

*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.

BREAKFAST *your way!*

2 EGGS ANY STYLE* \$13

Bacon or Sausage Links, Country Potatoes, Toast

PROTEIN BREAKFAST BURRITO..... \$15

Scrambled Eggs, Schreiner's Pork Sausage, Ham, Potatoes, Smoked Gouda Cheese, Whole Wheat Tortilla, served with Fresh Salsa Verde

Add Green Chile Sauce *\$3

3 EGG OMELET..... \$14

Country Potatoes, Toast

Add Green Chile Sauce *\$3

Choose Three Items:

Ham • Bacon • Pork Sausage • Chorizo • Aged Cheddar • Oaxaca/Jack Blend
Mushrooms • Spinach • Onions • Bell Peppers • Tomatoes

LOU'S BREAKFAST BURRITO..... \$14
Scrambled Eggs, Peppers and Onions, Schreiner's Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla
Add Green Chile Sauce *\$3

HUGE @\$\$ CINNAMON ROLL..... \$10

House Made, Vanilla Cream Cheese Frosting, Piping Hot

BANANA BREAD..... \$10

Vanilla Cream Cheese Frosting. Made by Kris!

SOUTHWEST STEAK HASH* \$23

Black Beans, Corn, Roasted Peppers, Spiced Potatoes, Cilantro, Cotija, Pico de Gallo, Eggs any style

LOU'S BREAKFAST BOWL* \$15

Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Schreiner's Sausage, Ham, Fresh Salsa Verde, Pico de Gallo

SIDES

2 EGGS* \$4

LOU'S "BURNT" BACON \$4

BACON OR SAUSAGE \$4

BREAKFAST POTATOES \$4

TOAST \$2

FRUIT \$3

SIDES

BREAKFAST SERVED UNTIL 10:30 AM



morning libations

BLIND SPOT BLOODY MARY..... \$15
Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeño, Pepper Jack Cube with Tajin Rim
ADD SOME HEAT WITH OUR HOUSE MADE INFUSED HABANERO VODKA OR JALAPEÑO TEQUILA FOR \$1

MIMOSA..... \$11
Add Prickly Pear \$2 Add Blood Orange \$2
Add Blueberry \$2 Add Peach \$2
MIMOSA BOTTLE OPTION (ASK YOUR SERVER)

DELICIOUS

BREAKFAST SANDWICH..... \$13

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

FRIED CHICKEN AND WAFFLES..... \$16

Maple Syrup, Butter, Powdered Sugar

AVOCADO TOAST* \$13
Toasted Country Bread, Mint, 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

MULE ON ROXX (CHOOSE ONE)..... \$14
(Made with locally owned Roxx Vodka)

Blueberry Cucumber • Strawberry Mint
 Jalapeño Tequila • Chambord Float *(add \$2)*

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

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



BEER

for what
ALES YA 

IN THE CAN

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

ON TAP

COORS	\$7 Pint
MICHELOB ULTRA	\$7 Pint
DOS EQUIS	\$8 Pint
AZ LOCALE SEASONAL	\$8 Pint
FOUR PEAKS IPA	\$8 Pint
HUSS BREWING SCOTTSDALE BLONDE	\$8 Pint
MANGO CART	\$8 Pint
FIRESTONE 805	\$8 Pint

straight outta
THE CELLAR

WINE

WHITES & SPARKLING

MEIOMI CHARDONNAY
 \$13 Glass \$48 Bottle

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

SEAGLASS PINOT GRIGIO
 \$13 Glass \$48 Bottle

RUFFINO PROSECCO
 \$13 Glass \$48 Bottle

SEAGLASS ROSÉ
 \$13 Glass \$48 Bottle

SIP HAPPENS

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

REDS & BLENDS

LA CREMA PINOT NOIR (MONTEREY)
 \$13 Glass \$48 Bottle

CHARLES AND CHARLES CABERNET
 \$13 Glass \$48 Bottle

PRISONER UNSHACKLED RED BLEND
 \$16 Glass \$60 Bottle

MURPHY GOODE MERLOT
 \$13 Glass \$48 Bottle

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

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

LAVENDER HAZE
 Lavender Syrup,
 Mint, Lemonade

ask about our
fine

➔ SPIRITS ◀

selection

WE PROUDLY SERVE PEPSI PRODUCTS 