

STARTERS

- LOU'S CHILI**.....\$5 Cup \$9 Bowl
Spicy and Delicious
- CRISPY WINGS (8) GF**.....\$13
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- SHRIMP CEVICHE GF**.....\$17
Citrus Marinade, Coriander, Cucumber, Shaved Red Onion, Avocado, House Made Chips
- HUGE @\$ CINNAMON ROLL**.....\$10
House Made, Vanilla Cream Cheese Frosting, Piping Hot
- GUACAMOLE & SALSA**.....\$16
Duo with Charred Tomato Salsa, House Made Chips

SALADS

- Add to any Salad Chicken \$5 Shrimp \$6 Salmon \$8 Steak \$8*
- CRAWFORD'S COBB GF**.....\$15
Romaine, Roasted Corn, Blue Cheese, Bacon, Cherry Tomatoes, Chopped Eggs, Avocado, Ranch Dressing
Make it Daryl's Way (Add Shrimp) \$6
 - SOUTHWEST CHOPPED GF**.....\$15
Romaine, Pickled Red Onions, Roasted Corn, Black Beans, Cherry Tomatoes, Spiced Pumpkin Seeds, Bacon, Avocado, Tortilla Strips, Cilantro, Chipotle Buttermilk Dressing
 - TUSCAN ROMAINE**.....\$14
Romaine, Grana Aioli, Garlic Breadcrumbs, Chopped Egg, Parsley, Shaved Parmesan
 - APPLES & SPINACH**.....\$15
Champagne Dressing, Goat Cheese, Candied Walnuts, Red Onions, Mint & Dried Cranberries

Lou's Picks!

- LOU'S FRENCH DIP**.....\$23
Sliced per order Roasted Prime Rib on a Toasted Hoagie served with House Made Au Jus and Creamy Horseradish. Comes with choice of Chips, Fries or Side Salad
- FISH & CHIPS**.....\$18
Battered Fish, Fries, Coleslaw

BETWEEN BREAD

with a SIDE

ITEMS BELOW COME WITH CHOICE OF CHIPS, FRIES OR SIDE SALAD
 SUBSTITUTE FRESH VEGGIES ADD 4 SUBSTITUTE SWEET POTATO FRIES ADD 1
 SUBSTITUTE GOLESLAW ADD 3
 SUBSTITUTE GLUTEN-FREE BUN ON ANY BURGER 3⁵⁰

- BREAKFAST SANDWICH**\$14
Egg, Cheddar, Spicy Aioli, Bacon, Sausage or Ham, Grilled Country Bread, Served with Breakfast Potatoes or Fruit
- MUNI BURGER**.....\$15
Lettuce, Tomato, Onion, Cheddar, Brioche Bun
Add a Patty \$6 Bacon \$2 Guac \$2
- GREEN CHILE BURGER* GF**.....\$15
Hatch Chile Sauce, Pepperjack Cheese, Crispy Onions
Add an Egg \$3
- ROASTED TURKEY SANDWICH**\$17
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread
- BIG @\$ FRIED CHICKEN SANDWICH**\$16
Tomato, Lettuce, Hot Honey, Cheddar Cheese, Spicy Mayo

→ SIDES ←

- 2 EGGS.....\$4
- LOU'S "BURNT" BACON**.....\$4
- BACON OR SAUSAGE**.....\$4
- BREAKFAST POTATOES & PEPPERS**.....\$4
- TOAST**.....\$2
- FRUIT**.....\$3
- FRIES**.....\$3 Small \$6 Large

★ Blind Spot BLOODY MARY \$15 ★

Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeño, Pepperjack Cube, Pickled Carrot with Tajin Rim
 ADD SOME HEAT WITH JALAPEÑO TEQUILA FOR \$1

B R E A K F A S T

- 2 EGGS ANY STYLE***.....\$13
Bacon or Sausage, Country Potatoes, Toast
- 3 EGG OMELET**.....\$14
Country Potatoes, Toast
Choose Three Items:
Ham • Bacon • Pork Sausage • Chorizo • Cheddar • Pepperjack
Mushrooms • Spinach • Onions • Peppers • Tomatoes
- STEAK SKILLET***.....\$22
Spiced Skirt Steak, Potatoes, Peppers and Onions, Eggs any style, Cotija Cheese, Cilantro, Mushrooms, Guajillo Sauce
- HUEVOS RANCHEROS***.....\$15
Blue Corn Tortillas, Black Beans, Caramelized Onions, Cotija Cheese, Ranchero Sauce, Fried Egg, Pico de Gallo, Pulled Chicken
- CHILAQUILES***.....\$17
Two Eggs Any Style, Guajillo Sauce, Tortilla Chips, Pepperjack and Oaxaca Cheese Blend, Lime Crema, Pico de Gallo, Cotija Cheese, Corn, Kale, Black Beans
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
- LOU'S BREAKFAST BURRITO**.....\$14
Scrambled Eggs, Peppers and Onions, Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla

- BREAKFAST BOWL**.....\$15
Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Sausage, Ham, Avocado Salsa
- AVOCADO TOAST***.....\$13
Toasted Country Bread, Basil, Olive Oil, Crushed Chili Flakes, Arugula
Add Egg \$3
- FRIED CHICKEN AND WAFFLES**.....\$15
Chipotle Syrup, Butter, Powdered Sugar
- BUTTERMILK PANCAKES**.....\$14
Maple Syrup, Seasonal Berry Compote, Whipped Cream
- STEEL-CUT OATMEAL**.....\$12
Fresh Berries, Milk, Brown Sugar

