

STARTERS

Crave, eat, REPEAT

- BRUSSELS SPROUTS GF** \$15
Chipotle Maple Syrup, Bacon Bits, Mint, Shallots, Spiced Pumpkin Seeds, Pomegranate Seeds, Apples, Goat Cheese Crumble
- CRISPY WINGS (8) GF** \$13
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- FRIED CALAMARI GF** \$16
Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon
- NACHOS GF** \$15
Guajillo Sauce, Lime Crema, Pickled Jalapenos, Cilantro, Pico de Gallo, Guacamole, Blend of Cheeses
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
DAIRY FREE VEGAN CHEESE (ADD 3⁵⁰)
- SHRIMP CEVICHE GF** \$17
Citrus Marinade, Coriander, Cucumber, Shaved Red Onion, Avocado, House Made Chips
- MAG N CHEESE** \$16
Rigatoni, Green Chile, Cotija Cheese, Bacon, Garlic Breadcrumbs
Add Chicken \$5 Shrimp \$6
- GUACAMOLE & SALSA GF V** \$16
Duo with Charred Tomato Salsa, House Made Chips
- SPINACH ARTICHOKE DIP** \$14
House Made Tortilla Chips, Charred Salsa

SOUPS & SALADS

fresh & TASTY

- WEEKLY SOUP** \$5 Cup \$9 Bowl
Seasonal, Chef Inspired
- LOU'S CHILI GF** \$5 Cup \$9 Bowl
Spicy and Delicious
- CHICKEN NOODLE** \$5 Cup \$9 Bowl
A Comfort Classic

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
- THAI GF** \$14
Spring Mix, Shaved Carrots, Cucumber, Shaved Red Onion, Avocado, Sesame Seeds, Cilantro, Mint Salted Toasted Edamame, Cherry Tomatoes, Ginger Lime 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

ENTRÉES

just for you! <<<

- STEAK FRITES* GF** \$28
Skirt Steak, Fresno Chimichurri, French Fries
- PESTO PASTA** \$23
Rigatoni, Almonds, Cherry Tomatoes, Bread Crumbs, Basil, Olive Oil
Add Chicken \$5 Shrimp \$6
- SEARED WILD CAUGHT SALMON GF** \$30
Whipped Potatoes, Haricot Vert Beans, Lemon, Basil Vinaigrette and Micros
- SHORT RIBS** \$33
Seasonal Carrot Puree, Charred Cherry Tomatoes, Broccolini, Potatoes, Parsley, Demi
- PAN SEARED AIRLINE CHICKEN** \$29
Citrus Marinade, Spinach, Cherry Tomatoes, Potatoes, Shallots, Butter Sauce with Fresh Herbs
- SLOW BRAISED PORK ENCHILADAS** \$23
Creamy Green Chile Sauce, Oaxaca Cheese, Red Onions, Cotija, Cilantro
- ROASTED PRIME RIB** \$38
Rosemary, House Made Au Ju, Whipped Idaho Potatoes, Haricot Vert Beans

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 COLESLAW ADD 3
SUBSTITUTE GLUTEN-FREE BUN ON ANY BURGER 3⁵⁰

- BIG @\$\$ FRIED CHICKEN SANDWICH** \$16
Tomato, Lettuce, Hot Honey, Cheddar Cheese, Spicy Mayo
- ROASTED TURKEY SANDWICH** \$17
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread
- TUNA MELT** \$15
Lettuce, Cheddar, Tomatoes, Grilled Country Bread
- MUNI BURGER*** \$15
Lettuce, Tomato, Onion, Cheddar, Brioche Bun
Add a Patty \$6 Bacon \$2 Guac \$2
- IMPOSSIBLE BURGER GF** \$16
Vegan Aioli, Lettuce, Tomato, Red Onion, Vegan Cheddar, UDI'S GF Bun
- GREEN CHILE BURGER*** \$16
Hatch Chile Sauce, Pepperjack Cheese, Crispy Onions
- CHICAGO DOG** \$12
Yellow Mustard, Sweet Relish, Tomatoes, Onions, Dill Pickle, Pepperoncinis
- PLAIN JANE DOG** \$11
All Beef Dog, Mustard, Ketchup
- CHILI DOG** \$14
Loaded with Flavor



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

- PAPAGO PB&J (OUR WAY)*** \$16
Chuck Patty, Grape Jam, Cheddar Cheese, Whipped Peanut Butter, Chipotle Syrup, Bacon
- PORK BRAISED TAQUITOS GF** \$13
Salsa Verde, Crema, Cotija, Cilantro

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
- CHICKEN PESTO** \$22
Mozzarella, Housemade Pesto, Blistered Tomatoes, Marinated Artichokes, Basil, Arugula
- DRUNKEN FIGS FEELING BLUE** \$21
Mozzarella, Red Wine, Poached Figs, Blue Cheese Crumbles, Arugula, Candied Walnuts, Rosemary, Lemon Zest, Caramelized Onions



- BBQ CHICKEN** \$21
Mozzarella, Gouda, BBQ Sauce, Red Onion, Cilantro
- MUSHROOM** \$19
Mozzarella, White Sauce, Wild Mushrooms, Thyme, Truffle, Oregano, Goat Cheese, Spinach
- MEAT LOVERS** \$22
Mozzarella, Pepperoni, Ham, Sausage, Bacon, House Tomato Sauce, Oregano
- MARGHERITA V** \$18
Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil
- ALOHA!** \$18
Mozzarella, House Tomato, Pineapple, Ham, Fresh Thyme, Parmesan, Mama Lil's Peppers

ADDITIONAL TOPPINGS (ADD \$2 EACH)

MEATS: Pepperoni • Sausage • Bacon • Chicken

VEGGIES: Tomatoes • Peppers • Jalapeño • Olives

Mushrooms • Red Onion • Roasted Garlic • Banana Peppers

EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple

*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	

↳ SPIRITS ◀

GIN

NEW AMSTERDAM	\$8
HENDRICKS	\$13
BOTANIST	\$13
TANQUERAY	\$10
EMPRESS	\$12

SINGLE MALT SCOTCH

MACALLAN 12 YEAR	\$15
DEWARS 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

BRANDY & COGNAC

SACRED BOND BRANDY	\$8
COURVOISSIER VSOP	\$13

AMERICAN BLENDED

JACK DANIELS	\$9
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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
BACARDI SUPERIOR	\$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

BEER

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

IN THE CAN

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

ON TAP

WINE straight outta THE CELLAR

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 \$12 Bottle \$44
CHARLES AND CHARLES CABERNET Glass \$13 Bottle \$48
MATANZAS CREEK MERLOT Glass \$11 Bottle \$42
PRISONER UNSHACKLED RED BLEND Glass \$16 Bottle \$60