

# STARTERS

Crave, eat, REPEAT

- QUESADILLAS GF** ..... \$11  
Roasted Peppers and Onions, Pepper Jack and Oaxaca Cheese, Guacamole, Lime Crema  
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
- 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 3<sup>50</sup>)**
- SHRIMP GEVICHE GF** ..... \$17  
Citrus Marinade, Coriander, Cucumber, Shaved Red Onion, Avocado, House Made Chips
- 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

# TACOS

COMES WITH SIDE OF CHIPS

- GARNITAS GF** ..... \$15  
Salsa Verde, Diced Onions, Cilantro
- FISH** ..... \$16  
Battered Fish, Pico de Gallo, Spicy Aioli, Corn Tortilla, Coleslaw
- CHICKEN TINGA GF** ..... \$14  
Escabeche Slaw, Salsa Verde, Cotija, Cilantro

# Lou's World Famous 14" PIZZAS

SUBSTITUTE GLUTEN FREE CRUST (ADD 3<sup>50</sup>) • DAIRY FREE VEGAN CHEESE (ADD 3<sup>50</sup>)

- 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



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

# ★★ 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

# 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 3<sup>50</sup>

- 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
- LOU'S GRILLED CHEESE** ..... \$15  
White Cheddar, Gruyere, Smoked Gouda, Country Bread, Caramelized Onions
- PASTRAMI SANDWICH** ..... \$16  
Caramelized Onions, Mushrooms, Swiss Cheese, Cabbage Slaw, Honey Mustard, Rye Bread
- GARNITAS SANDWICH** ..... \$14  
Pork Confit, Guacamole, Pickled Red Onions, Mayo, Pepperjack Cheese
- 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

- AL PASTOR GF** ..... \$15  
Marinated Pork, Tequila Infused Pineapple, Pickled Red Onions, Cilantro, Avocado Salsa
- VEGGIE GF** ..... \$14  
Grilled Farmers Market Vegetables, Cotija Cheese, Cilantro, Corn Tortilla
- STEAK GF** ..... \$16  
Guacamole, Pico De Gallo, Cilantro, Cotija Cheese

- 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

\*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

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

# ← SPIRITS →

## GIN

<b>NEW AMSTERDAM</b> .....	<b>\$8</b>
<b>HENDRICKS</b> .....	<b>\$13</b>
<b>BOTANIST</b> .....	<b>\$13</b>
<b>TANQUERAY</b> .....	<b>\$10</b>
<b>EMPRESS</b> .....	<b>\$12</b>

## SINGLE MALT SCOTCH

<b>MACALLAN 12 YEAR</b> .....	<b>\$15</b>
<b>DEWARS WHITE LABEL</b> .....	<b>\$8</b>
<b>GLENLIVET 12 YEAR</b> .....	<b>\$13</b>

## BOURBON

<b>BULLEIT</b> .....	<b>\$11</b>
<b>KNOB CREEK</b> .....	<b>\$12</b>
<b>MAKERS MARK</b> .....	<b>\$11</b>
<b>WOODFORD RESERVE</b> .....	<b>\$12</b>
<b>EVAN WILLIAMS</b> .....	<b>\$8</b>
<b>JIM BEAM</b> .....	<b>\$8</b>

## RYE

<b>BULLEIT</b> .....	<b>\$11</b>
<b>HIGH WEST DOUBLE RYE</b> .....	<b>\$13</b>
<b>WOODFORD RESERVE</b> .....	<b>\$13</b>

## BRANDY & COGNAC

<b>SACRED BOND BRANDY</b> .....	<b>\$8</b>
<b>COURVOISSIER VSOP</b> .....	<b>\$13</b>

## AMERICAN BLENDED

<b>JACK DANIELS</b> .....	<b>\$9</b>
---------------------------	------------

## IRISH & CANADIAN WHISKEY

<b>CROWN ROYAL</b> .....	<b>\$11</b>
<b>JAMESON</b> .....	<b>\$10</b>

## VODKA

<b>SVEDKA</b> .....	<b>\$8</b>
<b>GREY GOOSE</b> .....	<b>\$14</b>
<b>GREY GOOSE CITRON</b> .....	<b>\$14</b>
<b>TITO'S</b> .....	<b>\$11</b>
<b>EFFEN CUCUMBER</b> .....	<b>\$9</b>
<b>ROXX</b> .....	<b>\$10</b>

## AGAVE

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

## RUM

<b>CRUZAN</b> .....	<b>\$8</b>
<b>CRUZAN COCONUT</b> .....	<b>\$9</b>
<b>GOSLING'S</b> .....	<b>\$9</b>
<b>CAPTAIN MORGAN</b> .....	<b>\$10</b>
<b>BACARDI SUPERIOR</b> .....	<b>\$10</b>

# LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

<b>APPLE GINGER FIZZ</b> Apple Cider, Orange Bitters, Ginger Beer	<b>GRANBERRY BLISS</b> Cranberry Juice, Cranberry Syrup, Club Soda
-------------------------------------------------------------------------	--------------------------------------------------------------------------



# WINE straight outta THE CELLAR

## WHITES & SPARKLING

<b>MEIOMI CHARDONNAY</b> Glass \$13 Bottle \$48	
<b>KIM CRAWFORD SAUVIGNON BLANC</b> Glass \$13 Bottle \$48	
<b>JOEL GOTTS ROSÉ</b> Glass \$12 Bottle \$44	
<b>SEAGLASS PINOT GRIGIO</b> Glass \$12 Bottle \$44	
<b>RUFFINO PROSECCO</b> Glass \$12 Bottle \$44	

## REDS & BLENDS

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

# BEER

<b>BUDWEISER</b> .....	<b>\$6</b>	<b>BUD LIGHT</b> Pint \$6
<b>COORS LIGHT</b> .....	<b>\$6</b>	<b>MICHELOB ULTRA</b> Pint \$6
<b>MILLER LITE</b> .....	<b>\$6</b>	<b>FOUR PEAKS KILT LIFTER</b> Pint \$8
<b>LAGUNITAS IPA</b> .....	<b>\$7</b>	<b>FOUR PEAKS IPA</b> Pint \$8
<b>CHURCH MUSIC IPA</b> .....	<b>\$7</b>	<b>FOUR PEAKS SEASONAL</b> Pint \$8
<b>GUINNESS</b> .....	<b>\$7</b>	<b>HUSS BREWING SCOTTSDALE BLONDE</b> Pint \$8
<b>MODELO</b> .....	<b>\$7</b>	<b>SAMUEL ADAMS SEASONAL</b> Pint \$8
<b>WOW WHEAT</b> .....	<b>\$7</b>	<b>FIRESTONE 805</b> Pint \$8
<b>STELLA ARTOIS</b> .....	<b>\$7</b>	
<b>N/A BEER</b> .....	<b>\$7</b>	
<b>TRULY HARD SELTZER</b> .....	<b>\$7</b>	
<b>HIGH NOON</b> .....	<b>\$10</b>	

IN THE CAN

ON TAP