

PORTAGE

7842 Portage Rd. Portage, MI 49002

OSHTEMO

6101 West Main St. Kalamazoo, MI 49009

SALADS AND SOUP

BREWHOUSE CAESAR SALAD

Romaine, shaved Parmesan, black pepper, garlic rye chips, roasted red bell pepper, Caesar dressing | **8 / 14**

GARDEN SALAD

Mixed greens, carrot, cucumber, tomato, red onion, roasted red bell pepper, mozzarella, crouton | **8 / 14**

ZA'ATAR SALAD

Romaine, grape tomatoes, red onion, cucumber, Kalamata olives, Za'atar vinaigrette, goat cheese, almonds, lemon, parsley | **8.5 / 14.5**

BLUEBERRY-ALMOND CRUNCH

Mixed greens, dried blueberries, cucumbers, almonds, goat cheese, pickled red onion, basil, lemon zest, blueberry-balsamic vinaigrette. | **8.5 / 14.5**

Grilled chicken (5oz) (+5.5) | Fried chicken tenderloins (2) (+5.5)
Chilled pesto shrimp (4) (+6) | L42° Impossible (6oz) (+6)
Coconut shrimp (4) (+6.5) | Sustainably-sourced salmon (7oz) (+9.5)

Available dressings: Balsamic vinaigrette, Bleu cheese, Buttermilk ranch, Caesar, Honey-mustard, Za'atar vinaigrette, Blueberry-Balsamic vinaigrette

CHICKEN-TORTILLA SOUP

Braised chipotle chicken, bell peppers, sweet corn, black beans, red onion, chipotle crema, blue corn tortilla strips, scallion | **Cup 6.5 Bowl 8**

HANDHELDS

Our sandwiches are served with black pepper-sea salt kettle chips and L42° caramelized onion dip.

DIABLO CHICKEN

Chipotle braised chicken, haystack onions, roasted red bell pepper, fried jalapeños, Swiss, ancho sauce, Ace Bakery brioche | **14.5**

TZATZIKI CHICKEN SALAD

Chopped chicken thighs, Greek yogurt, sour cream, onion, dill, lemon, grape tomato, lettuce, cucumber, almonds, Swiss, parsley, Ace Bakery brioche | **15.5**

GREAT LAKES DIP

Ada Valley braised beef, haystack onions, Gouda, L42° sauce, Demi-Baguette, au jus | **16.5**

Upgrade your side: Crispy black pepper-sea salt fries (+1)

Gluten free & vegan bun (+2) | Sweet potato fries (+2) | Fresh fruit (+2)
Farm-fresh vegetable (+2) | Truffle fries (+2.5) | Side garden salad (+2.5)
Mac & cheese (+3.5) | Boursin mashed potatoes (+3.5)

STEAK BURGERS

Our custom ground L42° steak burger is cooked **MEDIUM** and piled high with farm-fresh produce on an ACE Bakery brioche bun. Black pepper-sea salt kettle chips and L42° caramelized onion dip are served on the side along with a kosher dill spear by request.

Burgers available

UMAMI

Thick cut bacon, Swiss, sunny-side-up egg, garlic aioli, lettuce, red onion, tomato, Ace Bakery brioche | **16.5**

MUSTANG

Thick cut bacon, cheddar, haystack onions, sweet & spicy BBQ, lettuce, tomato, Ace Bakery brioche | **16**

BLEU CHIP

Thick cut bacon, bleu cheese, haystack onions, ancho sauce, lettuce, tomato, Ace Bakery brioche | **16**

JAMMIN' OUT

Thick cut bacon, goat cheese, black cherry jam, caramelized onion, lettuce, tomato, Ace Bakery brioche | **16.5**

CLASSIC CHEESEBURGER

Lettuce, tomato, red onion, choice of cheese, Ace Bakery brioche | **15**

THE 42° DOUBLE

Two 8oz patties, cheddar, Swiss, L42° sauce, caramelized onions, shredded lettuce, tomato, Ace Bakery brioche | **20.5**

IMPOSSIBLE L42° BURGER

Impossible protein infused with red & brown rice, quinoa, black beans, amaranth, roasted vegetables, lettuce, tomato, red onion, Ace Bakery brioche | **15.5**

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

Burger additions: Cheddar, Swiss, Beer cheese, Gouda (+1.5)

Haystack onions (+1.5) | Gluten free & vegan bun (+2) | Olive-spread (+2)
Vegan mozzarella (+2) | Roasted mushrooms (+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

