STARTERS
all items in this category 1/2 price Thursday - Sunday
3 PM - 6 PM Drive In Only

- Three Cheese Crab Dip
  Gruyere, Boursin, & Philly with a hint of jalapeno / served with a toasted baguette
  gluten free crackers or veggie sticks available upon request $16

- Crispy Calamari
  served with roasted red peppers and a chili aioli dipping sauce $14

- BBQ Bacon Wrapped Scallops
  served with bacon & glazed in tangerine barbecue sauce / over mango salsa & rice $17

- Smoked Chicken Wings
  dry rubbed & smoked / served with hot sauce / choice of ranch or blue cheese dressing $10

Jumbo Meatballs
  house-made meatballs with chuck, brisket, & chorizo with our house marinara & shaved Parmesan / served with garlic bread $14

SOUPS & SALADS
Add grilled salmon $12 / grilled shrimp $14 / sliced steak $14
broiled crab cake $20 / grilled chicken $10

- Cream of Crab Soup
  gluten free with a hint of sherry Cup $7 / Bowl $9

- Caesar Salad
  romaine lettuce, shaved Parmesan, house croutons sm $6 / lg $8

- Roasted Beet Salad
  field greens, roasted beets, sweet onion, carrot & goat cheese / house made Asian Mango Vinaigrette sm $7 / lg $10

- Black & Bleu Chicken Cobb Salad
  romaine lettuce & blackened chicken with Gorgonzola cheese, eggs, bacon, tomatoes, red onion, avocados / blue cheese dressing $16

Kid Meals

- Chicken Tenders
  with fries $7

- Mac n Cheese
  with fries $6

- Butter Noodles
  with fries $5

Dessert

- Key Lime Pie
  made in house with a graham cracker crust $7

- Flour-less Chocolate Torte
  rich & delicious $7

FISH & SEAFOOD

- Farm Raised Canadian Salmon
  blackened with a berry salsa / served with seasonal vegetables & coconut mango rice $25

- Ginger Soy Yellowfin Tuna
  sesame seared tuna prepared rare over a ginger soy butter / served with white rice, cooked spinach & bok choy $22

- Macadamia Crusted Halibut
  served with seasonal vegetables & coconut mango rice $30

- Seared Crab Cake Dinner
  pan seared over a sweet potato croquette, served with a roasted red pepper purée & chili aioli / served with seasonal vegetables one $25 / two $45

- Fish & Chips Basket
  fresh beer battered Atlantic cod / served with fries & an apple vinaigrette slaw $20

- Shrimp Jambalaya
  blackened shrimp with andouille sausage in a Louisiana tomato sauce over ‘dirty rice’ $20

BEEF, CHICKEN & PASTA

- Tenderloin Beef Medallions
  tenderloin beef, Cabernet reduction, caramelized onion / served with wine soaked mushrooms & mashed potatoes $33

- Bourbon Meatloaf
  chuck, brisket, & chorizo sausage blend meatloaf topped with a bourbon glaze & crispy onion strings / served with mashed potatoes & steamed broccoli $18

- Blackened Chicken Alfredo
  sliced blackened chicken, creamy alfredo sauce, linguine pasta / served with garlic bread $18

Handhelds

all served with fries

- Latitude 38 Burger
  topped with cheddar cheese, bacon & crispy TABASCO® onion strings $13

- Chicken Smokehouse Sandwich
  grilled chicken breast, smoked turkey, melted smoked Mozzarella cheese, caramelized onions, & a tangy BBQ sauce $14

- Crab Cake Sandwich
  our pan seared crab cake on a potato bun spread with our roasted poblano mayo $25

- Fish Tacos (2)
  blackened cod, grilled pineapple, avocado, apple vinaigrette slaw, chili aioli $15

- City Dock Lobster Roll
  lobster salad in a New England roll $18

- Turkey Club
  triple stacked Texas toast with smoked turkey, bacon, lettuce, tomato, & mayo $12

