

We ask you please, do not tip your server.

At Latitude 39, we believe in and promote pay equity.
In short, pay equity is compensating employees the same when they perform the same or similar job duties.
To create pay equity, our student servers are paid the highest, non-supervisory pay rates in Culinary Services.

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**
Thinly sliced, 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.
- 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.
- Onion Strings \$9**
A mound of beer-battered and deep-fried onion strings. Served with ranch.
- Loaded Fries \$8**
A large serving of our seasoned French fries topped with white cheddar cheese sauce, applewood-smoked bacon, scallions, and shredded cheese. Baked to perfection in a cast-iron skillet.
- Beer-Battered Boneless Wings 8pc \$9 | 16pc \$17**
Boneless chicken lightly beer-battered, served with celery and your choice of sauce: garlic Parmesan, honey sriracha or sweet BBQ.

SALADS

All dressings made in-house:
Ranch • Caesar • Roasted Tomato Vinaigrette • Balsamic Vinaigrette • BBQ Ranch

- Warm Goat Cheese Salad \$10**
Panko-and-herb-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.
- BBQ Fried Chicken Salad \$10**
Lightly beer-battered boneless chicken wings tossed in sweet BBQ sauce and served on a bed of romaine lettuce, cherry tomatoes, corn scallions and tri-colored tortilla chips. Served with BBQ ranch dressing.
- Spinach Caesar Salad \$10**
Fresh baby spinach, applewood smoked bacon, shaved Parmesan, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons.
- Veggie Salad w/ Herb Cream Cheese \$8**
Cucumbers, carrots, roasted red peppers, red onions, and watermelon radishes over fresh baby spinach with herb cream cheese and roasted tomato vinaigrette.

Add to any salad:

Grilled Chicken \$3 • Grilled Salmon \$5 • Grilled Skirt Steak \$5 • Pacific Cod Cake \$7

SOUP

- Chicken Tortilla Soup \$3 cup | \$5 bowl**
House-made chicken tortilla soup garnished with a tortilla and sour cream.

BURGERS

All ground beef patties are 6-ounce, R&L Valley local beef.
Burgers are served with a side of seasoned French fries

- L39 Classic Burger \$11**
With melted white cheddar, applewood smoked bacon, romaine, tomato, red onion, and roasted garlic aioli.
- BBQ Cheddar Burger \$11**
With melted white cheddar, caramelized onions, and our house-made java BBQ sauce.
- Fried Goat Cheeseburger \$11**
With our signature goat cheese medallion, mixed greens, tomato, roasted tomato aioli, and red onion.
- Brie & Crispy Onion Burger \$11**
With melted brie and crispy onion strings, mixed greens, and tomato.

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.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

CAST IRON MAC

Campanelle pasta tossed with our house-made, three-cheese sauce (Gruyere, cheddar and Parmesan), topped with toasted herbed bread crumbs.

Meatless Mac \$8

Chicken-Bacon Mac \$10

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.

Pesto Chicken Sandwich \$11

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

Smoked Turkey & Brie \$10

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

Skirt Steak Quesadilla \$10

Two house-made flour tortillas stuffed with marinated, local R&L Valley skirt steak, red bell peppers, onions and shredded cheddar and Monterey Jack cheeses.

Veggie Wrap \$10

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

Grilled Salmon Sandwich \$12

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

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.

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.

Citrus Glazed Salmon \$17

8 ounces of fresh, Atlantic salmon baked with a citrus glaze. Served with ancho chile rice, roasted broccoli and grilled fresh lemon.

Pacific Cod Cakes \$17

House-made, pan-fried fresh Pacific cod cakes, Immunity blend, vinegar slaw. Served with Parmesan red potatoes, roasted broccoli and remoulade sauce.

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 toasted garlic ciabatta.

SIDES

Add an additional side for \$4

Garden Salad • Creamy Coleslaw • Immunity Blend, Vinegar Slaw
Sautéed Green Beans • Roasted Fresh Broccoli
Ancho Chile Rice • Parmesan Red Potatoes • Seasoned French Fries
Fried Goat Cheese Medallion

BEVERAGES

\$2 each

Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist • Dr. Pepper
Sobe Yumberry Pomegranate • 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