

## PORTAGE

7842 Portage Rd. Portage, MI 49002

### SALADS AND SOUP

#### SOUP OF THE DAY

Rotating selection of unique and delicious concoctions | **Cup 5.5 Bowl 7**

#### BREWHOUSE CAESAR SALAD

Romaine, shaved parmesan, black pepper, garlic rye chips, roasted red bell pepper, Caesar dressing | **7 / 13**

#### SESAME CRUNCH SALAD

Mixed greens, carrot, radish, bell pepper, red onion, water chestnuts, tuxedo sesame seeds, sugar snap peas, sweet corn, crispy bean threads, scallion, mandarin oranges, shaved almonds, sesame vinaigrette | **7 / 13**

#### GARDEN SALAD

Mixed greens, carrot, radish, tomato, red onion, roasted red bell peppers, mozzarella, croutons | **6 / 11**

#### MICHIGAN APPLE SALAD

Mixed greens, apples, red onion, bacon, bleu cheese crumbles, walnuts, apple cider vinaigrette | **7 / 13**

Add grilled & chilled chicken breast (7oz) +4.5 | Fried chicken tenderloins (3) +5.5  
Tempura shrimp (4) +6.5 | Blackened shrimp (5oz) +6  
L42° impossible (6oz) +6 | Sustainably sourced salmon (7oz) +9

Available dressings: Balsamic vinaigrette, buttermilk ranch, Caesar, honey-mustard, bleu cheese, sesame vinaigrette, apple cider vinaigrette

### HANDHELDS

Our sandwiches are served with black pepper-sea salt kettle chips and our L42° caramelized onion dip is served on the side along with a local Freestone Pickle Co. spear.

#### DIABLO CHICKEN

Chipotle braised chicken, haystack onions, roasted red bell pepper, fried jalapeños, Swiss, chipotle aioli, Michigan Bread's brioche | **14**

#### GREAT LAKES DIP

Ada Valley braised beef, haystack onions, Gouda, bistro sauce, Demi-Baguette, au jus | **14.5**

#### PORTAGE PO' BOY

Tempura battered shrimp, iceberg lettuce, red onion, tomato, bistro sauce, Cajun butter, Demi-Baguette | **14.5**

Upgrade your side: Crispy black pepper-sea salt fries (+1) | Gluten free bun (+1.5)  
Sweet potato fries (+2) | Truffle fries (+2) | Farm-fresh vegetable (+2)  
Fresh fruit (+2) | Side garden salad (+2.5) | Mac & cheese (+3.5)

### PRIME BURGERS

Our USDA certified **PRIME** burger patty is cooked **MEDIUM** and piled high with farm-fresh produce on Michigan Bread Company's Brioche Bun. Black pepper-sea salt kettle chips and L42° caramelized onion dip is served on the side along with a local Freestone Pickle Co. spear.



Burgers available



#### UMAMI

Thick cut bacon, Swiss, sunny-side-up egg, garlic aioli, lettuce, red onion, tomato, Michigan Bread's brioche | **15**

#### MUSTANG

Thick cut bacon, cheddar, haystack onions, Big Moe's BBQ, lettuce, tomato, Michigan Bread's brioche | **14.5**

#### BLEU CHIP

Thick cut bacon, bleu cheese, haystack onions, chipotle aioli, lettuce, tomato, Michigan Bread's brioche | **14.5**

#### JAMMIN' OUT

Thick cut bacon, goat cheese, fig jam, caramelized onions, lettuce, tomato, Michigan Bread's brioche. | **15.5**

#### CLASSIC CHEESEBURGER

Lettuce, tomato, red onion, Michigan Bread's brioche, choice of cheese | **13.5**

#### IMPOSSIBLE L42° BURGER

Impossible protein infused with red & brown rice, quinoa, black beans, amaranth roasted vegetables; lettuce, tomato, red onion, Michigan Bread's brioche | **15**

Upgrade your side: Crispy black pepper-sea salt fries (+1) | Sweet potato fries (+2) | Truffle fries (+2) | Farm-fresh vegetable (+2) | Fresh fruit (+2)  
Side garden salad (+2.5) | Mac & cheese (+3.5)

Burger additions: Haystack onions (+1) | Cheddar, Swiss, Beer Cheese, Gouda (+1.5)  
Gluten free & vegan bun (+1.5) | Vegan mozzarella (+2) | Roasted mushrooms (+2)  
Olive spread (+2) | Thick cut bacon (+2) | Caramelized onions (+2)



Brewery - Distillery - Kitchen

#### L42° LOCAL COMMITMENT

We are proud to support local farms, families and businesses by sourcing and utilizing local, farm-fresh MICHIGAN produce and products throughout our menu.

