

**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.*

STARTERS

Crave, eat, REPEAT

CRISPY WINGS (8) GF	\$14
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard	
FRIED CALAMARI GF	\$16
Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon, Arugula	
FRIED CAULIFLOWER GF	\$15
Curry Aioli, Pickled Fresno Chilis, Mint, Spiced Pumpkin Seeds, Cotija, Olive Oil	
NACHOS GF	\$15
Guajillo Sauce, Lime Créma, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, Oaxaca/Jack Cheese Blend	
<i>Add Green Chile Sauce \$3 Grilled Mushrooms \$4 Carnitas \$5</i>	
<i>Chicken Tinga \$5 Steak* \$8 DAIRY FREE VEGAN CHEESE \$3⁵⁰</i>	
SHRIMP CEVICHE GF	\$17
Citrus Marinade, Coriander, Cucumber, Avocado, Pico de Gallo, Yellow Corn Tostadas	
GUACAMOLE & SALSA GF V	\$16
Duo with Fresh Salsa Verde, House Made Tortilla Chips	
SMOKED SPINACH ARTICHOKE DIP GF	\$14
House Made Tortilla Chips, Salsa Verde	

SOUPS & SALADS

*& fresh
TASTY*

WEEKLY SOUP	\$5 Cup	\$9 Bowl
Seasonal, Chef Inspired		
CREAM OF CAULIFLOWER	\$5 Cup	\$9 Bowl
Celery, Bacon Bits, Green Onions		
LOU'S CHILI GF	\$5 Cup	\$9 Bowl
Served with Corn Bread		

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	
<i>Make it Daryl's Way (Add Shrimp) \$6</i>	
SOUTHWEST CHOPPED GF	\$15
Romaine, Pickled Red Onions, Roasted Corn, Black Beans, Cherry Tomatoes, Spiced Pumpkin Seeds, Bacon, Avocado, Tortilla Strips, Cilantro, Cotija Cheese, Chipotle Buttermilk Dressing	
THAI GF	\$14
Spring Mix, Shaved Carrots, Cucumber, Shaved Red Onion, Avocado, Sesame Seeds, Cilantro, Mint Salted Toasted Edamame, Cherry Tomatoes, Spicy Ginger Lime Dressing	
TUSCAN ROMAINE	\$14
Romaine, Grana Aioli, Garlic Breadcrumbs, Chopped Egg, Parsley, Shaved Parmesan	
MIXED BERRY GF	\$15
Blackberries, Strawberries, Goat Cheese, Candied Walnuts, Golden Raisins, Pickled Red Onion, Mint, Champagne Dressing	



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	
PORK BRAISED TAQUITOS GF	\$13
Salsa Verde, Créma, Cotija, Cilantro	
FLAMING HOT @\$\$ WINGS GF	\$14
Eight Wings, served with a Carton of Milk to cool you down!	

BETWEEN THE BREADS

*with a
SIDE*

WE PROUDLY SERVE LOCALLY BAKED NOBLE BREAD

*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	
CHICKEN BURGER	\$16
Cheddar Cheese, Fig Mustard, Garlic Shallot Aioli, Arugula, Sliced Apples	
MUNI BURGER*	\$15
Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Bun	
<i>Add a Patty \$6 Bacon \$2 Guac \$2</i>	
IMPOSSIBLE BURGER GF V	\$16
Vegan Aioli, Lettuce, Tomato, Red Onion, Vegan Cheddar, UDI's GF Bun	
GREEN CHILE BURGER*	\$16
Hatch Chile Sauce, Pepperjack Cheese	
CHICAGO DOG	\$12
Yellow Mustard, Sweet Relish, Tomatoes, Onions, Dill Pickle, Pepperoncinis	
PLAIN JANE DOG	\$11
All Beef Dog, Mustard, Ketchup	

ENTRÉES

STEAK FRITES*	\$28
Skirt Steak, Fresno Chimichurri, French Fries	
PESTO PASTA	\$23
Rigatoni, Almonds, Cherry Tomatoes, Bread Crumbs, Basil, Olive Oil	
<i>Add Chicken \$5 Shrimp \$6</i>	
SEARED WILD CAUGHT SALMON GF	\$30
Whipped Potatoes, Haricot Vert Beans, Lemon, Basil Vinaigrette and Micros	

CHIPOTLE BRAISED CHICKEN ENCHILADAS	\$23
Hatch Green Chile Cream Sauce, Red Onions, Cilantro, Cotija, Lime Créma	
SLOW BRAISED BARBACOA ENCHILADAS	\$26
Red Sauce, Red Onions, Cotija, Cilantro, Créma	
ROASTED PRIME RIB	\$38
Rosemary, House Made Au Ju, Whipped Idaho Potatoes, Haricot Vert Beans	

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, House Made 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, Schreiner's Spicy Pork 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 • Schreiner's Spicy Pork Sausage • Bacon • Chicken **VEGGIES:** Tomatoes • Peppers • Jalapeño • Olives
Mushrooms • Red Onion • Roasted Garlic • Banana Peppers **EXTRAS:** Goat Cheese • Cheddar • Pesto • Pineapple

WE SERVE PREMIUM MEATS FROM STERLING FOODS, FINE SAUSAGE FROM SCHREINER'S AND SEAFOOD FROM GHULA

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

GF Gluten-Friendly item

V Vegetarian Item

2.5% P206 fee will be added to all purchases.