BURRATA CAPRESE CROSTINI

Mixed greens, garlic infused olive oil, balsamic glaze, burrata, grape tomatoes, lemon zest, basil, pink Himalayan sea salt, crostini | **14.5**

BANGKOK SHRIMP

Torpedo coconut shrimp, egg fried rice, bell pepper, sweet corn, onion, garlic, edamame, soy sauce, wonton strips, sesame seeds, scallion, lime, Mae Ploy sweet chili sauce | **14**

CARAMELIZED ONION DIP

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

MOROCCAN CRAB CAKES

Lump Blue Crab cakes, Harissa-panko, grape tomatoes, romaine, cucumber, red onion, goat cheese, Kalamata olives, almonds, Za'atar vinaigrette, L42° sauce, lemon, parsley | **16.5**

FRIED PICKLES

Deep-fried kosher dill pickles, parsley, L42° sauce | **10.5**

PRETZELS & BEER CHEESE

Bavarian pretzel rods, sea salt, garlic & herb olive oil, L42° beer cheese, parsley, Parmesan | **12.5**

TRUFFLE FRIES

Crispy black pepper-sea salt fries, white truffle olive oil, parsley, Parmesan, roasted garlic aioli | **9**

ELOTE BREAD

Demi baguette, sweet corn, 4-cheese blend, roasted red bell pepper, jalapeno, red onion, Tajin, chipotle aioli, fried jalapeno, scallion | **13**

CHIP DIP DUO

Blue corn tortilla chips, chipotle salsa, elote street corn salsa, fried jalapeno, Tajin, 4-cheese blend, scallion, parsley | **12.5**

ENTREES

SURF & TURF WAGYU

8oz Wagyu top sirloin, shrimp scampi skewers, compound butter, Boursin mashed potatoes, farm-fresh vegetable, parsley, lemon | **38.5**

HAWAIIAN CHICKEN

Crispy chicken cutlets, egg fried rice, orange-pineapple glaze, grilled pineapple pico, bell pepper, broccoli, red onion, spicy mayo, almonds, scallion | **21.5**

SHRIMP & GOAT CHEESE PASTA

Cavatappi pasta, shrimp, white wine, butter, roasted garlic, grape tomato, goat cheese, red onion, basil, lemon, garlic bread | **21.5**

KOREAN BBQ SALMON

Sustainably sourced salmon, egg-fried rice, bell pepper, red onion, corn, fried egg, Korean BBQ glaze, scallion, sesame seeds, lime | **29.5**

MEDITERRANEAN BOWL

Chilled pesto shrimp OR chilled pesto chicken breast, couscous, tzatziki, grape tomato, Kalamata olives, roasted garlic, goat cheese, cucumber, romaine, Za'atar dressing, red onion, almond, parsley, lemon | **23.5**

COCONUT SHRIMP

Torpedo coconut shrimp (8), crispy black pepper sea salt fries, creamy slaw, Mae Ploy sweet chili sauce, lemon, parsley | **19.5**

BUTTERMILK FRIED CHICKEN

Buttermilk-brined fried chicken, mac & cheese, farm-fresh vegetable, breadcrumbs, Parmesan, parsley | **21.5**
Your choice of 3-piece bone in OR 4 tenderloins

WAGYU & FRITES

8oz Wagyu top sirloin, caramelized onion, truffle fries, mixed greens, grape tomato, red onion, shaved Parmesan, lemon vinaigrette, parsley | **31.5**

HULI HULI TUNA

8oz blackened seared tuna steak served mid-rare, hoisin, ancient grain blend rice, scallion, sesame seeds, grilled pineapple pico, pickled ginger, spicy mayo, wonton strips, broccoli, bell pepper, red onion | **27.5**

DRUNKEN CHICKEN PARMESAN

Crispy chicken tenderloins, cavatappi pasta, vodka cream sauce, grape tomato, Parmesan, basil, garlic bread | **20.5**

THE MEAT & POTATOES

Ada Valley braised beef, roasted mushrooms, farm-fresh vegetable, reduced balsamic, Borsin mashed potato, haystacks, parsley | **24.5**

HOT HONEY MAC & CHEESE

Crispy chicken tenderloins, cavatappi pasta, cheddar, Gouda, hot honey, breadcrumbs, shaved Parmesan, parsley, garlic bread | **20.5**

MAC & CHEESE

Cavatappi pasta, cheddar, Gouda, breadcrumbs, shaved Parmesan, parsley, garlic bread | **16.5**

