

EST. 2012

# LATITUDE 44°

BISTRO

## BREWS

### CRAFT BEERS: \$6.5

Night Shift Brewing **NITE LITE**  
(Boston, MA) 4.3% ABV

Stone Brewing **IPA**  
(Escondido, CA) 6.9% ABV

Sixpoints Brewery Resin **DOUBLE IPA**  
(Brooklyn, NY) 9.1% ABV

Smutty Nose **OLD BROWN DOG**  
(Hampton, NH) 6.5% ABV

Allagash **NORTH SKY STOUT**  
(Portland, ME) 7.5% ABV

### DRAFT BEER

Ask your server for our current selections.  
We support our local breweries!

### DOMESTIC BOTTLES: \$5

Blue Moon Belgian White  
Mich Ultra

### IMPORTED BOTTLES: \$5.5

Heineken  
Corona

### NON-ALCOHOLIC AND GLUTEN FREE \$6.5

Athletic Brewing Run Wild **IPA** (NA)  
(Stratford, CT) .04% ABV

Doc's Draft **HARD CIDER** (GF)  
(Pine Island, NY) 5% ABV

Crabbies **GINGER BEER** (GF) 4% ABV

High Noon Seltzer **BLACK CHERRY,  
LEMON, OR LIME** (GF) 4.5% ABV

## WINE SELECTIONS

### FEATURED WINES AND SPARKLING WINES

glass \$10 bottle \$33

## SPARKLING

Cordon **NEGRO BRUT** (Spain)  
Laluca **PROSECCO** (Italy)

## WHITE & ROSÉ

Vino **MOSCATO** (Snipes Mountain, Washington)  
Lamoreaux Landing **SEMI-DRY RIESLING** (Finger Lakes, New York)  
Domaine Bousquet Winery **PREMIUM ROSÉ** (Mendoza, Argentina)  
Alverdi **PINOT GRIGIO** (Molise, Italy)  
Sileni **SAUVIGNON BLANC** (Marlborough, New Zealand)  
Storypoint **CHARDONNAY** (Sonoma Valley, California)  
Natura **ORGANIC CHARDONNAY** (Casablanca Valley, Chile)  
Farmhouse **WHITE BLEND** (Sonoma Valley California)

## RED

Firesteed **PINOT NOIR** (Napa, California)  
Blackstone **MERLOT** (Acampo, California)  
1985 **MALBEC** (Mendoza, Argentina)  
Farmhouse **RED BLEND** (Sonoma Valley, California)  
Cline Ancient Vines **ZINFANDEL** (Central Coast, California)  
Gravel Bar **CABERNET SAUVIGNON** (Columbia River, Washington)  
Hess Select **CABERNET SAUVIGNON** (North Coast, California)

### HOUSE WINERY

glass \$9 bottle \$28

### CHARDONNAY, MERLOT, CABERNET SAUVIGNON

The wines of **Leese-Fitch** are wines that celebrate the deep heritage of California embodied in the iconic Leese-Fitch Adobe built in the 1830s and still at home in the historic town of Sonoma, California today. More than simple wines from California, these wines classically represent each varietal from which they are made.

Menu subject to change based on availability of local ingredients. No separate checks for groups larger than 10. Please speak to your server about special dietary needs.



# MIXOLOGY

## FEATURED COCKTAILS: \$12

### LEMONADE RASMARETTO

limoncello and amaretto liqueur with fresh raspberry purée, lemonade, and club soda

### GARDEN MULE

44 north vodka, muddled lime, blueberry, cucumber, and crabbies ginger beer

### COCONUT WATER MOJITO

rum haven coconut water rum, muddled lime and mint, club soda, house simple syrup

### EARL GREY BLACKBERRY MARTINI

earl grey house syrup, fresh lemon juice, blackberry purée, black tea, ketel one vodka

### MAPLE OR AMARETTO OLD FASHIONED

bulleit bourbon, brandied cherries, orange peel, bitters, disaranno

### BROWN SUGAR GRAPEFRUIT GIN & TONIC

empress gin, tonic water, house brown sugar syrup, fresh grapefruit juice

### THE DRUNKEN HONEY BEE

jack daniels honey bourbon with a green tea lemon ice sphere

### 44° MANHATTAN

woodford reserve bourbon, sweet vermouth, bitters, and brandied cherries served straight up or on the rocks

### HOUSE MADE LATITUDE 44° SANGRIA

glass \$12 pitcher \$36  
red or white


## MARGARITAS & MAI THAIS

 Blood Orange

 Jalapeño

 Raspberry

 Strawberry

 Lemon

 Blackberry

 Pomegranate

 Pineapple

 Ginger

 Grapefruit

 Cranberry

 Peach

## MOCKTAILS

## NON-ALCOHOLIC COCKTAILS: \$10

### WHITE SANGRIA

lemonade, orange juice, club soda, and assorted fruit

### RED SANGRIA

cranberry juice, orange juice, club soda, and assorted fruit

### PINEAPPLE MAI THAI

pineapple juice, orange juice, sour mix, grenadine, and club soda

### BLACKBERRY PALOMA

blackberry purée, grapefruit juice, lime juice, honey, club soda, with a sugar rim



