

## VINO BLANCO

	GL	BTL
Crios Susana Balbo, Torrontes 2011 (Salta, Argentina)	7.50	32
Marques de Casa Concha, Chardonnay 2009 (Limari, Chile)	9.50	42
Emiliana 'Adobe', Chardonnay 2010 (Casablanca, Chile)		32
Graffigna Centenario, Pinot Grigio 2011 (San Juan, Arg)	7.50	32
Cousino-Macul, Sauvignon Gris 2010 (Maipo, Chile)		38
Santa Julia, Viognier 2010 (Mendoza, Argentina)	7	30
Anakena 'Requinoa', Viognier 2010 (Rapel, Chile)		34
Casa del Bosque, Sauvignon Blanc 2010 (Casablanca, Chile)	8.50	36
Vina Leyda, Sauvignon Blanc 2010 (Leyda, Chile)		34
C-Macul Antiguas Reservas, Riesling 2008 (Maipo, Chile)		42
M.Torres 'Las Mulas', Rose 2010 (Curico, Chile)		32

## VINO TINTO

Bodega Alamos, Malbec 2010 (Mendoza, Argentina)	7	30
Luigi Bosca, Malbec 2008 (Mendoza, Argentina)	10	44
Ben Marco, Malbec 2008 (Mendoza, Argentina)		42
Concha y Toro Lot 148, Carmenere 2008 (Rapel, Chile)	9	40
Vina Koyle Reserva, Carmenere 2008 (Colchagua, Chile)		38
La Posta, Bonarda 2008 (Mendoza, Argentina)		38
Bisquertt La Joya, Merlot 2009 (Colchagua, Chile)		38
Pascual Toso, Syrah 2008 (Mendoza, Argentina)	7.50	32
Norton Reserva, Cabernet Sauv 2007 (Mendoza, Arg)	9	40
Sottano, Cabernet Sauv. 2007 (Mendoza, Argentina)		44
Vina Leyda, Pinot Noir 2010 (Leyda, Chile)	8.75	38
Calafate, Pinot Noir 2009 (Patagonia, Argentina)		36
Zuccardi 'Q', Tempranillo 2007 (Mendoza, Argentina)		42
Familia Pisano, Tannat 2007 (Progreso, Uruguay)		40
Masi 'Passo Doble', Corvina/Malb 2009 (Tupungato, Argentina)		34
Clos De Los Siete, Malb/Cab/Syr 2008 (Mendoza, Argentina)		52

## VINO ESPUMOSO

Norton Cosecha Especial Brut (Mendoza, Argentina)	7.50	32
Alma Negra, Sparkling Malbec (Uco, Argentina)		42
Zuccardi, Blanc de Blanc Brut (Mendoza, Argentina)		60

## PORTO y SHERRY (2oz)

Taylor Fladgate 10yr Tawny	10
Tio Pepe Fino Sherry	8

## CÓCTELES (2oz)

All our cocktails are precisely made with fresh, quality ingredients & 2oz of premium liquor - All doubles.

### Margarita (Mexico)

El Jimador Blanco, Cointreau and hand pressed lime juice, shaken, on the rocks. 9.25

### Caipirinha (Brasil)

Cachaca 61 stirred up with smashed lime wedges and cane sugar, over crushed ice. 8.75

### Daiquiri (Cuba)

Havana Club Blanco, shaken with hand pressed lime juice and cane sugar, straight up. 8.50

### Pisco Sour (Peru/Chile)

Pisco Capel, hand pressed lemon juice, cane sugar, egg white and bitters, shaken, over ice. 9.25

### Batida de Coco (Brasil)

Cachaca 61, coconut milk, condensed milk and a splash fresh lime, over crushed ice. 9

### Mojito (Cuba)

Havana Club Blanco, fresh mint, muddled limes and cane sugar, over crushed ice, dash soda. 8.50

### Paloma (Mexico)

El Jimador Reposado, grapefruit soda, pressed lime, pinch of salt, served tall, over ice. 9.25

Check the blackboard or ask your server about the seasonal cocktail features

## CERVEZA

Main Street Pilsner (Doméstico)	5
Pacifico Clara (Mexico)	5.75
Quilmes (Argentina)	5.75
Alhambra Reserva (Spain)	6.25
Dos Equis Ambre (Mexico)	5.75
Sierra Nevada Pale Ale (California)	6
Negra Modelo (Mexico)	5.75
Lagunitas IPA (California)	6.25
Strongbow Cider (El England) 500ml	6.50

## REFRESCOS (non-alcoholic)

Mexican Coca-Cola (Mexico)	3.50
Fanta (Mexico)	3.50
Cascola, cream soda (Colombia)	3.50
Jarritos, grapefruit soda (Mexico)	3.50
Jarritos, pineapple soda (Mexico)	3.50
Jarritos, lime soda (Mexico)	3.50
Grace Bros, ginger beer (Jamaica)	3.50
Regular domestic cans of soda available too	2.75

# LATITUDE

Monday to Thursday: 5pm - 11pm • Friday & Saturday: 5pm - 12am  
Weekend Brunch: 10am - 2:30pm