### STARTERS

#### BANGKOK SHRIMP

Torpedo coconut shrimp, egg fried rice, bell pepper, snap peas, water chestnut, sweet corn, carrot, onion, garlic, tuxedo sesame seeds, scallion, crispy bean threads, Mae Ploy sweet chili sauce | **12.5**

#### CARAMELIZED ONION DIP

Black pepper -sea salt kettle chips, sour cream, cream cheese, caramelized onion, garlic, parsley | **8.5**

#### GOAT CHEESE-CAPRESE BREAD

Cherry tomato, goat cheese, whole milk mozzarella, fresh basil, garlic & herb olive oil, reduced balsamic, Demi-Baguette | **12.5**

#### FRIED FREESTONE PICKLES

Locally sourced deep-fried Freestone Pickle Co. spears, parsley, bistro sauce | **10.5**

#### CHIP DIP TRIO

A seasonal selection of (3) fresh salsas and tortilla chips | **10.5**

#### PRETZELS & BEER CHEESE

Bavarian pretzel rods, sea salt, garlic & herb olive oil, L42° beer cheese, parsley, parmesan | **11.5**

#### HOT FRIES - NO LIES

#### TRUFFLE FRIES

Crispy black pepper-sea salt fries, white truffle olive oil, parsley, parmesan, roasted garlic aioli | **8.5**

#### SEOUL STREET

Crispy black pepper-sea salt fries, creamy ginger slaw, sesame seeds, scallion, red bell pepper, chipotle crema, Korean BBQ sauce, crispy bean threads | **10**

#### MUSHROOM & BLEU CHEESE

Crispy black pepper-sea salt fries, roasted mushrooms, caramelized onion, bleu cheese crumbles, blue cheese sauce, zip sauce, haystacks, parsley | **11.5**



## OSHTEMO

6101 West Main St. Kalamazoo, MI 49009

### ENTRÉES

#### THE MEAT & POTATOES

Ada Valley braised beef, roasted mushrooms, farm-fresh vegetable, reduced balsamic, truffle potatoes, haystacks, parsley | **20.5**

#### TEMPURA SHRIMP SKILLET

Tempura battered torpedo shrimp (8), crispy black pepper sea salt fries, creamy ginger slaw, bistro sauce, lemon, parsley | **16.5**

#### CRISPY FRIED AMISH CHICKEN

Deep-fried Miller's Amish Chicken, mac & cheese, farm-fresh vegetable, biscuit, butter, breadcrumbs, Parmesan, parsley | **21.5**

#### KOREAN BBQ SALMON

Sustainably sourced salmon, egg fried rice, bell pepper, snap peas, water chestnut, sweet corn, carrot, onion, garlic, tuxedo sesame seeds, scallion, crispy bean threads, Korean BBQ glaze, lime | **23**

#### MAC & CHEESE

Cavatappi pasta, cheddar, Gouda, breadcrumbs, Parmesan, parsley, biscuit, butter, farm-fresh vegetable | **15.5**

#### BUILD YOUR OWN MAC & CHEESE

Roasted mushrooms (+2) | Caramelized onions (+2)  
Thick cut bacon (+2) | Chipotle shredded chicken (5oz) (+4)  
Grilled chicken breast (7oz) (+4.5) | Braised beef (5oz) (+5.5)  
Blackened shrimp (5oz) (+6) | Fried chicken tenderloins (3) (+5.5)  
Tempura shrimp (4) (+6.5) | L42° Impossible (6oz) (+6)

### CUCINA 42°

Our tacos are served L42° style in grilled flour tortillas wrapped around a hard-shell corn tortilla with beer cheese in between and we include a side of tortilla chips and roasted tomato salsa.

