

# latah bistro

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

## *First Plates*

<b>Soup du Jour</b>	7/11
<b>French Onion Soup</b>	9
<b>Rosemary Cashews</b>	8
<b>Flatbread</b>   garlic herb oil, balsamic syrup, pesto, cambozola wedge	14
<b>Artisan Cheese Board</b>   seasonal assortment of fruit, olives & nuts	25
<b>Shrimp Mornay</b>   Prawns, cream, bacon and warm baguette	20

## *Salads*

<b>Light Lunch</b>   Petit Caesar or Bistro paired with the soup du jour with grilled garlic toast	17
<b>Chili Lime Beef</b>   flash seared tri-tip, chili lime dressing, field greens	18
<b>Bistro</b>   balsamic vinaigrette, field greens, gorgonzola, figs, toasted almonds	15
<b>Caesar</b>   creamy garlic dressing, parmesan, crisp cheese crouton	15
<b>Watermelon</b>   cucumber, chevre, goat horn peppers, lemon oil, mint, pistachio, frisee	16
<b>Tomato</b>   cantaloupe vinaigrette, pickled corn, smoked ricotta, chimichurri, crispy shallots.	17
<b>Add On</b>	
<b>Organic Grilled Chicken Breast</b>	6
<b>Grilled Jumbo Prawns</b>	8

## *Sandwiches & Entrees*

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

<b>Reuben</b>   corned beef, thousand island dressing, sauerkraut, gruyere, garlic aioli	18
<b>Turkey Sandwich</b>   provolone, arugula, bacon, pepper jelly, garlic aioli, ciabatta	17
<b>French Dip</b>   shaved beef tri tip, horseradish aioli, gruyere, baguette, au jus	18
<b>Ravioli</b>   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)*

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

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## *Starters*

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

## *Soup & Salads*

<b>Caesar</b>   house made creamy garlic dressing, parmesan, crisp cheese crouton	15
<b>Tomato</b>   cantaloupe vinaigrette, pickled corn, smoked ricotta, chimichurri, crispy shallots	17
<b>Bistro</b>   field greens, gorgonzola, figs, toasted almonds, balsamic vinaigrette	15
<b>Chili Lime Beef</b>   flash seared shaved beef tri-tip, field greens, chili lime dressing	18
<b>Watermelon</b>   cucumber, chevre, goat horn peppers, lemon oil, mint, pistachio, frisee	16
<b>Organic Grilled Chicken Breast</b>	6
<b>Grilled Jumbo Prawns</b>	8
<b>French Onion Soup</b>	9
<b>Soup Du Jour</b>	cup 7/ bowl 11

## *Entrées*

<b>Salmon</b>   smashed fingerlings, asparagus, pickled corn, honey mustard reduction	36
<b>Lamb</b>   ciabatta, peaches, cucumber, tomato, frisee, oregano vinaigrette, fresh mozzarella	38
<b>Ravioli</b>   ricotta, cremini mushroom, bacon cream, parmesan	29
<b>Scallops</b>   gazpacho, house made bacon, cilantro, frisee, pickled shallots, cherries	41
<b>Burger</b>   house smoked bacon, pimento cheese, pickle, onion, tomato, lettuce, fingerlings	23
<b>Chicken</b>   half chicken, warm potato salad, braised kale, house smoked bacon, Romesco	26

## *Stone Oven Pizza*

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

## DESSERT

<b>BUCKET OF LOVE</b>	<b>11</b>
<b>CRÈME BRULEE</b>	<b>11</b>
<b>FRUIT COBBLER</b>	<b>11</b>
<b>PEANUT BUTTER CHOCOLATE CAKE</b>	<b>12</b>

## DESSERT SPECIAL

## PORT, COGNAC, BRANDY & SCOTCH

MARTELL VS	10	GRAHAM'S 10 TAWNY	10
HENNESSY XO	26	GRAHAM'S 20 TAWNY	14
AMARO MONTENEGRO	12	RARE WINE CO. CHARLESTON MADEIRA	10
SMITH WOODHOUSE L.B.V. 2003	8	ARGONAUT SPECULATOR BRANDY	12
EROICA RIESLING ICE WINE 2014	8	ARGONAUT SALOON STRENGTH BRANDY	14
		ARGONAUT FAT THUMB BRANDY	16

ASK ABOUT FLIGHTS

ABERLOUR A'BUNADH	19	GLENFIDDICH 12	10
ABERLOUR 12	13	GLENFIDDICH 14	17
ABERLOUR 16	17	GLENFIDDICH 15	19
BALVENIE 14	16	GLENFIDDICH IPA CASK	16
BALVENIE 21	29	GLENFIDDICH 18	21
DALMORE 12	12		
GLENLIVET 12YR	14		
GLENLIVET FOUNDERS RESERVE	12		
GLENLIVET CARIBBEAN RESERVE	14		

<b>MAPLE PEACAN OLD FASHIONED</b> MAPLE PECAN BOURON, MAPLE SIMPLE, BITTERS & LUX CHERRY	14
<b>ALL THAT GLITTERS</b> TITO'S, LILLET BLANC, ST. GERMAINE, LIMONCELLO, AMARO	14
<b>SPARKLING PEAR</b> CAVA, GIN, LEMON, PEAR SIMPLE SYRUP	12
<b>HUCKLEBERRY MINT JULIP</b> KNOB CREEK, 2 LOONS HUCKLEBERRY LIGHTING, MINT SIMPLE	14
<b>THE COINTREAU COSMO</b> KETTLE ONE, COINTREAU, LIME, CRANBERRY	14
<b>SPICED OLD FASHIONED</b> SPICES, SWEET ANTICA, BUFFALO TRACE, LUX CHERRY	14
<b>CARIBEAN SIDECAR</b> MYERS'S RUM, COINTREAU, LIME	14
<b>SMOKED ROSEMARY NEGRONI</b> GIN, SWEET VERMOUTH, CAMPARI, EGG WHITE	15
<b>SUNNY DISPOSITION</b> VANILLA VODKA, 2 LOONS LIMONCELLO, STRAWBERRY PUREE, LEMON	14
<b>ESPRESSO MARTINI</b> VODKA, BORGHETTI, ESPRESSO, FRANGELICO	14

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<b>ALL THAT GLITTERS</b> TITO'S, LILLET BLANC, ST. GERMAINE, LIMONCELLO, AMARO	14
<b>HUCKLEBERRY MINT JULIP</b> KNOB CREEK, 2 LOONS HUCKLEBERRY LIGHTING, MINT SIMPLE	14
<b>SPICED PEAR MARTINI</b> SPICED PEAR SIMPLE SYRUP, WHISKEY, BRANDY, OJ	14
<b>THE COINTREAU COSMO</b> KETTLE ONE, COINTREAU, LIME, CRANBERRY	14
<b>SPICED OLD FASHIONED</b> SPICES, SWEET ANTICA, BUFFALO TRACE, LUX CHERRY	14
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