- Is or can be made gluten free

CONSUMPTION OF RAW OR UNDERCOOKED MEATS & FISH MAY CAUSE FOOD BORNE ILLNESS. ALERT STAFF OF ANY DIETARY CONCERNS

GLUTEN FREE DRESSING CHOICES: BLUE CHEESE / RASPBERRY VINAIGRETTE
CHARDONNAY
Sierra Batuco Reserva, Chile
well balanced between buttery and mineral notes $28
Hayes Ranch, California
vanilla and brown sugar aromatics with hints of oak and cinnamon-kissed green apple flavors, conclusion is a very smooth wine with a fruity finish $30
Fleur de Cap, South Africa
this is a fruit driven wine with a lovely balance between acidity and fruit. $36
Wente Estate Grown, Livermore Valley
medium-bodied with a nice acidity $38
William Hill, Sonoma County
balance of juices mouthfeel and firm acidity creates an alluring wine and leads to a long finish with echoes of lemon meringue $40
Frei Brothers, Russian River
complex characteristics with hints of pear & citrus with vanilla notes $50
Rombauer, Carneros
creamy, full bodied, along with peach, pie crust and baking spices $88
Grigg Hills, Napa Valley
classically styled wine that doesn’t undergo malolactic fermentation, preserving its natural acidity. Fermented and aged 10 months in French oak $82
Cakebread, Napa Valley
displays fresh, ripe, multi-layered apple, pear and melon fruit, accented by mineral and toasty oak notes. Aged in French oak $120
Flowers, Sonoma Coast
medium bodied, elegant & refreshing $40
PINOT GRIGIO / GRIS
Hayes Ranch, California
aromas and flavors of green apple and lime, complemented by a hint of mineral to create a crisp and classic white wine $30
Ecco Domani, Italy
complex wine with notes of citrus and exotic fruit $38
Sokol Blosser, Willamette Valley
apple and pear fruit anchors the wine, with highlights of citrus $55
FUME BLANC
Dry Creek, Sonoma County
modeled after the classic wines from the Loire Valley in France, this no oak style Fume Blanc is crisp and balanced with expressive flavors of grapefruit, lime, and a touch of flint $40
SAUVIGNON BLANC
Liquid Light, Washington State
balances the lively acidity and shows fresh fruit of the region $38
Benziger, North Coast
clean and crisp with apple and pear prominent $40
Oyster Bay, New Zealand
flavors of passion fruit, bright citrus and gooseberry, with a zesty finish $44
RIESLING
Relax, Germany
slightly dry with an enticing fruity bouquet $32
Fess Parker, Santa Barbara County
higher quality, drier style rather than the sweeter styles it became known for $44
MOSCATO
Villa Pozzi, Italy
crisp and refreshing wine is slightly effervescent $36
ROSE
Hayes Ranch, California
aged in stainless steel to retain the crisp and natural flavors of the grape $30
Northwest Ridge, Willamette Valley
100% Pinot Noir grapes that are handpicked from the Domaine Loubacq and Hyland Vineyards in the Willamette Valley $48
Flowers, Sonoma Coast
100% Pinot Noir grapes, medium-bodied, elegant red berries and chalky layers with a lively backbone and peppery finish $88
Malbec
Sierra Batuco, Chile
acidity and juicy red berry flavors with hints of coffee and vanilla $30
Alamos, Argentina
dark cherry & blackberry notes with hints of brown spice & vanilla $36
SPARKLING
Freixenet Blanc de Blancs Brut $25
Riondo Blu Prosecco $32
One Hope Brut Sparkling $33
La Marca Prosecco $50
Lucien Albrecht Cremant d’Alsace Brut $55
Piper-Heidsieck Cuvee Brut $105
Veuve Clicquot $180
CABERNET
Hayes Ranch, California
well balanced with medium tannins, a smooth mid-palate and a spicy, coffee finish $30
Hopes End, Australia
world’s first brandy barrel aged Cabernet Sauvignon $32
Carnivore, California
hints of blackberry, caramel, roast coffee and toasted oak $38
Dynamite, North Coast
full-bodied with flavors of blackberry, plum and cassis $44
William Hill, Sonoma County
rich palate of dark fruit flavors, with subtle hints of caramel and cocoa $45
Hess ‘Shirtail Ranches’, Lake County
dull ripe fruit flavors are accented by light roast and spice notes in this full bodied and extremely smooth-textured wine $52
Silverado, Napa Valley
dark red color, ripe black cherry, plum, dried herbs, white pepper, roasted coffee and earth $130
Mount Peak Sentinel, Sonoma County
depth of a medium to deep garnet-purple colored, it offers a beautiful core of ripe blackcurrants, blackberries and lavender $165
Duckhorn, Napa Valley
juicy and bright, with luxurious cassis and dark berry flavors $200
RED BLEND
Hayes Ranch, California
blend of Cabernet Sauvignon, Petit Sirah and Barbera with mouth-filling flavors of blackberry, black cherry and plum $30
Colossi, Italy
super-ripe style, with notes of raisin-like sweetness that linger on the finish $68
Apostic Red, California
crisp and crunchy with smooth finish round out this intriguing, full-bodied red blend $36
E Guigal Côtes du Rhône Red, France
classic expression of the Syrah grape variety combined with the Grenache grape. $48
Run Riot, Central Coast
dark fruit, full mouthfeel, dark tannins $55
Leviathan, California
gorgeous mid-palate generosity & packed with layers of black fruit $98
Mount Peak Gravity, Sonoma County
Blend: 57% Petit Sirah, 19% Sangiovese, 15% Zinfandel, 7% Cabernet Sauvignon, 6% Grenache $110
Dry Creek ‘The Mariner’, Dry Creek Valley
consists of all five red Bordeaux varieties, with 54% Cabernet Sauvignon making up the majority. A juicy front palate of cassis and blueberry leads to leathery, dusty tannins and notes of graphite, cedar and tea $132
PINOT NOIR
Carmenet, California
with raspberry and cedar flavors $30
Greg Norman, Santa Barbara County
fruit forward flavors of strawberry and plum $46
Coppola Diamond, Oregon
exceptionally dark color & explosive aromatics $54
Imagery, California
savory notes, base of oak, and round tannins $60
Benton Lane, Willamette Valley
spicy plum flavors weaving through the smooth, silky tannins, and just a touch of oak character on the finish $85
Flowers, Sonoma Coast
medium-bodied, delicately fruiting and with beautifully pure cranberry and earth inspired layers $155
MERLOT
Hayes Ranch, California
blackberry and plum with a smooth mouthfeel that leads to a long, fruity finish $30
Carmenet, California
gentle tannins and vanilla notes round out an enjoyable soft finish $30
Josh Cellars, Central Coast
with balanced flavors of blackberry, raspberry, and milk chocolate and scents of fragrant violets and vanilla $38
Wente “Sandstone”, Livermore Valley
ripe berry fruit through the palate, and mild tannins on the finish $42
MONTEPULCIANO D’ABRUZZO
Di Sipio, Italy
cherries, dark fruit, herbs, spices and sweetness from the oak $56