

**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**

Classic Buffalo • Bourbon BBQ • Spicy Garlic Teriyaki

FRIED CALAMARI GF **\$16**

Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon, Arugula

CRISPY BRUSSELS SPROUTS GF **\$15**

Roasted Apple Bacon Vinaigrette, Shaved Parmesan Reggiano

NACHOS GF **\$15**

Guajillo Sauce, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, House Made Cheese Sauce

Add Green Chile Sauce **\$3** Spiced Chicken **\$7** Steak* **\$10**

SPICY HAWAIIAN AHI POKE* GF **\$17**

Sushi Rice, Organic Cucumber, Pickled Ginger, Edamame, Pineapple, Seaweed Salad

GUACAMOLE & SALSA GF V **\$16**

Duo with Fresh Salsa Verde, House Made Tortilla Chips

CREAMY WHITE BEAN HUMMUS..... **\$17**

Hot House Cucumber, Lemon, Black Olive Tapenade, EVOO, Warm Pita

SOUPS & SALADS

& fresh
TASTY

DAILY SOUP **\$7** Cup **\$9** Bowl

Seasonal, Chef Inspired

BOWL OF CHILI **\$11**

Cheese, Sour Cream, Onions. Served with Green Chile Corn Bread

Add to any Salad Chicken **\$7** Shrimp **\$8** Salmon **\$9**

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) **\$8**

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

TUSCAN ROMAINE **\$14**

Romaine, Creamy Parmesan Dressing, Garlic Breadcrumbs, Chopped Egg, Parsley, Shaved Parmesan

GRANNY SMITH APPLE AND ENDIVE GF **\$14**

Balsamic Glazed Walnuts, Point Reyes Blue Cheese, Walnut Vinaigrette

MEDITERRANEAN VEGETABLE..... **\$15**

Arugula, Roasted Roma Tomatoes, Ratatouille, Black Olives, Creamy Goat Cheese, Crostini, Lemon Vinaigrette



Lou's Picks!



LOU'S FRENCH DIP* **\$23**

Served on Toasted Noble Bread, House Au Jus and Fries with Side of Horseradish Cream

FISH & CHIPS **\$20**

Chula's Beer Battered Cod with Fries

SPICED CHICKEN TAQUITOS GF **\$15**

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

GRILLED CHICKEN WRAP **\$16**

Pesto, Mozzarella, Tomatoes, Arugula, Lemon Vinaigrette

LOU'S SWEET AND SPICY BACON BURGER* **\$15**

Aged Provolone, Arugula, Candied Fresnos, Jalape os, Toasted Brioche

GREEN CHILE BURGER* **\$16**

Hatch Chile Sauce, Pepperjack Cheese

CHICAGO DOG **\$13**

Yellow Mustard, Sweet Relish, Tomatoes, Onions, Dill Pickle, Pepperoncinis

CRISP BACON WRAPPED CHEDDAR BRATWURST..... **\$15**

Whole Grain Mustard, Fresno Peppers, Noble Brioche

ENTR ES

STEAK FRITES* **\$29**

New York Steak, Herbed Fries, Peppercorn Sauce

GRILLED CHICKEN PESTO PASTA **\$27**

Rigatoni, Basil, Parmesan, Roasted Tomatoes

Substitute Shrimp **\$4**

HONEY SPICED SCOTTISH SALMON GF **\$29**

Basmati Rice, Grilled Asparagus, Basil, Tomato Coulis

CRISPY RICE CRUSTED SHORT RIBS **\$29**

Buttered Egg Noodles, Red Wine Jus

MADE WITH FRESH HAND PULLED DOUGH

Lou's World Famous **PIZZAS**

SUBSTITUTE GLUTEN FREE CRUST (ADD 3⁵⁰)

SOPPRESSATA **\$18**

Mozzarella, House Tomato Sauce, Oregano

NUT'N BUT CHEESE **\$17**

Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil

PROSCIUTTO **\$21**

Parmesan, Arugula, Lemon, Extra Virgin Olive Oil



MUSHROOM **\$19**

Mozzarella, Red Sauce, Wild Mushrooms, Thyme, Truffle, Oregano, Goat Cheese, Spinach

MEAT LOVERS **\$22**

Mozzarella, Soppressata, Ham, Schreiner's Spicy Pork Sausage, Bacon, House Tomato Sauce, Oregano

MARGHERITA V **\$18**

Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil

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 FINE SAUSAGE FROM SCHREINER'S AND SEAFOOD FROM CHULA.

We kindly ask that you limit your dining experience to a maximum of two hours.

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

WHERE'S MY KID?.....\$14

Rum, Campari, Lemon, Honey Syrup, Hazy IPA Float

HUGO SPRITZ.....\$14

Prosecco, Elderflower, Soda, Mint

ASK YOUR MOTHER.....\$15

Bourbon, Cherry Brandy, Crème de Cacao,
Chocolate Bitters, Orgeat

ASK YOUR FATHER.....\$14

Empress Gin, Grapefruit, Aperol, Lime, Simple

FULL-BLOWN TANTRUM.....\$14

Mezcal, Blackberries, Grape, Lime, Ginger Beer

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

↳ 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

LORD.....\$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

FAMOUS Foursome FLIGHTS

A flight of four of our specialty frozen Evie Ritass

MAJORS.....\$20

Prickly Pear, Blood Orange, Huckleberry and Classic

ROOKIE.....\$20

Peach, Blueberry, Mango and Classic

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

SILENT TANTRUM

Blackberries, Grape, Lime,
Ginger Beer

LAVENDER HAZE

Lavender Syrup,
Mint, Lemonade

BEER

COORS BANQUET.....\$6

COORS LIGHT.....\$6

MILLER LITE.....\$6

FOUR PEAKS KILT LIFTER.....\$7

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

SUN CRUISER.....\$10

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 SCOTTSDALE BLONDE

Pint \$8

HUSS DEVIL'S HALO

Pint \$8

FIRESTONE 805

Pint \$8



IN THE CAN

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