamic vinaigrette	15
Wood fired Broccolini whipped Ricotta, confit garlic, Parmesan, honey, Calabrian chilis	16
Chili Lime Beef flash seared shaved beef tri-tip, field greens, chili lime dressing	18
Organic Grilled Chicken Breast	6
Grilled Jumbo Prawns	8
French Onion Soup	9
Soup Du Jour	cup 7/ bowl 11

Entrées

Alaskan Halibut potato puree, bacon wrapped asparagus, tomato-avocado salad	40
Lamb kalamata olive, tomato, goat cheese, ciabatta croutons, arugula, Medjool date salad	38
Ravioli oyster & shiitake mushroom, smoked bacon cream	29
Salmon Israeli cous-cous, red pepper, onion, golden raisins, apricot vinaigrette	38
Scallops corn puree, whipped potatoes, blood orange vinaigrette, pineapple salsa	41
Tuna Yakisoba, onion, carrot, celery, asparagus, cilantro, roasted red pepper sweet & sour	35

Stone Oven Pizza

Italian pepperoni, house made sausage, mushroom, red onion, mozzarella.	23
Pig & Fig garlic herb oil, bacon, red onion, gorgonzola, honey, arugula	19
Truffle and Mushroom roasted mushroom, spinach, ham, sherry thyme cream, truffle oil	23
Pepperoni Pepperoni, mozzarella, parmesan, honey, fresh arugula	19
Margherita Fior di latte mozzarella, San Marzano tomato sauce, fresh basil	17
Cheese Fior di latte mozzarella, San Marzano tomato sauce	15

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BRAMBLE 12

BIG GIN, LEMON, SIMPLE SYRUP, SKIP ROCK BERRY LIQUOR

EMPRESS GIN FIZZ 14

EMPRESS GIN, LEMON, SIMPLE SYRUP, EGG WHITE

THE AVIATION 14

AVIATION GIN, LUXARDO LIQUOR, LEMON, CRÈME DE VIOLET

SWEET AS HONEY 14

BOODLES LONDON DRY, HONEY, LEMON

RUM

CARIBEAN SIDECAR 14

MYERS'S DARK RUM, COINTREAU, LIME

PACIFIC NW MOJITO 14

BACADRI, MINT SIMPLE, LIME, HUCKLEBERRY

HAND SHAKEN DAIQUIRI 14

BACADRI, PANGO TROPICAL RUM, RUMCHATA, LIME, SIMPLE SYRUP

TEQUILA

HONEY SUCKLE 12

CAZADORES BLANCO, HONEY SIMPLE, LIME

SOUTHWEST PALOMA 12

CAZADORES REPOSDAO, ANCHO REYES, FRESH GRAPEFRUIT, LIME

CADILLAC MARGARITA 15

DON JULIO, COINTEAU, GRAND MARNIER, LIME, SIMPLE, SALTED RIM

BLUEBONNET 14

MILAGRO BLANCI, COINTREAU, SIMPLE, LIME, SPLASH BLUE CURACAO & GRENADINE

VODKA

VESPER 14

ABSOLUT ELIX, HENDRICKS, LILLET BLANC

VOJITO 14

GRAPEFRUIT VODKA, MINT, SIMPLE, LIME, SODA

SUNNY DISPOSITION 14

VANILLA VODKA, 2 LOONS LIMONCELLO, PRICKLE PEAR, LEMON

THE COINTREAU COSM 14

KETTLE ONE, COINTREAU, CRANBERRY, LIME

BOURBON

OLD-FASHIONED LOVE SONG 14

BREAKERS BOURBON, CRÈME DE CACAO, CHOCOLATE BITTERS

HUCKLEBERRY MINT JULEP 14

KNOB CREEK, 2 LOONS HUCKLEBERRY LIGHTNING, MINT SIMPLE

SOUR CONTRADICTION 14

SMOOTH AMBLER CONTRADICTION BOURBON, SWEET AMD SOUR. EGG WHITE

SMOKED BOULEVARDIER 15

CHERRY SMOKED, BUFFALO TRACE, CAMPARI, ANTICA SWEET VERMOUTH