

# Latitude 39

## Lunch Menu

### Starters

**Warm Bavarian Pretzel** \$7  
An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip and honey mustard. Large enough to be sharable.

**Beer-Battered Pickle Fries** \$8  
Beer-battered dill pickle spears. Deep fried until golden brown and served with ranch.

**Smoked Gouda Mac & Cheese Bites** \$10  
Macaroni, smoked gouda and a blend of five other cheeses. Battered and fried until golden brown. Served with BBQ ranch.

**3 Piece Breaded Tenders** \$10  
Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce.

**Buffalo Chicken Dip** \$8  
A spicy, house-made dip with shredded chicken, mixed cheeses and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

**Cauliflower Wings** \$11  
Buffalo breaded cauliflower florets Served with ranch.

**Loaded Fries** \$8  
Seasoned French fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cast-iron skillet.

**Tempura Sushi Bites** \$12  
Tempura battered sliced California roll with nori, sushi rice, avocado, cream cheese, and kamaboko imitation crab. Served with Yum Yum sauce.

### Salads

All dressings made in-house:

Ranch • Caesar • Roasted Tomato Vinaigrette • Balsamic Vinaigrette • BBQ Ranch

**Warm Goat Cheese Salad** \$10  
Panko-crusting fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

**Spinach Caesar Salad** \$10  
Fresh baby spinach, applewood smoked bacon, shaved Parmesan, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons.

**BBQ Fried Chicken Salad** \$10  
Lightly beer-battered boneless chicken wings tossed in sweet BBQ sauce and served on a bed of romaine lettuce, corn salsa and tri-colored tortilla chips. Served with BBQ ranch dressing.

**Watermelon and Feta Salad** \$11  
Mixed greens, red pepper drops, roasted pine nuts, watermelon radishes, and fresh mint served with sweet and sour dressing.

Add to any Salad

Grilled Chicken \$3/Breaded Tenders \$3/Skirt Steak \$5/Grilled Salmon \$5

### Burgers



All burgers are served with a side of seasoned French fries.

**L39 Classic Burger** \$11  
6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun.

**Hawaiian Burger** \$11  
6-ounce ground beef patty topped with hoisin glaze, pineapple jalapeno relish and mixed greens on a freshly toasted bun.

**Southwest Black Bean Burger** \$10  
House-made black bean burger with pepper jack cheese, fresh Pico de Gallo, mixed greens, chipotle-lime aioli and red onion on a freshly toasted bun.

**BBQ Cheddar Burger** \$11  
6-ounce ground beef patty with melted white cheddar, caramelized onions and our house-made java BBQ sauce on a freshly toasted bun.

**Impossible burger** \$12  
Impossible meat topped with sriracha hummus, red pepper drops and mixed greens on a freshly toasted bun.

**Patty Melt** \$10  
6-ounce ground beef patty topped with caramelized onions, white cheddar cheese, roasted garlic aioli served on grilled Sourdough bread.

# Soup

\$3 Cup/ \$5 Bowl

French Onion Soup or Soup of the Day

## Pub Faves

### Chicken Bacon Ranch Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon and white cheddar on a hoagie roll. Topped with house-made ranch, lettuce and tomato.

### Skirt Steak Quesadillas \$10

Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions with shredded cheddar and Monterey Jack cheeses.

### Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato and red onion on grilled ciabatta.

### Turkey Tuscano Sandwich \$11

Smoked Turkey, Salami, Pepperoni, Provolone and Giardiniera on a Toasted Ciabatta.

### Tomato Guacamole Grilled Cheese \$10

Fresh sliced Tomatoes and Guacamole with Pepperjack Cheese on Grilled Sourdough

### Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

### Roast Turkey & Brie. \$10

Smoked turkey and brie on grilled sourdough with mixed greens, sliced tomato, and mustard aioli.

### Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon w/ applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough w/ remoulade.

### Buffalo Chicken Grilled Cheese \$10

Buffalo Chicken Dip and Pepperjack Cheese on Grilled Sourdough.

### Tempura Shrimp Taco's \$10

Served on puffy flour taco shells with Asian slaw and house made Yum Yum Sauce.

