

PORTAGE

7842 Portage Rd. Portage, MI 49002

OSHTEMO

6101 West Main St. Kalamazoo, MI 49009



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



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) | Truffle fries (+2)

Farm-fresh vegetable (+2) | Fresh fruit (+2) | Side garden salad (+2.5)

Mac & cheese (+3.5) | Boursin mashed potatoes (+3.5)

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, 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, Boursin mashed potato, haystacks, parsley | 24.5

HOT HONEY MAC & CHEESE

Crispy chicken tenderloins, cavatappi, 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)

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)

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 (+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

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)

SOMETHIN' SWEET

SALTED CARAMEL BROWNIE

Ghirardelli triple chocolate fudge brownie, Vanilla Plainwell Ice Cream, ganache, sea-salt caramel, confectioners' sugar | 10

GERMAN CHOCOLATE BROWNIE

Ghirardelli triple chocolate fudge brownie, Chocolate Plainwell Ice Cream, ganache, coconut-pecan frosting, coconut, cocoa nibs | 10

FLUFFERNUTTER BROWNIE

Ghirardelli triple fudge brownie, vanilla Plainwell Ice Cream, chocolate sauce, marshmallow, peanut butter chips, confectioners' sugar | 10

CHOCOLATE COVERED STRAWBERRY BROWNIE

Chocolate Plainwell Ice Cream, strawberry compote, chocolate sauce, chocolate mousse, strawberry puree, mints, confectioners' sugar | 10.5

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) | 11.5

PEACHES & CREAM 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, ganache, organic gummy worms | 8.5

STRAWBERRY-LIMONCELLO SUNDAE

Limoncello sorbetto, strawberries, strawberry puree, confectioner's sugar, mints | 10.5

BEVERAGES

BRIX Soda Company | 3.5

Organic Hot Tea | 3.5

Organic Iced Tea | 3.5

Organic Fair Trade Ron's Beans Coffee | 3.5

Check our N/A menu for even more options!

TAKEOUT SPIRITS - BEER - WINE

Four Pack

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

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

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

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

*All prices subject to change • *Specialty beers may be extra

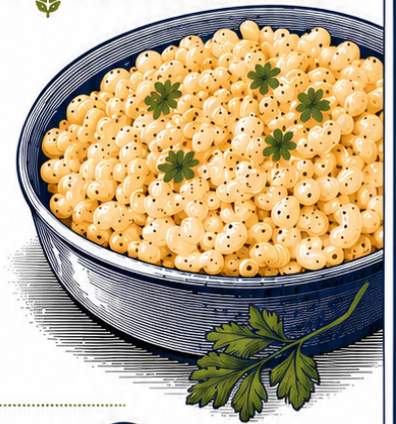
*Almost all of our brews are offered in 1/6 BBL and 1/2 BBL with 48 hour notice, please inquire with your server or at the host stand.

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

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!

For those with dietary restrictions many of our 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.