- CRABCAKE BENEDICT***.....\$23
Two Poached Eggs, Spinach, Hollandaise
- THE CLASSIC BENEDICT***.....\$18
Two Poached Eggs, Spinach, Tomatoes, Smoked Ham, Hollandaise
- BISCUITS & GRAVY***.....\$15
House Made Biscuits, Poached Eggs, Chorizo Gravy
Add Fried Chicken \$7
- ACAI BOWL**.....\$14
Fresh Bananas & Berries, Granola, Crushed Toasted Almonds
- BREAKFAST TACOS**.....\$15
House Made Chicken Chorizo, Cheddar Cheese, Scrambled Eggs, Pico de Gallo, Cilantro, Salsa. Served with Chips

Lou's World Famous 14" PIZZAS

SUBSTITUTE GLUTEN FREE CRUST (ADD 3⁵⁰)
 DAIRY FREE VEGAN CHEESE (ADD 3⁵⁰)

- PEPPERONI**.....\$18
Mozzarella, House Tomato Sauce, Fresh Oregano
- NUT'N BUT CHEESE**.....\$17
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- MEAT LOVERS**.....\$22
Mozzarella, Pepperoni, Ham, Sausage, Bacon, House Tomato Sauce, Oregano
- MARGHERITA V**.....\$18
Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil
- CALLE 52**.....\$21
Jack & Oaxaca Cheese Blend, Chile Verde Sauce, House Made Chorizo, Roasted Peppers, Crema, Guajillo, Cilantro
- THE BEST D@MN BREAKFAST PIZZA**.....\$21
Cheddar Cheese, Bacon, Ham, Potatoes, White Sauce, Eggs, Green Onions

ADDITIONAL TOPPING (ADD \$2 EACH)

MEATS: Pepperoni • Sausage • Bacon • Chicken
VEGGIES: Tomatoes • Peppers • Jalapeño • Olives • Mushrooms
 Red Onion • Roasted Garlic
EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple • Banana Peppers

*We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of six or more.

GF Gluten-Free Item

V Vegetarian Item

2.5% P206 fee will be added to all purchases.

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



- GIN**
- NEW AMSTERDAM.....\$8
- HENDRICKS.....\$13
- BOTANIST.....\$13
- TANQUERAY.....\$10
- EMPRESS.....\$12

- SINGLE MALT SCOTCH**
- MACALLAN 12 YEAR.....\$15
- DEWAR'S WHITE LABEL.....\$8
- GLENLIVET 12 YEAR.....\$13

- BOURBON**
- BULLEIT.....\$11
- KNOB CREEK.....\$12
- MAKERS MARK.....\$11
- WOODFORD RESERVE.....\$12
- EVAN WILLIAMS.....\$8
- JIM BEAM.....\$8

- RYE**
- BULLEIT.....\$11
- HIGH WEST DOUBLE RYE.....\$13
- WOODFORD RESERVE.....\$13

SPIRITS

BRANDY & COGNAC

- SACRED BOND BRANDY.....\$8
- COURVOISSIER VSOP.....\$13

AMERICAN BLENDED

- JACK DANIELS.....\$9

IRISH & CANADIAN WHISKEY

- CROWN ROYAL.....\$11
- JAMESON.....\$10

VODKA

- SVEDKA.....\$8
- GREY GOOSE.....\$14
- GREY GOOSE CITRON.....\$14
- TITO'S.....\$11
- EFFEN CUCUMBER.....\$9
- ROXX.....\$10

AGAVE

- DON JULIO BLANCO.....\$11
- CASAMIGOS BLANCO.....\$13
- CASAMIGOS ANEJO.....\$16
- DON JULIO 1942.....\$25
- DEL MAGUEY VIDA MEZCAL.....\$11
- MI CAMPO.....\$8
- PATRON SILVER.....\$11
- MI CAMPO REPOSADO.....\$10

RUM

- CRUZAN.....\$8
- CRUZAN COCONUT.....\$9
- GOSLING'S.....\$9
- CAPTAIN MORGAN.....\$10
- BAGARDI SUPERIOR.....\$10

BEER

ON TAP

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

IN THE CAN

- BUDWEISER.....\$6
- COORS LIGHT.....\$6
- MILLER LITE.....\$6
- LAGUNITAS IPA.....\$7
- CHURCH MUSIC IPA.....\$7
- GUINNESS.....\$7
- MODELO.....\$7
- WOW WHEAT.....\$7
- STELLA ARTOIS.....\$7
- N/A BEER.....\$7
- TRULY HARD SELTZER.....\$7
- HIGH NOON.....\$10

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

APPLE GINGER FIZZ
Apple Cider, Orange Bitters,
Ginger Beer

CRANBERRY BLISS
Cranberry Juice,
Cranberry Syrup, Club Soda

WINE



straight outta
THE CELLAR

WHITES & SPARKLING

- MEIOMI CHARDONNAY
\$13 Glass \$48 Bottle
- KIM CRAWFORD SAUVIGNON BLANC
\$13 Glass \$48 Bottle
- JOEL GOTT ROSÉ
\$12 Glass \$44 Bottle
- SEAGLASS PINOT GRIGIO
\$12 Glass \$44 Bottle
- RUFFINO PROSECCO
\$12 Glass \$44 Bottle

REDS & BLENDS

- LA CREMA PINOT NOIR (MONTEREY)
\$12 Glass \$44 Bottle
- CHARLES AND CHARLES CABERNET
\$13 Glass \$48 Bottle
- MATANZAS CREEK MERLOT
\$11 Glass \$42 Bottle
- PRISONER UNSHACKLED RED BLEND
\$16 Glass \$60 Bottle