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## SOUPS AND GREENS

**FRENCH ONION** with gruyere cheese \$9

### **BABY SPINACH SALAD (V)**

with goat cheese, dried cranberries,  
red onions, and candied walnuts

small \$8 large \$13

### **ROMAINE WEDGE SALAD**

with bacon, cherry tomatoes,  
red onion, and crumbled  
bleu cheese \$12

**CAESAR SALAD** small \$7 large \$12

**GARDEN SALAD (V)** small \$6 large \$10

**ADD:** CHICKEN \$6 SHRIMP \$7 CRAB CAKE \$8 SALMON \$8 STEAK \$8

**HOUSE MADE VINAIGRETTES:** honey truffle, bacon-red wine, balsamic, dijon mustard

**ALSO AVAILABLE:** ranch, creamy bleu cheese, italian

## FARE YOU CAN SHARE

### **STEAMED EDAMAME BEANS (V)**

with sea salt and soy sauce \$9

### **GARLIC BREAD STICKS (V)**

with shaved cheddar and red chili pepper oil \$8

### **SWEET POTATO FRIES**

with citrus poppy dipping sauce \$7

### **FRENCH FRIES \$7**

### **WHITE TRUFFLE FRIES**

with shaved parmesan, peppercorns, and horseradish aioli \$9

### **POUTINE**

french fries with fresh VT cheddar cheese curds and beef gravy \$13

### **BACON CHEDDAR ARANCINI**

with Calabrian sauce \$13

### **FRIED CALAMARI**

with chipotle dipping sauce \$13

### **PAN SEARED CRAB CAKES**

with chipotle aioli \$17

### **COCONUT CRUSTED JUMBO SHRIMP**

with ginger honey glaze \$15

### **DIVER SEA SCALLOPS**

U10 bacon wrapped with tomato confit  
and dijon mustard vinaigrette \$18

### **DUCK WINGS**

chili orange glazed, sesame seeds, and scallions \$15

**TUNA TARTARE** with shallots, capers, cumin aioli, avocado,  
and mango purée with crispy flatbread \$16

### **PEI MUSSELS CHERMOULA**

tomato, lemon confit, and cilantro  
with toasted crostini \$17

### **NACHOS**

seasoned tortilla chips topped with  
cheddar jack cheese, black beans,  
salsa, red onions, sliced jalapeños,  
diced tomatoes, avocado purée,  
ranch dressing, and scallions

half \$12 full \$15

**ADD:** CHICKEN \$6 SHRIMP \$7  
STEAK \$8

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## SANDWICHES AND SUCH

all sandwiches are  
served with lettuce,  
tomato, sliced red  
onions, and kettle  
cooked chips

- BLACK BEAN BURGER** with avocado, swiss cheese, and cumin aioli \$17
- FRIED FISH TACOS** with slaw, cheddar cheese, chipotle aioli, and tortilla chips \$18
- GRILLED CHICKEN AND CHORIZO** with cheddar jack cheese and chipotle aioli \$17
- BEEF BURGER** with bacon and swiss cheese \$18
- GRILLED LAMB BURGER** with cranberry aioli and bleu cheese crumbles \$18

Don't want  
chips?

ADD SOME  
FLARE

- |                                |                        |
|--------------------------------|------------------------|
| french fries \$3               | veg du jour \$3        |
| sweet potato fries \$4         | baby spinach salad \$4 |
| truffle fries \$5              | garden salad \$3       |
| poutine \$5                    | caesar salad \$3       |
| wild rice pilaf \$3            | soup du jour \$4       |
| smashed red bliss potatoes \$4 | french onion soup \$5  |

## ORIGINAL FLATBREADS

- GRILLED CHICKEN AND BACON** with parmesan cheese and creamy béchamel sauce \$15
- MARGHERITA (V)** with tomato, basil, fresh mozzarella, and garlic oil with balsamic reduction \$14
- MEXICAN STYLE** with grilled chicken, jalapeños, tomatoes, red onions, black beans, scallions, cheddar jack cheese, chipotle aioli, avocado purée, and ranch \$15

