

ALTITUDE

BAR + BISTRO

WARM UP A BIT

WARM SPINACH AND ARTICHOKE DIP 13

local sourdough toast points

POTATO SKINS 11

aged white cheddar, applewood smoked bacon, avocado, scallion (GF)

FIRECRACKER CAULIFLOWER 12

breaded, baked, tossed in sweet chili, garnished with cilantro (GF+V)

SOUP DU JOUR

ask for today's selection cup 5 bowl 8

PIZZA

FIG AND PIG 16

fig compote, prosciutto, mozzarella, rocket greens, truffle oil

PEPPERONI 14

tomato sauce, pepperoni, mozzarella

CHARCUTERIE 15

tomato sauce, salami, pepperoni, mozzarella, prosciutto

**Gluten free crust available.*

FARM & GARDEN

TEMPTING TERIYAKI BUDDHA BOWL 16

quinoa, shitake mushrooms, edamame, sweet pepper, roasted carrot, purple cabbage, sesame seeds, mixed greens, toasted cashews, tamari teriyaki, chicken (GF)

JAMBALAYA 14

chicken, andouille sausage, stewed tomato, red bell pepper, potato, caramelized onions, rich cajun sauce over white rice

MEDITERRANEAN LITE CAESAR 13

hearts of romaine, kalamata olives, roma tomatoes, crispy chickpeas, yogurt based Caesar dressing, manchego cheese (GF)

add chicken 4 add bacon 2

ALTITUDE SALAD 13

mixed greens, tomatoes, olives, walnuts, parmesan cheese, house-made balsamic dressing

add chicken 4 add bacon 2

PANINIS

Choice of sourdough, whole grain, or vegan gluten free bread. Served with chips, or small salad with vinaigrette.

HONEYCRISP AND HAM 13

black forest ham, honeycrisp apples, brie, dijon mustard

TURKEY PESTO 14

shaved turkey, pesto, buffalo mozzarella, sundried tomatoes, mixed greens

FROM THE GRILL

Burgers are all natural, zero hormones or antibiotics. Served with chips, or small salad with vinaigrette.

ALTITUDE BURGER 15

flame broiled steak burger, crispy prosciutto, melted buffalo mozzarella, toasted brioche bun, pesto mayonnaise

PEPPER CRUSTED CHEESEBURGER 16

flame broiled steak burger pepper crusted, melted buffalo mozzarella, aged sharp cheddar, and gorgonzola cheese

Here at Altitude we care about the health & wellness of your family just as much as we care for our own. We work very hard to source local, organic and non-GMO ingredients whenever possible. Please don't hesitate to ask your server if you have any questions about specific ingredients.

GF = Gluten Free V = Vegan

last updated on 1-23.19