\*Substitute our custom blended Impossible Burger on any taco (+2)\*

All tacos and the burrito bowl available

#### CHIPOTLE CHICKEN TACO

Chipotle braised chicken, roasted tomato salsa, Chihuahua cheese, lettuce, chipotle crema, scallion, lime | **14**

#### BLACKENED SHRIMP TACO

Blackened shrimp, creamy ginger slaw, Chihuahua cheese, lettuce, scallions, chipotle crema, lime | **14.5**

#### BURRITO BOWL

Cilantro rice, black beans, roasted red bell pepper, shredded lettuce, Chihuahua cheese, tomato, chipotle crema, haystack onion, parsley, lime. Served with tortilla chips and roasted tomato salsa | **15.5**

Burrito bowl choice of protein: Chipotle chicken, braised beef, fajita veggie, blackened shrimp (+2) | L42° Impossible (+2)



### TAKEOUT SPIRITS - BEER - WINE



#### Four Pack

I.P.EH! | 9  
Michigan Honey Amber | 9  
Seasonal | 10  
Party at the Moontower | 10

#### Distilled Spirits

Vodka (1L) | 28  
Gin (1L) | 28  
Silver Rum (1L) | 28  
Bourbon (750ml) | 38

#### 64 oz

Growler (< 7% ABV) | 18  
Growler Refill (< 7% ABV) | 12  
Premium Growler (> 7% or specialties) | 22  
Premium Refill (> 7% ABV or specialties) | 16  
Cider Growler | 20  
Cider Refill | 25

#### L42° Adult Juice Box

Mix and Match 6-pack | 30

\$2 off any Signature Libation or glass of wine when taking it to-go

\*All prices subject to change | \*Specialty beers may be extra | \*Almost all of our brews are offered in 1/6 BBL and 1/2 BBL with 48 hour notice, please inquire with your server or at the host stand.
































For those with dietary restrictions many of menu items can be customized to be:

Vegan | Gluten Free | Vegetarian | Dairy Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of 8 or more.

# SIGNATURE PIZZA

Our 12" brick oven, thin-crust pizzas are topped with our signature L42° pizza sauce and the freshest possible ingredients often locally sourced when possible.

- WHITE TRUFFLE MUSHROOM**      
Gouda cream sauce, white cheddar, white truffle oil, mushrooms, fresh parsley, mozzarella, Parmesan | 14
- PICKLE PIE**      
Gouda cream sauce, mozzarella, Freestone Pickle Co. pickles, bacon, red onion, fresh parsley, Parmesan | 14
- LATITUDE 42°**      
Tomato sauce, pepperoni, ham, mushrooms, red onions, fresh jalapeños, mozzarella, Parmesan | 14.5
- TRUFFALO CHICKEN**      
Gouda cream sauce, white truffle infused buffalo sauce, shredded chipotle chicken, mozzarella, bleu cheese crumbles, fried jalapeños, fresh parsley, Parmesan | 14.5
- SHRIMP & GOAT CHEESE**      
Garlic & herb olive oil, shrimp, red onion, fresh basil, grape tomatoes, goat cheese, mozzarella, Parmesan | 15.5
- BALSAMIC-FIG & GOAT CHEESE**      
Herbed olive oil, fig jam, thick cut bacon, goat cheese, fresh basil, reduced balsamic, Parmesan | 15
- HUSKIE PIE**      
Tomato sauce, pepperoni, ham, sausage, bacon, mozzarella, Parmesan | 14.5
- MONTE CRISTO**      
Gouda cream sauce, Swiss, mozzarella, ham, sunny-side up egg, raspberry coulis, confectioners' sugar | 14

## BUILD YOUR OWN BRICK OVEN PIZZA

Choice of sauce, mozzarella, parmesan | 12.5    

### SAUCE

Red Sauce • Herbed Olive Oil • Gouda Cream Sauce • Big Moe's BBQ

### TOPPINGS +1

Green Pepper  
Red Onion  
White Mushrooms  
Banana Peppers  
Jalapeño  
Black or Green Olives

