

appetizers

cheese curds | house made ranch | **7**

bone-in wings | buffalo or bbq, house made ranch | **13**

vegetable platter | hummus, ranch, pita + seasonal vegetables | **9**

salads + soup

soup of the moment | **5**

mixed greens | house salad, vinaigrette | **13**

Caesar | crisp romaine, montelarreina, garlic croutons, lemon, Caesar dressing | **13**

add chicken | **8 GF** add salmon | **11 GF** add shrimp | **9 GF**

sandwiches

LeMeridien club | turkey, bacon, avocado + garlic aioli | **16**

double cheeseburger | smashed patties, house made pickles, fancy sauce, American cheese | **17**

choice of side for each sandwich

sides | 4

French fries | **sweet potato fries** | **onion rings** | **side Caesar +2**

desserts

chocolate cake | whipped cream, fresh strawberries | **10**

cheesecake | whipped cream | **11**

gelato & sorbet | vanilla bean, spiced chocolate, peach+mango, lemon

bowl with 2 scoops | **4**

cone with 2 scoops | **7**

taste of el tapeo

shishitos | flaky salt, garlic aioli | **8**

charcuterie | chefs' selection of two meats and 2 cheese, fig, almonds, bread | **21 GF by request**

gambas | shrimp, white wine, espelette toast | **13**

chicken empanada | cilantro yogurt | **12**

[gluten free bread available upon request +2](#)

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

cocktails | 14

old fashioned | bulleit bourbon, angostura bitters + house simple syrup

Moscow mule | ketel one vodka, fresh lime juice + ginger beer

corpse reviver no.2 | tanqueray gin, lillet blanc, cointreau + fresh lemon juice

cosmopolitan | ketel citron vodka, cointreau, cranberry + fresh lime juice

sazerac | bulleit rye, peychaud's bitters, lucid absinthe + house simple syrup

aperol spritz | aperol + prosecco

classic margarita | patron tequila, cointreau, agave syrup + fresh lime juice

mojito | bacardi rum, mint, house simple syrup + fresh lime juice

sparkling

Mionetto | prosecco, 187ml | 12

Francois Montand | brut rose, 187ml | 12

craft beers | 8

Half Acre Daisy Cutter | pale ale, Chicago 5.2%

Laganitas a little sumpin' | pale wheat ale, Chicago 6.2%

New Holland Dragons Milk | barrel aged stout, Michigan 11%

3 Floyds ZombieDust | pale ale, Indiana 6.2%

Allagash White | wheat, Maine 5.2%

traditional beers | 6

Amstel light | light lager, Netherlands 3.5%

Stella Artois | european pale lager, Belgium 5%

Heineken | european pale lager, Netherlands 5%

Modelo | pilsner, Mexico 4.4%

Coors light | light lager, Colorado 4.2%

draft beers

3 Floyds Gumball Head | wheat, Indiana 5.6% | 8

Michelob Ultra | light lager, Missouri 4.2% | 8

red wine

Decoy | 2017 | California | Pinot Noir | 17

Hahn | 2017 | California | Cabernet | 12

Simi | 2016 | California | Cabernet | 17

Catena | 2016 | Argentina | Malbec | 14

La Montesa | 2015 | Spain | Blend | 13

Cousino-Macul | 2013 | Chile | Merlot | 14

white wine

Kim Crawford | 2016 | New Zealand | Sauvignon Blanc | 16

Sonoma Cutrer | 2017 | California | Chardonnay | 16

Whispering Angel | 2018 | France | Rose | 16

Dr. Loosen | 2018 | Germany | Riesling | 11

Zenato delle Venato | 2016 | Italy | Pinot Grigio | 12

Biagio | 2018 | Italy | Moscato | 12

dining options

indoor dining, outdoor dining, take away + guest room delivery available at Longitude 87. delivery to guest room | \$5 delivery fee + 24% service fee.

dial extension 2046 to order take away or guest room delivery.