## Plates

### Half Sandwich and Soup or Side Salad \$9

Choose any half sandwich from Pub Faves

Then

Choose our French Onion Soup or Soup of the Day

Or

Side Salad

## Sides

### Add an additional side for \$4

Garden Salad · Creamy Coleslaw

Sautéed Green Beans · Roasted Fresh Broccoli

· Parmesan Red Potatoes Seasoned French Fries

Fried Goat Cheese Medallion · Asian Slaw

## Drinks

### \$2 each

Pepsi · Diet Pepsi · Mountain Dew · Starry

DR. Pepper · Mug Root Beer · Iced Tea

Lemonade · Coffee



*Indicates a neighborhood local food product grown, raised and processed within 100 miles of OHIO*

**Ask your server about one-hour parking validation at Baker University Center**

## PUB FAVES

Served with a side of seasoned French fries.

### Chicken Bacon Ranch Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon and white cheddar on a hoagie roll. Topped with house-made ranch, lettuce and tomato.

### Skirt Steak Quesadillas \$10



Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions and shredded cheddar and Monterey Jack cheeses.

### Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato and red onion on grilled ciabatta.

### Roast Turkey & Brie. \$10

Smoked turkey and brie on grilled sourdough with mixed greens, sliced tomato, and mustard aioli.

### Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon w/ applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough w/ remoulade.

### Grilled Bratwurst \$12

Served on a toasted pretzel bun with pub cheese, mustard aioli and onion straws.

### Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens, and herb cream cheese, wrapped in a flour tortilla.

## CAST IRON

Campanelle pasta tossed with a house-made, three-cheese sauce (Gruyere, cheddar and Parmesan) and topped with herbed breadcrumbs.

Baked in a cast-iron skillet until golden brown.

### Grilled Chicken Bacon Mac \$10      Meatless Mac \$8

## PLATES

### Fish and Chips 2 pc \$13 | 3pc \$16

Fresh Pacific cod battered in Spider Silk Ale from Devil's Kettle Brewing. Served with tartar sauce, creamy coleslaw and seasoned French fries.

### Flat Iron Steak \$23



10-ounce, signature seasoning blend rubbed choice flat iron steak served with sautéed green beans and Parmesan red potatoes. Grilled to order & topped with fried onion strings.

### Orange Ginger Glazed Salmon \$17

8 ounces of fresh, Atlantic salmon baked with an orange ginger glaze. Served with ancho chili rice, roasted broccoli and grilled fresh lemon.

### Alfredo Campanelle w/ Broccoli \$12

Sautéed fresh broccoli with campanelle pasta and house-made Alfredo sauce made with Parmesan, Asiago and Romano cheese in a rich, creamy sauce. Served with Texas Toast.

### Beer-Braised Chicken \$15

Chicken braised tender in Jackie O's Mystic Mama Beer, topped with braising sauce and onion strings. Served in a cast-iron skillet with parmesan red potatoes and sautéed green beans.

## SIDES

Add an additional side for \$4

Garden Salad · Creamy Coleslaw

Sautéed Green Beans · Ancho Chile Rice

Roasted Fresh Broccoli · Parmesan Red Potatoes Seasoned French Fries

Fried Goat Cheese Medallion

## BEVERAGES

\$2 each

Pepsi · Diet Pepsi · Mountain Dew · Sierra Mist

DR. Pepper · Sobe · Iced Tea

Lemonade · Coffee



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# Latitude 39

## STARTERS

### Warm Bavarian Pretzel \$7

An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip and honey mustard. Large enough to be sharable.

### Cauliflower Wings \$11

Buffalo breaded cauliflower florets served with celery sticks and ranch.

### Beer-Battered Pickle Fries \$8

Beer-Battered dill pickle spears. Deep fried until golden brown and served with ranch.

### Smoked Gouda Mac & Cheese Bites \$10

Macaroni, smoked gouda and a blend of five other cheeses. Battered and fried until golden brown. Served with BBQ ranch.

### Loaded Fries \$8

Seasoned French fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cash-iron skillet.

### Three Piece Breaded Tenders \$10

3 large homestyle breaded tenders served with our seasoned fries. Your choice of sauce.

