

BREAKFAST

your way!

2 EGGS ANY STYLE* **\$13**

Bacon or Sausage Links, Country Potatoes, Toast

PROTEIN BREAKFAST BURRITO **\$15**

Scrambled Eggs, Spicy Pork Sausage, Potatoes, Gouda, Gruyere and Cheddar Cheese, Whole Wheat Tortilla

3 EGG OMELET **\$14**

Country Potatoes, Toast

Choose Three Items:

Ham • Bacon • Pork Sausage • Chorizo • Aged Cheddar • Pepperjack
Mushrooms • Spinach • Onions • Bell Peppers • Tomatoes

LOU'S BREAKFAST BURRITO **\$14**

Scrambled Eggs, Peppers and Onions, Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla

STEEL-CUT OATMEAL **\$12**

Fresh Berries, Milk, Brown Sugar

HUGE \$\$\$ CINNAMON ROLL **\$10**

House Made, Vanilla Cream Cheese Frosting, Piping Hot

STEAK SKILLET* **\$22**

Spiced Skirt Steak, Potatoes, Peppers and Onions, Eggs any style, Cotija Cheese, Cilantro, Mushrooms, Guajillo Sauce

LOU'S BREAKFAST BOWL* **\$15**

Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Sausage, Ham, Avocado Salsa, Pico de Gallo

→ SIDES ←

2 EGGS* \$4

LOU'S "BURNT" BACON \$4

BACON OR SAUSAGE \$4

BREAKFAST POTATOES & PEPPERS \$4

TOAST \$2

FRUIT \$3



morning libations

BLIND SPOT BLOODY MARY **\$15**

Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeno, Pepper Jack Cube with Tajin Rim
ADD SOME HEAT WITH OUR HOUSE MADE INFUSED HABENERO VODKA OR JALAPENO TEQUILA FOR \$1

MIMOSA **\$9**

Add Prickly Pear \$2 Add Blood Orange \$2

Add Blueberry \$2 Add Peach \$2

MIMOSA BOTTLE OPTION (ASK YOUR SERVER)

DELICIOUS

BREAKFAST SANDWICH **\$14**

Egg, Cheddar, Spicy Aioli, Bacon, Sausage or Ham, Grilled Country Bread, Served with Country Potatoes or Fruit

FRIED CHICKEN AND WAFFLES **\$15**

Chipotle Syrup, Butter, Powdered Sugar

AVOCADO TOAST* **\$13**

Toasted Country Bread, Basil, Olive Oil, Crushed Chili Flakes, Arugula

Add Egg \$3

try it!

BUTTERMILK PANCAKES **\$14**

Maple Syrup, Seasonal Berry Compote, Whipped Cream

LOU'S CUSTOMS & VINTAGE RIDES

- PURPLE REIGN** \$14
Empress Gin, Aquafaba, Lemon Juice, Lavender Syrup, Edible Glitter
- R&B OLD FASHIONED**..... \$14
High West Rye, Brandy, Bada Bing Cherries, Orange Bitters, Black Walnut Bitters, Demerara, Simple
- ROADRUNNER'S PARADISE** \$14
Rum Blend, Banana Liqueur, Chambord, Pineapple Juice, Lime Juice, Grenadine
- AZTEC MANHATTAN**..... \$14
Makers Mark, Sweet Vermouth, Chocolate Bitters, Fire Bitters, Bada Bing Cherry served up
- FROZEN EVIE-RITA**..... \$12
Tequila, Agave, Lime
Add Prickly Pear \$2 Add Grand Marnier \$5
Add Campari \$4 Add Jalapeño \$2
Add Aperol \$4 Add Chambord \$4
- APPLE-ROL SPRITZ**..... \$13
Aperol, Apple Cider, Prosecco
- JALAPEÑO BUSINESS**..... \$14
Jalapeño Tequila, Grapefruit, Lime, Club Soda
Sub Mezcal \$2
- MULES ON ROXX (CHOOSE ONE)**..... \$14
(Made with locally owned Roxx vodka or house infused tequila)
Blueberry Cucumber • Strawberry Mint
Jalapeño Tequila • Chambord Float (add \$2)
- SUNSET SANGRIA**..... \$13
Brandy, Fireball, Triple Sec, Peach and Mango Puree, Pineapple, Orange and Apple Juice topped with Red or White Wine
- LET IT LINGER**..... \$14
Mi Campo Reposado, Triple Sec, House Made Cranberry Syrup, Lime Juice
- MAPLE & SIN**..... \$13
House Infused Maple Cinnamon Vodka, Coffee, Cinnamon Syrup, Coffee Liqueur, Maple Whipped Cream



BEER

for what
ALES YA 

IN THE CAN

- HIGH NOON** \$10
- WOW WHEAT** \$7
- BUDWEISER**..... \$6
- COORS LIGHT**..... \$6
- MILLER LITE**..... \$6
- COPPER STATE IPA** \$7
- SIERRA NEVADA HAZY IPA**..... \$7
- GUINNESS**..... \$7
- MODELO**..... \$7
- STELLA ARTOIS**..... \$7
- N/A BEER** \$7
- TRULY HARD SELTZER**..... \$7

ON TAP

- BUD LIGHT**
Pint \$6
- MICHELOB ULTRA**
Pint \$6
- FOUR PEAKS KILT LIFTER**
Pint \$8
- FOUR PEAKS IPA**
Pint \$8
- FOUR PEAKS SEASONAL**
Pint \$8
- HUSS BREWING SCOTTSDALE BLONDE**
Pint \$8
- SAMUEL ADAMS SEASONAL**
Pint \$8
- FIRESTONE 805**
Pint \$8

straight outta
THE CELLAR

WINE

WHITES & SPARKLING

MEIOMI CHARDONNAY
Glass \$13 Bottle \$48

KIM CRAWFORD SAUVIGNON BLANC
Glass \$13 Bottle \$48

JOEL GOTT ROSÉ
Glass \$12 Bottle \$44

SEAGLASS PINOT GRIGIO
Glass \$12 Bottle \$44

RUFFINO PROSECCO
Glass \$12 Bottle \$44

REDS & BLENDS

LA CREMA PINOT NOIR (MONTEREY)
Glass \$11 Bottle \$40

CHARLES AND CHARLES CABERNET
Glass \$12 Bottle \$44

MATANZAS CREEK MERLOT
Glass \$10 Bottle \$38

PRISONER UNSHACKLED RED BLEND
Glass \$15 Bottle \$56

LOU'S THE BOOZE

Hand-Crafted Mocktails

\$7 Each

APPLE GINGER FIZZ
Apple Cider, Orange Bitters,
Ginger Beer

CRANBERRY BLISS
Cranberry Juice,
Cranberry Syrup, Club Soda

ask about our
fine

➔ SPIRITS ◀

selection

WE PROUDLY SERVE PEPSI PRODUCTS 