

# Latilla

Contemporary American Cuisine, inspired by flavors of the Southwest.

## soups

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Calories 147

### Chilled Avocado Soup

Spiced Cashews, Cucumber, Watermelon Crema

9

### Corn Chowder

Pasilla Crème Fraiche, Black Beans, Roasted Corn, Green Onion Emulsion, Crispy Tortilla Strips

8

## salads

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Calories 205

### Blackberry and Pistachio Salad

Laura Chenel Goat Cheese, Frisee, Watercress, Pea Shoots, Honey Citrus Vinaigrette

8

### Baby Romaine Salad

Calico Cucumber Dressing, Bacon Bits, Tomato, Cotija Cheese, Corn Bread Croutons

8

### Heirloom Tomato Salad

Wild Baby Arugula, Fresh Mozzarella, Ginger Jalapeño Emulsion

9

The items listed below may be added to any of the above salads

Chicken 6 oz

6

Flat Iron Steak 7 oz

12

Shrimp 4 pcs

12

Scallops 4 oz

11

Crab Cake 3 oz

14

## teasers

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Calories 191

### Grilled Baby Artichokes

Lemon Garlic Aioli, Chipotle Emulsion, Garlic Chips

9

### Crab Claw "Scampi Style"

Linguini Pasta, Charred Poblano Peppers, Sugar Snap Peas, Tequila Butter Sauce

11

### Pan Seared Scallops

Asparagus, Cippolini Onion, Sun-Dried Tomato, Avocado-Jalapeño Puree

11

## light refreshing rosés

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	GI	BH
Elk Cove Rose' of Pinot Noir (OR)	7	28
Zaca Mesa "Z Gris" Rose of Grenache (CA)	9	36
Prieure de Montezargues Tavel Rose of Grenache (France)	6	25
Domaine de Gournier Rose (France)	6	25
Simi Roseto of Cabernet (CA)	7	28
Merryvale Rose of Cabernet (CA)	8	32

A flight of 3 rosés for 18

# favorites

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## **The Boulders Burger\*** 15

Gruyere Cheese, Pretzel Roll, Seasoned French Fries, Chipotle Aioli, Seasonal Mushrooms, Haystack Onions



## **Brown Sugar and Tequila Brushed Cedar Planked Salmon** 22

Lime and Corn Pico de Gallo, Jicama Cabbage Slaw, Roasted Fingerling Potatoes



## **Agave Glazed Sable Fish** 24

Chipotle and Herb Chickpea Puree, Patty Pan Squash, Organic Carrots, Lime Vinaigrette

## **Pan Seared Mahi Mahi** 22

Heirloom Tomato and Raspberry Relish, Jumbo Lump Crab Cake, Spicy Firecracker Sauce, Cilantro Gremolata

## **Pan Roasted Colossal Scallops** 23

Cippolini Onions, Grilled Asparagus, Sun Dried Tomato, Farro, Sweet Potato Puree, Tomato Citrus Nage

## **Tofu ala Plancha** 16

Marinated Tofu, Corn Pico de Gallo, Black Bean Puree, Mushroom Stuffed Chile Relleno, Soft Polenta

## meats\*

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*Includes one selection of sauce, side and vegetable*

Stuffed Chicken Breast	8 oz	21
Chicken Scallopini	6 oz	19
Flat Iron Steak	7 oz	22
Veal Chop	10 oz	34
Beef Tenderloin	5 oz	29
	7 oz	36

## sides 5

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Mashed Potatoes  
Seasoned French Fries  
Roasted Fingerling Potatoes  
Wild Farro  
Soft Polenta

## sauces 6

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Red Wine Reduction  
Mushroom Maderia Sauce  
Pasilla Jus  
Corn Emulsion  
Huckleberry Emulsion

## vegetables 5

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Roasted Patty Pan Squash  
Steamed Brocollini  
Candied Organic Carrots  
Grilled Asparagus  
Sautéed Green Beans



### featured art

Doug Weigel's "Rock Art" inspired by Indian petroglyphs of the southwest is available for purchase. Please ask your waiter for details.



The Golden Door Logo on the menus indicates which items are Golden Door Cuisine

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have certain medical conditions.