### Tempura Sushi Bites \$12

Tempura battered sliced California Roll with nori, sushi rice, avocado, cream cheese, and imitation crab. Served with Yum Yum Sauce.

### Buffalo Chicken Dip \$8

A spicy, house-made dip with shredded chicken, mixed cheese and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

## SOUP AND SALADS

Ranch, Caesar, Roasted Tomato Vinaigrette, Balsamic Vinaigrette, BBQ Ranch Italian and Sweet and Sour

### Warm Goat Cheese Salad \$10

Panko-crusting fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

### Spinach Caesar Salad \$10

Fresh baby spinach, applewood smoked bacon, shaved parmesan cheese, cherry tomatoes, caesar dressing and house made rosemary sourdough croutons.

### French Onion Soup

Soup of the day (ask your server)

\$3 Cup/ \$5 Bowl

### BBQ Fried Chicken Salad \$10

2 southern style chicken tenders tossed in sweet bbq sauce and served on a bed of romaine lettuce, corn salsa and tri-colored tortilla chips. Served with bbq ranch dressing.

### Watermelon & Feta Salad \$11

Mixed greens with red pepper drops, toasted pine nuts, watermelon radishes, fresh mint. Served with our sweet and sour dressing.

## BURGERS

All burgers are served with a side of seasoned French Fries.

### L39 Classic Burger \$11

6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun.

### Hawaiian Burger \$12

Hoisin glazed served on a toasted brioche bun with pineapple jalapeno relish and mixed greens.

### Southwest Black Bean Burger \$10

House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle-lime aioli and red onion on a freshly toasted bun.

### BBQ Cheddar Burger \$11

6-ounce ground beef patty with melted white cheddar, caramelized onions and our house-made java BBQ sauce on a freshly toasted bun.

### Patty Melt \$10

Grilled sourdough with white cheddar, caramelized onions and roasted garlic aioli.

### Impossible Burger \$12

Toasted brioche bun with sriracha hummus, red pepper drops and spring mix

## PUB FAVES

Served with a side of seasoned French fries.

### Chicken Bacon Ranch Grinder \$10

Marinated grilled chicken breast with applewood smoked bacon and white cheddar on a hoagie bun, topped with ranch, lettuce and tomato.

### Pesto Chicken Sandwich \$11

Marinated grilled chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato and red onions on a grilled Ciabatta.

### Tempura Shrimp Tacos \$10

Puffy flour taco shell with Asian slaw and house made Yum Yum sauce.

### Tomato Guacamole Grilled Cheese \$10

Fresh sliced tomatoes and guacamole with pepper jack cheese on grilled sourdough.

### Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and pesto cream cheese, wrapped in a flour tortilla.

### Skirt Steak Quesadillas \$10

Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions and shredded cheddar and Monterey jack cheese.

### Buffalo Chicken Grilled Cheese \$10

Buffalo chicken dip and pepper jack cheese on grilled sourdough.

### Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sour dough w/remoulade.

## CAST IRON

### Classic Cast Iron Mac

Campanelle Pasta tossed with three cheese sauce (Gruyere, cheddar and parmesan) and topped with herbed breadcrumbs.

Baked in a cast-iron skillet until golden brown.

### Chicken Parm Cast Iron Mac \$10

Our Classic cast iron mac topped with two chicken tenders, marinara and melted parmesan cheese.

### Grilled Chicken Bacon Mac \$10 Meatless Mac \$8

## PLATES

### Fish and Chips 2pc \$13/ 3pc \$16

Fresh Pacific cod battered in Spider Silk Ale from Devil's Kettle Brewing. Served with tartar sauce, creamy coleslaw and seasoned French fries.

### New York Steak \$28

10oz. New York Strip, grilled and served with parmesan smashed red potatoes, roasted broccoli and chimichurri butter.

### Thick Cup Pork Loin Chop \$15

8oz. Chop grilled and hoisin glazed served with fried rice, roasted broccoli and a pineapple jalapeno relish

### Alfredo Campanelle with Broccoli \$12

Sauteed fresh broccoli with campanelle pasta in a creamy alfredo sauce. Served with Texas Toast

### Atlantic Salmon \$17

8oz. Filet sauteed and served with fried rice, roasted broccoli and a pineapple jalapeno relish.

