


ALTITUDE RESTAURANT

SMALL PLATES

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

HANDHELDS



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

MUST TRY

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

GRUYÈRE & SHROOM BURGER 13
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
BLACK RUM BACON JACK BURGER* 15
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
THE HOUSE BURGER * 12
choice of cheese and housemade burger sauce
VEGGIE BURGER  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

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

SALADS

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

COBB SALAD   _____	15
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
ROASTED BEET SALAD   _____	10
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
CAESAR SALAD _____	10
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
QUINOA & BABY GREENS SALAD   _____	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.

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

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

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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

FLOURLESS CHOCOLATE TORTE GF 6

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

NEW YORK CHEESECAKE 7

on a graham cracker crust with strawberries and whipped cream

CREAM CHEESE CARROT CAKE 7

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

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