

*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!*

BREAKFAST SERVED UNTIL 10:30 AM

2 EGGS ANY STYLE* \$13

Bacon or Sausage Links, Country Potatoes, Toast

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



BEST IN TOWN

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

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

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2 EGGS* \$4

BACON OR SAUSAGE \$4

BREAKFAST POTATOES \$4

TOAST \$2

FRUIT \$3

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SIDES

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

Pearl Sugar Waffle, Chipotle Syrup, Butter, Powdered Sugar

AVOCADO TOAST* \$13
Toasted Country Bread, Mint, Olive Oil, Crushed Chile Flakes, Arugula
Add Egg \$3

try it!

BUTTERMILK PANCAKES..... \$14

Maple Syrup, Seasonal Berry Compote, Whipped Cream

WE SERVE FINE SAUSAGE FROM SCHREINER'S AND LOCALLY BAKED NOBLE BREAD.
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)
 Huckleberry • 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

FAMOUS Foursome FLIGHTS

A flight of four of our specialty frozen Evie Ritas

- MAJORS.....\$20**
 Prickly Pear, Blood Orange, Huckleberry and Classic
- ROOKIE.....\$20**
 Peach, Blueberry, Mango and Classic

BEER

for what
ALES YA



IN THE CAN

- GOORS BANQUET.....\$6**
- GOORS LIGHT.....\$6**
- MILLER LITE.....\$6**
- FOUR PEAKS KILT LIFTER.....\$7**
- LAGUNITAS IPA.....\$7**
- CHURCH MUSIC IPA.....\$7**
- BAD BIRDIE JUICY.....\$7**
- MODELO.....\$7**
- WOW WHEAT.....\$7**
- STELLA ARTOIS.....\$7**
- N/A BEER.....\$7**
- SUN CRUISER.....\$10**
- HIGH NOON.....\$10**

ON TAP (PINT)

- GOORS LIGHT.....\$7**
- MICHELOB ULTRA.....\$7**
- DOS EQUIS.....\$8**
- FOUR PEAKS IPA.....\$8**
- HUSS SCOTTSDALE BLONDE.....\$8**
- HUSS DEVIL'S HALO.....\$8**
- FIRESTONE 805.....\$8**
- GUINNESS.....\$9**

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

SILENT TANTRUM

Blackberries, Grape, Lime,
Ginger Beer

LAVENDER HAZE

Lavender Syrup,
Mint, Lemonade

ask about our
fine

➔ SPIRITS ◀

selection

WE PROUDLY SERVE PEPSI PRODUCTS