### TOPPINGS +1.5

Pepperoni  
Ham  
Bacon  
Red Pepper  
Grape Tomato

### TOPPINGS +2

Gluten Free & Vegan Crust  
Goat Cheese  
Italian Sausage  
Vegan Mozzarella

## SOMETHIN' SWEET

- KEY LIME PIE**  
Grand Traverse Pie Co. tart Key Lime pie, graham cracker crust, raspberry coulis and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 7.5
- WHIPPED CHEESECAKE**  
Grand Traverse Pie Co. whipped cheesecake, vanilla sauce, fresh mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 8
- OREO CHEESECAKE**  
Grand Traverse Pie Co. whipped cheesecake, Oreo crumbles, vanilla sauce, ganache, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 8.5
- TURTLE CHEESECAKE**  
Grand Traverse Pie Co. whipped cheesecake, walnuts, ganache, caramel and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 8.5
- RASPBERRY-ALMOND CRÈME BRÛLÉE CHEESECAKE**  
Grand Traverse Pie Co. whipped cheesecake, raspberry coulis, vanilla sauce, shaved almonds, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 8.5
- DEATH BY CHOCOLATE BROWNIE**  
Grand Traverse Pie Co. fudge brownie, Chocolate Plainwell Ice Cream, ganache, chocolate shavings and coco powder | 8.5
- PEANUT BUTTER BROWNIE**  
Grand Traverse Pie Co. fudge brownie, Vanilla Plainwell Ice Cream, peanut butter sauce, ganache, Butterfinger crumbles and confectioners' sugar | 8.5
- BLOOD ORANGE-RASPBERRY SORBET**      
Blood orange sorbet, raspberry coulis, mint | 7
- DIRT CUP**  
Chocolate Plainwell Ice Cream, Oreos, ganache, organic gummy worms | 7



We are proud to cook our fresh & locally sourced food to order. Our average tickets may take 20-30 minutes to complete. Thank you for being understanding!

# HOPPY HOUR



MONDAY - THURSDAY  
4PM - 5PM



\$1 OFF - 16oz Beers / Wine / Sangria  
Signature Libations / Adult Juice Box

\$2 OFF - 4-Packs

\$10 Growler Refills (< 7% ABV) (no cider)

\$2 off Adult Juice Box 6-packs (to-go)

\*All prices subject to change  
\*Hoppy Hour pricing not available in our party spaces.  
\*Cannot be combined with other discounts or promotions.  
\*Sorry Club 42 no double discounts.

## BEVERAGES

- BRIX Soda Company | 3  
L42° Traverse City Cherry Lemonade | 3  
BRIX Root Beer Float | 5.5  
Fresh Brewed Organic Iced Tea | 3  
Organic Fair Trade Ron's Beans Coffee | 3

## KITCHEN & KEGS CATERING

Catering by Latitude 42° Brewing Company

**"LOCAL, FRESH AND DIRECT TO YOU"**  
Introducing Kitchen & Kegs, West Michigan's premiere one stop catering company. From full-service functions to drop-offs we have your next event covered. Our classically trained culinary team utilizes local farms and can provide a vast amount of unique and delicious options that can only come from Latitude 42°. We can facilitate large and small events both on and off site.

Let us make your next special gathering one to remember.



For more details or to book call:

269-459-4242

[www.latitude42brewingco.com/catering](http://www.latitude42brewingco.com/catering)

Latitude 42° proudly utilizes produce and products from these local and regional farms and businesses:

Plainwell Ice Cream • Crisp Country Acres • West Michigan Coffee and Tea • Big Moe's BBQ • Ron's Beans Coffee • Prairie Ronde Hops • Fenn Valley Winery • Kalamazoo • Farmers Market • Miller's Amish Chicken • Fabri-Kal • Biodegradable products • Ada Valley • Brix Soda • Consort Display Group • Printing Services, Inc. • Freestone Pickle Co. • J.K.'s Farmhouse Ciders • Wolverine Packing Co. • Bar Beverage Control Comprehensive Retail Solutions • La Michoacana



269-775-7242 Oshtemo

269-459-4242 Portage



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HOW WAS YOUR EXPERIENCE?  
- REVIEW US AT -