LOU'S CUSTOMS & VINTAGE RIDES

ESPRESSO MARTINI.....\$14
Santan Vodka, Espresso, Maple Simple

1967 MOJITO\$14
Cruzan Rum, Coconut Milk, Coconut Water, Mint,
Strawberry, Soda, Simple

HUGO SPRITZ.....\$14
Prosecco, Elderflower, Soda, Mint

LAVENDER BUZZ.....\$14
Emperess Gin, Lavender Syrup, Lemon

MINT CONDITION.....\$14
Del Maguey Vida Mezcal, Mint, Simple

R&B OLD FASHIONED.....\$14
High West Rye, Brandy, Bada Bing Cherries,
Orange Bitters, Black Walnut Bitters,
Demerara, Simple

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

JALAPEÑO BUSINESS.....\$14
Jalapeño Tequila, Grapefruit, Lime, Club Soda
Sub Mezcal \$2

MULE ON ROXX (CHOOSE ONE).....\$14
(Made with locally owned Roxx Vodka)
Blueberry Cucumber • Strawberry Mint
Jalapeño Tequila • Chambord Float *(add \$2)*

SUNSET SANGRIA.....\$14
Brandy, Fireball, Triple Sec, Peach and Mango
Purée, Pineapple, Orange Juice topped with
Red or White Wine

STRAWBERRY BOURBON SMASH....\$15
Bourbon, Lemon, Fresh Strawberry, Basil, Simple

↳ SPIRITS ◀

GIN

NEW AMSTERDAM.....\$10
HENDRICKS.....\$13
BOTANIST\$13
TANQUERAY.....\$11
EMPRESS.....\$12

SINGLE MALT SCOTCH

DEWARS WHITE LABEL.....\$10
MACALLAN 12 YEAR.....\$15
GLENLIVET 12 YEAR\$13

BOURBON

EVAN WILLIAMS\$10
BULLEIT\$12
KNOB CREEK\$13
MAKERS MARK.....\$12
WOODFORD RESERVE\$13
JIM BEAM.....\$11

RYE

BULLEIT\$12
HIGH WEST DOUBLE RYE.....\$13
WOODFORD RESERVE\$13

BRANDY & COGNAC

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

AMERICAN BLENDED

JACK DANIELS.....\$12

IRISH & CANADIAN WHISKEY

CROWN ROYAL.....\$12
JAMESON\$12

VODKA

SVEDKA.....\$10
GREY GOOSE\$15
GREY GOOSE CITRON\$15
TITO'S.....\$13
EFFEN CUCUMBER.....\$11
ROXX\$13

AGAVE

MI CAMPO BLANCO.....\$10
DON JULIO BLANCO\$13
CASAMIGOS BLANCO.....\$15
CASAMIGOS ANEJO\$19
DON JULIO 1942.....\$35
CASAMIGOS REPOSADO.....\$17
PATRON SILVER.....\$12
DEL MAGUEY VIDA MEZCAL.....\$11

RUM

CRUZAN\$10
CRUZAN COCONUT.....\$10
GOSLING'S.....\$11
CAPTAIN MORGAN.....\$12
BACARDI SUPERIOR.....\$12

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

1967 NO-JITO
Coconut Milk, Coconut Water,
Mint, Strawberry, Soda

LAVENDER HAZE
Lavender Syrup,
Mint, Lemonade



BEER

COORS BANQUET\$6
COORS LIGHT.....\$6
MILLER LITE.....\$6
LAGUNITAS IPA.....\$7
CHURCH MUSIC IPA.....\$7
BAD BIRDIE JUICY ALE.....\$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

COORS

Pint \$7

MICHELOB ULTRA

Pint \$7

DOS EQUIS

Pint \$8

AZ LOCALE TOASTY AMBER

Pint \$8

FOUR PEAKS IPA

Pint \$8

HUSS BREWING SCOTTSDALE BLONDE

Pint \$8

MANGO CART

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

SEAGLASS PINOT GRIGIO

Glass \$13 Bottle \$48

RUFFINO PROSECCO

Glass \$13 Bottle \$48

SEAGLASS ROSÉ

Glass \$13 Bottle \$48

SIP HAPPENS

Ask your server about today's pour -
because sometimes, sip just happens.

REDS & BLENDS

LA CREMA PINOT NOIR (MONTEREY)

Glass \$13 Bottle \$48

CHARLES AND CHARLES CABERNET

Glass \$13 Bottle \$48

PRISONER UNSHACKLED RED BLEND

Glass \$16 Bottle \$60

MURPHY GOODE MERLOT

Glass \$13 Bottle \$48