

# Longitude Bar + Bistro



## Petit Plates

### Ahi Tuna Poke Bowl | 18

avocado, cucumber, onions, edamame  
sesame-ginger ponzu, forbidden rice

### Empanadas | 12

seasoned angus beef, chimichurri sauce

### Mezze Platter | 12

hummus, marinated olives, grilled pita bread (DF)

### Flatbread Chicken Pesto | 15

roasted corn, cotija cheese, cilantro, pepitas

### Beef Sliders | 11

cheddar, mustard aioli

### Croque-Monsieur | 12

ham, gruyère, béchamel, country bread

### Chicken Wings | 10

chili-lime, baby carrots, chipotle ranch

### Cheese & Charcuterie | 18

apricots, cornichon, fig jam, baguette, dijon

### Flatbread Pepperoni | 16

tomato sauce, asiago, fontina, mozzarella

### Fish Tacos | 10

avocado, coleslaw, jalapeno-lime aioli

### Crispy Calamari Steak Strips | 14

meyer lemon-thyme aioli, spicy marinara

### Mac & Cheese | 10

bacon (add truffle oil 2)

## Soups, Salads, and Sandwiches

### French Onion Soup | 9

baguette, gruyère cheese

### Seasonal Soup | 9

### Asian Chicken Salad | 18

napa cabbage, orange, cilantro, fried rice noodle, almond, sesame-ginger dressing

### Organic Quinoa | 14

baby kale, mix peppers, cranberries, sunflower seeds, dill-mustard vinaigrette

### Arugula-Fennel Salad | 14

olives, orange supreme, dill, mint, citrus vinaigrette

### Kale-Romaine Salad | 12

asiago, croutons, white anchovies, caesar dressing

(salads add chicken 8, salmon 11 or shrimp 11)

### Le Meridien Burger (also available as veggie burger) | 18

cheddar, lettuce, tomato, onions, pickles, mustard aioli, brioche bun, fries

add- avocado or bacon 3

### Ancho Braised Chicken Torta | 16

spiced beans, avocado, crema, lettuce, tomato, serrano peppers, telera bread

### Caprese Sandwich | 14

basil, tomato, fresh mozzarella, cilantro & pepita pesto, ciabatta bread

## Mains

### Mary's Free-Range Chicken | 22

herb roasted, mashed potato, black garlic jus (GF)

### Steak Frites | 30

grilled ribeye, brandy-peppercorn maître d'butter, french fries

### Braised Short Rib | 26

potato purée, shallot confit, au jus

### Za'atar Crusted Barramundi | 26

roasted carrots, cucumber labneh "greek yogurt" salad

### Crispy Pan Roasted Salmon | 28

beluga lentils ragout, oven dried tomatoes, wild arugula, fennel-saffron broth

### Squash-Cauliflower Couscous | 16

butternut squash purée, cauliflower, cranberries, pepitas, pomegranate reduction

### Pappardelle Marinara | 14

asiago, basil, peas (add meat sauce 7, chicken 8, shrimp 11)

## Sides

### French Fries | 7 (add truffle oil & cheese | 4)

### Garden Vegetables | 8

### Sautéed Broccoli | 8

## Desserts

### Banana Croissant Pudding | 9

### Chocolate Mousse Crunch | 9

### Vanilla Bean Crème Brûlée | 9



Indulge in a little frozen delight with our gelato programme, Le scoop by Lé meridien.

#### GELATO

Chocolate/Coconut/Pistachio/Vanilla

#### SORBET

Lemon

1 Scoop/ \$4.00

2 Scoop/ \$8.00

3 Scoop/ \$12.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*20% gratuity will be added to all checks for parties of 6 or greater.

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# Longitude Bar + Bistro

## Craft Cocktails \$16

**Basil Gimlet** - Beefeater Gin, Lime Juice

**K2P** – Bulleit Bourbon, Aperol, Carpano Antica

**Watermelon Smash**- Beluga Vodka, Watermelon, Mint, Lime Juice

**Mai Tai**- CruzanRum, Black Magic Rum, Lime Juice, Dry Orange Curacao, Orgeat

**Abuelita**- Angelisco Tequila, Agave de Cortez Mezcal, Combier, Lime Juice, Agave Nectar, Ghost Pepper Salt

**Rob's Trip To Hawaii**- Tito's Vodka, Pineapple Syrup, Lime Juice, Ginger Beer

**Wood & Sand**- Woodford Reserve Bourbon, House Sour Mix, Egg White

**Gin & Juice** – Bombay Gin, Aperol, Pineapple Juice, Lime Juice, Orange Slices

**Kentucky Mule** – Jim Beam Bourbon, Lime Juice, Ginger Beer

**Beach Bull** - Ketel One Vodka, Peach Schnapps, Cranberry Juice, Red Bull

**Red Bull Tropical & Tequila** – Don Julio, Lime Juice, Orange Juice, Red Bull Tropical

## Craft Beer \$8

**Three Weavers "Seafarer" Kolsch (Draft)**

Inglewood, CA

**Boomtown "Mic-Czech" Pilsner (Draft)**

DTLA, CA

**Golden Road "Mango Cart" Wheat Ale (Draft)**

Glendale, CA

**Smog City "Sabre-Toothed Squirrel" Amber Ale (Draft)**

Torrance, CA

**Elysian "Space Dust" IPA (Draft)**

Seattle, WA

**Venice Duck "Dogtown Duck" IPA (Bottle)**

Venice Beach, CA

**Lagunitas IPA (Bottle)**

Petaluma, CA

## Wines

### Sparkling

**Mionetto Prosecco**, NV, Italy 12/38

**Gloria Ferrer**, NV, Sonoma, CA 14/68

**Bodegas Naveran Cava**, NV, Spain 13/46

**Moët & Chandon Brut**, NV, France 175

**Veuve Cliquot Brut**, NV, France 192

### White

**J Vineyards Pinot Gris**, Russian River, CA 11/42

**Hidden Crush Chardonnay**, CA 11/38

**Inception Chardonnay**, Santa Maria, CA 14/54

**Mauritson Sauvignon Blanc**, Dry Creek, CA 12/46

**13 Celsius Sauvignon Blanc**, New Zealand 13/50

**Dry Creek Chenin Blanc**, Dry Creek, CA 11/50

### Rosé

**Summerland "Alamo Creek Ranch"**, Santa Barbara, CA 13/50

**Chateau Leoube**, Provence, France 15/58

**Nicolas Feuillatte**, NV, France 130

### Red

**Meiomi Pinot Noir**, Central Coast, CA 13/50

**Folly of The Beast Pinot Noir**, Central Coast, CA 12/46

**Fess Parker Syrah**, Santa Barbara, CA 16/62

**Viña Cobos "Felino" Malbec**, Mendoza, Argentina 15/58

**Rodney Strong Cabernet Sauvignon**, Sonoma, CA 12/46

**Daou Cabernet Sauvignon**, Paso Robles, CA 16/62

**Belle Glos "Las Alturas" Pinot Noir**, Sonoma, CA 90