BUILD YOUR OWN MAC & CHEESE

Roasted mushrooms (+2) | Caramelized onions (+2) | Thick cut bacon (+2)
Chipotle braised-chicken (5oz) (+4.5) | Grilled chicken (5oz) (+5.5)
Braised beef (5oz) (+5.5) | Fried chicken tenderloins (2) (+5.5) | L42° Impossible (6oz) (+6)
Blackened shrimp (5oz) (+6) | Coconut shrimp (4) (+6.5)

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, four-cheese blend, lettuce, chipotle crema, scallion, lime | **15.5**

BLACKENED SHRIMP TACO

Blackened shrimp, creamy ginger slaw, four-cheese blend, lettuce, scallions, chipotle crema, lime | **16.5**

BURRITO BOWL

Cilantro rice, black beans, roasted red bell pepper, shredded lettuce, four-cheese blend, tomato, chipotle crema, haystack onion, parsley, lime. Served with tortilla chips and roasted tomato salsa | **16.5**

Burrito bowl choice of (1) protein: Chipotle chicken, Braised beef, Fajita veggie, Blackened shrimp (5oz) (+2.5) | Coconut shrimp (4) (+3)
L42° Impossible (6oz) (+3) | Fried chicken tenderloins (2) (+3)

TAKEOUT SPIRITS - BEER - WINE

Four Pack

I.P.E.H! | 9
Michigan Honey Amber | 9
Seasonal | 10
Party at the Moontower | 10
\$50 case of beer

Distilled Spirits

Vodka (1L) | 29
Gin (1L) | 29
Silver Rum (1L) | 29
Bourbon (750ml) | 39

L42° Adult Juice Box

Mix and Match
6-pack | 25 or 2 for 42

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 | 25
Cider Refill | 20

\$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:

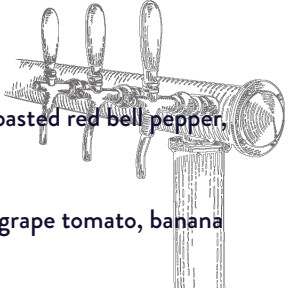
Vegan Gluten Free Vegetarian Dairy Free

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. 20% gratuity added for parties of 8 or more.

SIGNATURE PIZZA

Our 12" brick oven, thin-crust pizzas are topped with our signature Latitude 42° pizza sauces and the freshest possible ingredients often locally sourced when possible.

- WHITE TRUFFLE MUSHROOM** Gouda cream sauce, white truffle oil, mushrooms, fresh parsley, mozzarella, Parmesan | 15.5
- PICKLE PIE** Gouda cream sauce, mozzarella, Kosher dill pickles, bacon, red onion, fresh parsley, Parmesan | 15.5
- LATITUDE 42°** Tomato sauce, pepperoni, ham, mushrooms, red onions, fresh jalapeños, mozzarella, Parmesan | 16
- MAUI WAUI** Tomato sauce, pineapple, red onion, bacon, ham, mozzarella, scallion, Parmesan | 16
- BEE STING PIZZA** Garlic & herb olive oil, mozzarella, pepperoni, caramelized onion, hot honey, goat cheese, basil | 16
- HUSKIE PIE** Tomato sauce, pepperoni, ham, sausage, bacon, mozzarella, Parmesan | 16
- SWEET-HEAT BBQ CHICKEN** Sweet and spicy BBQ sauce, chipotle braised chicken, bacon, mozzarella, roasted red bell pepper, haystacks, ancho sauce, fresh parsley, Parmesan | 15.5
- ZEUS' PIZZA** Garlic & herb olive oil, grilled chicken, four-cheese blend, Kalamata olives, grape tomato, banana pepper, red onion, goat cheese, tzatziki sauce, lemon, parsley | 16.5



BUILD YOUR OWN BRICK OVEN PIZZA

Choice of sauce, Mozzarella, Parmesan | 12.5

SAUCE

Tomato sauce • Herbed olive oil • Gouda cream sauce • Sweet and spicy BBQ

TOPPINGS +1

Green pepper | Red onion
Banana peppers | Pineapple
Jalapeño | Green olives
White mushrooms

TOPPINGS +1.5

Pepperoni | Ham
Bacon | Haystacks
Grape tomato | Kalamata olives
Roasted red bell pepper

