


# ALTITUDE RESTAURANT

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	11/15
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	12
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	11
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	9
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	9
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	8
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	7
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

	
<b>TURKEY CLUB</b> 13	
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
<b>CHIPOTLE CHICKEN SANDWICH</b> 14	
melted cheddar cheese, bacon and chipotle aioli on a brioche bun	
<b>CUBAN SANDWICH</b> 12	
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	
<b>GRILLED STEAK WRAP*</b> 14	
with black beans, roasted red peppers, cilantro and monterey jack cheese	

MUST TRY

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

## BURGERS

<b>GRUYÈRE &amp; SHROOM BURGER</b> 13	
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	
<b>BLACK RUM BACON JACK BURGER*</b> 15	
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	
<b>THE HOUSE BURGER</b> * 12	
choice of cheese and housemade burger sauce	
<b>VEGGIE BURGER</b>  11	
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	

MUST TRY

\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*

Original Recipes FROM SCRATCH







## MAINS

Made Fresh PER ORDER

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.*</b>  _____	24
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
<b>CHARBROILED RIBEYE, 12 OZ.*</b>  _____	32
with garlic mashed potatoes and grilled vegetables	
<b>MEDITERRANEAN SHRIMP PASTA</b> _____	20
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b>   _____	21
with sautéed kale and crimini mushrooms	
<b>TUSCAN FLORENTINE CHICKEN</b> _____	16
pesto-marinated chicken breast on top of grilled vegetable orzo	

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +7 / Salmon +7 / Chicken +5

<b>COBB SALAD</b>   _____	15
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
<b>ROASTED BEET SALAD</b>   _____	10
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
<b>CAESAR SALAD</b> _____	10
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
<b>QUINOA &amp; BABY GREENS SALAD</b>   _____	9
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

## SOUP

SOUP DU JOUR 4.5

\* ASK YOUR SERVER FOR \*  
\* TODAY'S OFFERING \*

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# CHEF'S FAVORITES

## **BACON WRAPPED MEATLOAF 16**

Our signature meatloaf wrapped in smoked bacon over garlic mashed potatoes, crispy fried onions and topped with drunken Dunkel sauce

## **JAGERSCHNITZEL 17**

Pan fried pork cutlets over garlic Spätzle and zucchini and squash, topped with a rich sauce of wild mushrooms, capers and shallots

## **CLASSIC REUBEN 13**

Shredded beer braised corned beef brisket on toasted marble rye, sauerkraut, Wisconsin Swiss and tangy house-made Russian Dressing

## **MILWAUKEE BURGER\* 15**

Custom blend beef patty with pepper jack and Wisconsin cheddar, house-made cheese curds, thick cut bacon, crispy fried onions and A-1 aioli

## **GRILLED STEAK SALAD\* GF 16**

Fresh greens, bacon dressing, red onion, sliced cucumber, crumbled blue cheese, hard boiled egg, roasted tomatoes and sliced grilled sirloin

 INDICATES LIGHTER FARE    **GF** INDICATES GLUTEN FREE ITEM

*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

TRY OUR FAMOUS

# SWEETS

*Perfection by Convection*

## **GRANNY CARAMEL APPLE PIE** 7

Caramel and toffee studded custard with fresh Granny Smith apples in a shortbread crust

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## **FLOURLESS CHOCOLATE TORTE** GF 6

Rich gluten free blend of 4 chocolates topped with chocolate ganache and fresh raspberries

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## **NEW YORK CHEESECAKE** 7

on a graham cracker crust with strawberries and whipped cream

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## **CREAM CHEESE CARROT CAKE** 7

three moist layers studded with carrot, pineapple and pecans with real cream cheese icing

GF INDICATES GLUTEN FREE ITEM

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL** 10.50  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE** 10.00  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE** 10.00  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE** 10.00  
Ketel One, ginger beer and fresh lime juice

\* *Served in Copper Mugs* \*

**CLASSIC COCKTAILS**

**BEE'S KNEES** 9.50  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 10.00  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 10.50  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 9.50  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 10.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 10.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 9.50  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

**WINES**

**WHITE**

- CHARDONNAY - HOGUE. Columbia Valley, WA 8.00/28.00
- PINOT GRIGIO - DANZANTE. Delle Venezie, Italy 8.00/28.00
- CHARDONNAY - CONCANNON. Monterey, CA 9.00/32.00
- SAUVIGNON BLANC - 13 CELCIUS. New Zealand 11.00/34.00
- ROSE - LOVE NOIR. CA 8.00/30.00
- PROSECCO - VILLA SANDI IL FRESCO. Veneto, Italy 7.00/25.00
- BRUT SPARKLING - CHANDON. CA 9.00/31.00
- WHITE ZINFANDEL - BERINGER. CA 7.00/25.00

**RED**

- MERLOT - HOGUE. WA 8.00/28.50
- CABERNET SAUVIGNON - HOGUE. WA 8.00/28.50
- PINOT NOIR - AVALON. CA 8.00/30.00
- MALBEC - NIETO. Mendoza, Argentina 8.00/30.00
- BLEND - INKBERRY. Central Valley, Australia 8.00/30.00
- CABERNET SAUVIGNON - CHATEAU SOUVERAIN. CA 9.00/33.00
- BLEND - SEBASTIANI. Sonoma County, CA 10.00/36.00
- PINOT NOIR - LA CREMA. Monterey, CA 11.00/41.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

**ROOM SERVICE**

Press Room Service button on your phone to order All Room Service orders have a \$2.00 delivery charge + 21% gratuity automatically added

**BEERS**

**DRAFT**

- BUD LIGHT 4.00
- BLUE MOON 4.75
- STELLA ARTOIS 5.25
- LEINENKUGEL SEASONAL 5.25
- SPOTTED COW 6.50
- LAKEFRONT IPA 6.50
- EXPLORIUM SEASONAL 7.50
- ROTATING TAP INQ

**BOTTLE**

- MILLER LITE 4.25
- COORS LIGHT 4.25
- BUDWEISER 4.25
- CORONA EXTRA 5.25
- ANGRY ORCHARD 5.25
- O'DOULS 4.25
- HEINEKEN 5.25
- GOOSE ISLAND IPA 5.25
- MILLER HIGH LIFE 4.25
- SAMUEL ADAMS SEASONAL 4.75
- GUINNESS 6.50
- PABST 16OZ CAN 4.50

\*ASK ABOUT OUR SEASONAL OFFERINGS\*