## Sides

### Add an additional side for \$4

Garden Salad, Creamy Coleslaw  
Sauteed Green Beans, Asian Slaw,

Fried Rice, Roasted Fresh Broccoli, Parmesan Red Potatoes,  
Seasoned French Fries, 1 Fried Goat Cheese Medallion

## Beverages

\$2

Pepsi, Diet Pepsi, Mountain Dew, Starry,  
Dr. Pepper, Mug Root Beer, Unsweet Tea,  
Lemonade, Coffee




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## DESSERTS

**Chef's Special Cheesecake** **\$6**  
Cheesecake du jour from our bakery.  
Ask your server for today's feature.

**Brownie Sundae** **\$5**  
Decadent Velvet vanilla bean ice cream  ,  
salted caramel sauce and whipped cream over a  
warm fudge brownie.

**Flourless Chocolate Cake** **\$5**  
Topped with ganache and served with fresh berries  
and whipped cream.

**S'mores Bowl** **\$5**  
A cast-iron skillet of melty milk chocolate chunks  
and toasted marshmallows served with graham  
crackers for dipping.

**Molly's Cast Iron Apple Crumble** **\$5**  
Served with Vanilla Ice Cream.

**\*Add a scoop of decadent Velvet vanilla bean  
ice cream for only \$3**



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processed within 250 miles of OHIO*



## LOCAL ON TAP

### Devils Kettle: Spider Silk Imperial Blonde

7% ABV strong blonde ale

### Little Fish Brewing: Seasonal Tap

### Jackie O's: Mystic Mama

7% ABV West Coast Style IPA

### Jackie O's: Ricky

4.5% ABV American Style Golden Ale

## CANS & BOTTLES

### Local Jackie O's \$5

Seasonal Can

Who Cooks For You

Chomolungma

### Domestics \$4

Budweiser/ Bud Light/ Blue Moon/ Michelob Ultra/

Coors/ Miller Lite/ Pabst Blue Ribbon/ Redds/

Rolling Rock/ Landshark/ Guinness/ Stella Artois/ Yuengling

## WINE

### House Wine \$5/glass

Chardonnay / White Zinfandel / Cabernet Sauvignon/ Merlot

### Local Pleasant Hill Vineyards \$9/glass

Merlot-Red Wine/ Leland Red-Petite Sirah/

Athena-Chardonnay/ Luna-Sweet White/ Harmony Road-Rose

## CRAFT COCKTAILS

### Latitude Adjustment \$6.50

Bacardi Silver Rum, Malibu Rum, pineapple juice, lime juice & simple syrup

### Maple Bourbon Lemonade \$7

Ohio maple syrup, Bulleit Bourbon & house lemonade

### American Mule or Kentucky Mule \$6.50

Tito's Handmade Vodka or Bulleit Bourbon, ginger beer & lime juice in a copper mug

### Old Fashion \$7

Bulleit Bourbon, Bitters, Fine Sugar & Orange Peel

### Manhattan \$6.50

Jack Daniels Whisky, Sweet Vermouth & Cherry's

### Mint Julep \$7

Bulleit Bourbon, Fine Sugar, Water & Mint Leaves

### Cosmopolitan \$6.50

Absolute Vodka, Cointreau, Cranberry Juice, Lime Juice & Limes

### Margarita \$7

Jose Cuervo Silver, Cointreau & Lime Juice

### Mojito \$6.50

Bacardi Rum, Soda Water, Lime, Mint Leaves, Sugar

### Cape Cod \$6.50

Absolute Vodka, Cranberry Juice & Cherry's

### Dry Martini \$7

Tanqueray Gun, Dry Vermouth, Olive Juice & Green Olives

### Classic 1804 \$7.50

Tito's Vodka, Bacardi Rum, Jose Cuervo, Tanqueray Gin, Triple Sec, Sweet and Sour Mix, Blue Curacao, Midori, Pineapple Juice, Cherry and Lime