TOPPINGS +2.5

Gluten free & vegan crust
Goat cheese | Italian sausage
Vegan mozzarella

SOMETHIN' SWEET

- SALTED CARAMEL BROWNIE** Ghirardelli triple chocolate fudge brownie, Vanilla Plainwell Ice Cream, chocolate sauce, sea-salt caramel, confectioners' sugar | 10.5
- GERMAN CHOCOLATE BROWNIE** Ghirardelli triple chocolate fudge brownie, Chocolate Plainwell Ice Cream, chocolate sauce, coconut-pecan frosting, coconut, cocoa nibs | 10.5
- FLUFFERNUTTER BROWNIE** Ghirardelli triple fudge brownie, vanilla Plainwell Ice Cream, chocolate sauce, marshmallow, peanut butter chips, confectioners' sugar | 10.5
- CHOCOLATE COVERED STRAWBERRY BROWNIE** Chocolate Plainwell Ice Cream, strawberry compote, chocolate sauce, chocolate mousse, strawberry puree, mint, confectioners' sugar | 10.5
- OREO CHEESECAKE** Grand Traverse Pie Co. whipped cheesecake, Oreo crumbles, vanilla sauce, chocolate sauce, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 11.5
- PEACHES & CRÈME BRÛLÉE CHEESECAKE** Grand Traverse Pie Co. whipped cheesecake, peach puree, shaved almonds, vanilla sauce, confectioners' sugar, mint (Add a scoop of Plainwell Ice Cream +2) | 11.5
- CARROT CAKE** Shredded carrots, pecans, crushed pineapple, cream cheese icing, vanilla sauce, vanilla Plainwell Ice Cream, confectioners' sugar | 11.5
- DIRT CUP** Chocolate Plainwell Ice Cream, Oreos, chocolate sauce, organic gummy worms | 8.5
- STRAWBERRY-LIMONCELLO SUNDAE** Limoncello sorbetto, strawberries, strawberry puree, confectioner's sugar, mint | 10.5



BEVERAGES

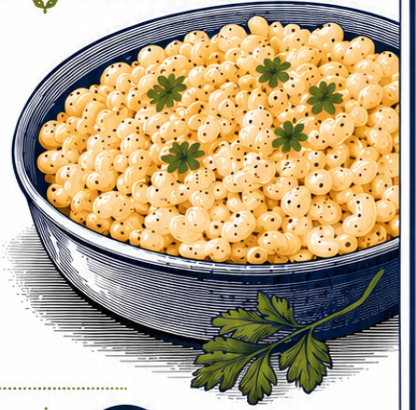
- BRIX SODA COMPANY | 3.5
 - ORGANIC ICED TEA | 3.5
 - ORGANIC HOT TEA | 3.5
 - ORGANIC FAIR TRADE RON'S BEANS COFFEE | 3.5
- Check our N/A menu for even more options!

TAKE-N-BAKE MAC & CHEESE

Add a full-size take-home mac & cheese for only

\$10

WITH ANY ENTRÉE PURCHASE.



Add grilled chicken for only \$3 MORE!



Limit one per entrée.

PRIVATE EVENTS & DINING

Host your next gathering at Latitude 42°.



CORPORATE MEETINGS



BIRTHDAY CELEBRATIONS



REHEARSAL DINNERS



HOLIDAY PARTIES



FAMILY GATHERINGS

SCAN FOR AVAILABILITY & EVENT INQUIRIES.



PORTAGE & OSHTEMO LOCATIONS AVAILABLE

Join The Family! OFFICIAL CLUB 42° MEMBERSHIP

\$42 LIFETIME BUY IN

JOIN TODAY AND RECEIVE THESE BENEFITS!



Pint Glass



Sticker



Mug Club Card



Free 12" Birthday Pizza



\$1 Off Any Size Beer, Wine, or Libation



\$21 Adult Juice Boxes Six-Packs



\$2 Off Any Growler | \$1 Off Any Four Packs



15% Off Retail | 10% Off Keg

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

Plainwell Ice Cream • Ron's Beans Coffee • Brix Soda • BOH Services
Prairie Ronde Hops • Miller's Amish Chicken • La Rosa Bakery
Fenn Valley Winery • Grand Traverse Pie Co. • Country Fresh Dairy
Consort Display Group • Printing Services, Inc. • Bar Beverage Control
Aero Carpet Cleaning • Havenar Greenhouse • Ada Valley Gourmet
Foods • Rescued Metals & Supply Holland Bar Stool Co.
Halperns' Steak and Seafood • Bronco Asphalt Maintenance



269-775-7242 Oshtemo

269-459-4242 Portage

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HOW WAS YOUR EXPERIENCE? - REVIEW US AT -

