



# Altitude

BAR & LOUNGE

# Aioli

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**Charcuterie** 3 Meats/Cheeses \$39

4 Meats/Cheeses \$57

An assortment of cured meats, cheeses, jams, crackers or lavash, fruit, and nuts.

**Fish Taco** \$16

Blackened mahi, pineapple salsa, asian slaw. Add a taco: \$3.50 each.

**Tuna Street Taco** \$18

Seared rare tuna togarashi, teriyaki glaze, red pepper remoulade, sesame seeds, house-made kimchi, pickled jalapeño.

**Fried Quail** \$26

Blue cheese dressing, fermented fresno hot sauce, celery, pickled quail egg.

**Fried Cheese Curds** \$14

Cheese curds, agave dipping sauce.

**Caesar Salad** \$12

Romaine lettuce, croutons, creamy caesar dressing, parmesan cheese, heirloom tomato. Add: grilled chicken \$6, blackened shrimp \$8, or mahi \$12

**Strawberry Salad** \$15

Baby spinach, strawberries, goat cheese, smoked almonds, pickled red onion, roasted shallots, and balsamic vinaigrette.

**Oyster Nachos** \$13

Fried wonton, garlic aioli, house-made hot sauce, cotija cheese.

**Chips and Salsa** \$11

Warm chips, house-made salsa, guacamole, pico de gallo. Add house-made queso: \$3

**Snapper Cakes** \$24

Hand-pattied cakes, creole corn, lemon tartar.

**Gulf Coast Nachos** \$17

Blackened shrimp, tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, house-made queso, candied jalapeño.

**Southwestern Nachos** \$13

Warm tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, guacamole, sour cream. Add sugar-cured grilled chicken: \$7

**Poutine** \$14

Crispy fries, cheese curds, pot roast, rich gravy.

**Fried Pickles** \$10

House-made cilantro pickles, red pepper remoulade.

**Beef Sliders** \$17

Three beef sliders, hawaiian bun, smoked gouda, pickle, fries.

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### SEASONAL SPECIALS

**Tiramisu Martini** \$15.75  
Espresso Mix, Amaretto, Chocolate Liqueur, Bailey's Irish Creme, Simple Syrup, and Cocoa Powder.

**Kentucky Mule** \$14.75  
1792 Bourbon, Lime Juice, Ginger Beer, Mint Sprig, and Lime Wheel.

**Pumpkin Spice White Russian** \$14.75  
Wheatley Vodka, Kahlua, Simple Syrup, Cream, Pumpkin Pie Spice, and Cherry.

**Caramel Apple Martini** \$15.75  
Wheatley Vodka, Apple Pucker, Sweet n Sour, Caramel Syrup, and Cherry.

**Banana Old Fashioned** \$15.75  
Makers Mark, Banana Syrup, Black Walnut Bitters, Angostura Bitters, Torched Banana Slice, and Cinnamon Sugar.

**Jameson Peach Margarita** \$14.75  
Jameson Irish Whiskey, Triple Sec, Peach Puree, Margarita Mix, Sugared Rim, Lime, and Cherry.

**Verry Berry Mojito** \$14.75  
Bacardi, Chambord, Simple Syrup, Lime, Juice, Cut Mint Leaves, Lime, and Mint Sprig.

**Espresso Martini** \$12.75  
Vodka, Grind Coffee Liqueur, Simple Syrup, Espresso Mix, and Coffee Beans.

**Cosmopolitan** \$12.75  
Vodka, Triple Sec, Fresh Lime Juice, and Cranberry Juice.

**Lemon Drop Martini** \$14.50  
Vodka, Caravella Limoncello, Fresh Lemon Juice, Simple Syrup, Lemon Wheel, and Sugar Rim.

**Sazerac** \$15.50  
Sazerac Rye Whiskey, Herbsaint, Peychaud's Bitters, and Sugar Cube.

**Old Fashioned** \$17.25  
Buffalo Trace Bourbon, Simple Syrup, Aromatic Bitters, and Orange Bitters.

**Toasted Whiskey Sour** \$12.50  
Bourbon, Lemon Juice, Simple Syrup, and Fireball Whisky Bitters.

**SoCo Bright Berry Lemonade** \$13.50  
Southern Comfort Original, Strawberry Syrup, Hibiscus Syrup, Lemonade, and Lemon Slice.

**Strawberry Mint Margarita** \$12.75  
Tequila, Strawberry Purée, Margarita Mix, Lime Wedge, and Torn Mint Leaves.

**Traditional Mojito** \$11.75  
White Rum, Simple Syrup, Soda Water, Lime Wedges, and Fresh Mint Leaves.

**Planters Punch** \$14.50  
Dark Rum, Orange Juice, Pineapple Juice, Fresh Lime Juice, and Grenadine.

**Tom Collins** \$12.50  
Gin, Fresh Lemon Juice, Simple Syrup, Soda Water, Orange Wheel, Lemon Wheel, and Cherry.



**ASK ABOUT OUR CURRENT BEERS ON TAP.**

18% gratuity will be added to parties of 6 or more.



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**BEVERAGE MENU**