

Airline

BAR & LOUNGE

- Charcuterie** 3 Meats/Cheeses \$39
4 Meats/Cheeses \$57
An assortment of cured meats, cheeses, jams, crackers or lavash, fruit, and nuts.
- Fried Cheese Curds** \$14
Cheese curds, agave dipping sauce.
- Chips and Salsa** \$11
Warm chips, house-made salsa, guacamole, pico de gallo. Add house-made queso: \$3
- 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
- Fried Pickles** \$10
House-made cilantro pickles, red pepper remoulade.
- Poutine** \$14
Crispy fries, cheese curds, pot roast, rich gravy.
- Korean Barbecue Eggrolls** \$15
Filled with prime rib bulgogi and house-made kimchi, topped with ssamjang, toasted sesame seeds, and green onions.
- Strawberry Salad** \$15
Baby spinach, strawberries, goat cheese, smoked almonds, pickled red onion, roasted shallots, and balsamic vinaigrette.
- Caesar Salad** \$12
Romaine lettuce, croutons, creamy caesar dressing, parmesan cheese, heirloom tomato.
Add: grilled chicken \$6, blackened shrimp \$8, or mahi \$12
- Fish Taco** \$16
Blackened mahi, pineapple salsa, asian slaw.
Add a taco: \$3.50 each.
- Tuna Street Taco** \$18
Searred rare tuna togarashi, teriyaki glaze, red pepper remoulade, sesame seeds, house-made kimchi, pickled jalapeño.
- Snapper Cakes** \$24
Hand-pattied cakes, creole corn, lemon tartar.
- Lamb Lollipops** \$24
Lebanese 7-spice rubbed lamb chops, roasted red pepper and garlic labneh, za'atar oil, crispy lavash.
- Beef Sliders** \$17
Three beef sliders, hawaiian bun, smoked gouda, pickle, fries.



Altitude

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