## BISTRO FAVORITES

- RISOTTO (GF, V)** with roasted tomato and saffron, goat cheese, and toasted pine nuts \$22
- FISH AND CHIPS** battered haddock with french fries and slaw \$20
- CRAB STUFFED SOLE** with roasted red pepper cream sauce and wild rice pilaf \$26
- BLACKENED FARO ISLAND SALMON** with sundried tomato pesto and toasted Israeli couscous \$26
- ROASTED CHICKEN BREAST** stuffed with prosciutto, spinach, swiss, with a cognac cream sauce and wild rice pilaf \$24
- TENDERLOIN BEEF TIPS** with red wine cream sauce, wild mushrooms, and shaved parmesan reggiano \$24
- GRILLED HANGER STEAK (GF)** with chimichurri sauce and smashed red bliss potatoes \$28
- GRILLED CENTER CUT FILET MIGNON** with au poivre sauce and smashed red bliss potatoes \$30
- TUNA POKE BOWL** with avocado, carrots, cucumbers, sliced radish, mango, cilantro, hoisin basmati rice with sesame seeds and sriracha aioli \$28

## ANYTHING'S PASTABLE

pastas served with  
fresh pappardelle pasta

- CAPRESE PASTA (V)** with sundried tomato cream, blistered cherry tomatoes, fresh basil, and fresh mozzarella \$20
- GREEK PASTA (V)** with tomatoes, artichokes, mushrooms, spinach, greek olives, feta, and fresh oregano \$20
- PESTO PASTA (V)** with mushrooms, toasted pine nuts, and crumbled goat cheese \$20
- WILD MUSHROOM PAPPARDELLE (V)** with a cognac cream sauce, sliced red onions, wilted spinach, and crumbled bleu cheese \$20

**ADD:** CHICKEN \$6 SHRIMP \$7 SALMON \$8 STEAK \$8

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# LATITUDE 44° BISTRO

## THE SWEET SIDE

### **CHEESECAKE BASQUE (V)**

with dulce de leche and chocolate ganache \$11

### **MIXED BERRY COBBLER (V)**

with vanilla bean ice cream \$11

### **BREAD PUDDING (V)**

warm chocolate and vanilla cake with raspberries, toasted walnuts, and vanilla bean ice cream \$10

### **RUM CAKE (V)**

butter rum soaked cake with toasted walnuts, a cinnamon dusting, and whipped cream \$10

### **DUCK EGG CRÈME BRÛLÉE (GF, V)**

maple infused with fresh berries \$10

### **PEANUT BUTTER DOME (GF, V)**

peanut butter mousse with chocolate financier encased in dark chocolate with warmed ganache \$11

### **LAVA CAKE (V)**

warm chocolate cake with vanilla bean ice cream \$11

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## CAFFEINE + CORDIALS & COCKTAILS

### **ESPRESSO MARTINI**

three olives triple shot vodka, bailey's irish cream, and godiva chocolate liqueur \$12

### **PB&J MANHATTAN**

skewball peanut butter whiskey, chambord raspberry liqueur, and bitters \$12

### **LIQUEURS**

Bailey's Irish Cream  
Chambord  
Drambuie  
Grand Marnier  
Hennessy Cognac  
VT Ice Maple Crème  
Fratello Hazelnut  
Disaronno  
Kahlua

### **FRENCH PRESSED COFFEE**

vermont coffee company  
(organic) \$3.50

### **BIGELOW TEA**

ask your server for  
current selection \$2.50



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## ABOUT THE FOUNDER

David Allen, Chef and owner of Latitude 44 Bistro and graduate of the New England Culinary Institute (NECI), is an accomplished professional in his field. He cut his teeth at five-star restaurants like Breakers of West Palm Beach and Lutece at The Venetian Hotel in Las Vegas. These transformative experiences meant more to the young Chef than most. Having been raised in the foster care system and left to make his own way at the age of 16, David's course in life could have had a very different outcome. After High School and thanks to a neighbor and mentor, David attended a tour of NECI which led him to enroll and graduate, shaping his future indefinitely.

A local to the North Country, David returned and began his ascent to restaurant ownership by first working at local restaurants here in Plattsburgh. These experiences helped him understand his audience and allowed him to experiment and learn what flavors locals liked best.

After years of working for others, a once-in-a-lifetime opportunity came together that would allow David to open his own restaurant. He took hold of his dreams and made them a reality.

Chef David Allen opened Latitude 44 Bistro on May 15, 2012 hoping to bring new and fresh cuisine to Plattsburgh. Patrons of his restaurant enjoy his passion for flavors and beautiful presentation skills in a comfortable bistro setting. A mesh of American cuisine from a French trained Chef results in unique pairings and bold flavors artfully presented every time.

## SPECIAL EVENT? WE CATER, TOO.

**We are passionate about supporting local!**

**CHECK US OUT ON FACEBOOK FOR UPCOMING  
EVENTS AND WEEKEND FEATURES.**

**OUR PROMISE IS TO ALWAYS DO OUR BEST TO  
LESSEN OUR CARBON FOOTPRINT!**

