

**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 BRUSSELS SPROUTS GF **\$15**
Roasted Fennel, Apple Slices, Candied Walnuts, Bacon, Goat Cheese, Mint

NACHOS GF **\$15**
Guajillo Sauce, Lime Cr ma, Pickled Jalape os, Cilantro, Pico de Gallo, Guacamole, Oaxaca/Jack Cheese Blend
Add Green Chile Sauce **\$3** Grilled Mushrooms **\$4** Carnitas **\$5**
Chicken Tinga **\$5** Steak* **\$8** **DAIRY FREE VEGAN CHEESE \$3⁵⁰**

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

SOUPS & SALADS

fresh
& TASTY

WEEKLY SOUP **\$5** Cup **\$9** Bowl
Seasonal, Chef Inspired

TOMATO SOUP **\$5** Cup **\$9** Bowl
Creamy and delicious

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, 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**
Spring Mix, 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, Cr ma, Cotija, Cilantro

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

Add a Patty **\$6** Bacon **\$2** Guac **\$2**

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

ENTR ES

STEAK FRITES* **\$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, Seasonal Vegetable, Lemon, Basil Vinaigrette and Micros

CHIPOTLE BRAISED CHICKEN ENCHILADAS **\$23**
Red Chile Sauce, Red Onions, Cilantro, Cotija, Lime Cr ma

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

ADDITIONAL TOPPINGS (ADD \$2 EACH)

MEATS: Pepperoni • Schreiner's Spicy Pork Sausage • Bacon • Chicken **VEGGIES:** Tomatoes • Peppers • Jalape o • 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

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

↳ 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

ROXX.....\$13

GREY GOOSE.....\$15

GREY GOOSE CITRON.....\$15

TITO'S.....\$13

EFFEN CUCUMBER.....\$11

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

COORS

Pint \$7

MICHELOB ULTRA

Pint \$7

DOS EQUIS

Pint \$8

AZ LOCALE SEASONAL

Pint \$8

FOUR PEAKS IPA

Pint \$8

HUSS BREWING SCOTTSDALE BLONDE

Pint \$8

MANGO CART

Pint \$8

FIRESTONE 805

Pint \$8

ON TAP

IN THE CAN

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

WE PROUDLY SERVE PEPSI PRODUCTS

