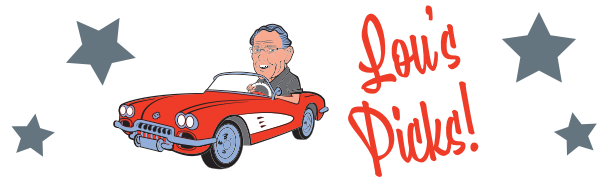


\*We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.

# 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
- FRIED ZUCCHINI RINGS GF** ..... \$15  
Tomato Coulis, Fried Olives, Goat Cheese, Basil
- NACHOS** ..... \$15  
Guajillo Sauce, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, House Made Cheese Sauce  
Add Green Chile Sauce \$3 Spiced Chicken \$7 Steak \$10
- ROASTED MEATBALLS** ..... \$13  
Ricotta, Bianco Tomatoes, Grated Parmesan  
Add additional Meatball \$5
- GUACAMOLE & SALSA GF V** ..... \$16  
Duo with Fresh Salsa Verde, House Made Tortilla Chips
- SPICED CHICKEN TAQUITOS GF** ..... \$15  
Salsa Verde, Crema, Cotija, Cilantro



- LOU'S FRENCH DIP\*** ..... \$23  
Served on Toasted Noble Bread, House Au Jus and Fries with Side of Horseradish Cream
- FISH & CHIPS** ..... \$20  
Beer Battered Atlantic God with Fries
- STEAK FRITES\*** ..... \$29  
Grilled Pepper Flat Iron Steak with Calabrian Butter and Chimichurri.  
Served with Herbed Fries
- GRILLED CHICKEN PESTO PASTA** ..... \$26  
Rigatoni, Basil, Parmesan, Roasted Tomatoes

Sharing is encouraged! Extra share plates are complimentary. If you'd like us to split an entrée in the kitchen, a \$5 split charge applies.

# SOUPS & SALADS

fresh & TASTY

- WEEKLY SOUP** ..... \$7 Cup \$9 Bowl  
Seasonal, Chef Inspired
- Add to any Salad Chicken \$7 Shrimp \$8 Salmon \$9
- SUMMER STRAWBERRY GF** ..... \$14  
Arugula, Sweet Berries, Goat Cheese Cream, Almonds, Preserved Lemons, Balsamic Vinaigrette
- 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, Parsley, Shaved Parmesan

# 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 3<sup>50</sup>

- 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
- LOU'S SWEET AND SPICY BACON BURGER\*** ..... \$15  
White Cheddar, Arugula, Candied Fresnos, Jalapeños, Toasted Brioche
- GREEN CHILE BURGER\*** ..... \$16  
Hatch Chile Sauce, Pepperjack Cheese
- CHICAGO DOG** ..... \$13  
Yellow Mustard, Sweet Relish, Tomatoes, Onions, Dill Pickle, Pepperoncinis

## FRIDAY ONLY FISH FEATURE

**FRIDAY CATCH**  
Get our Classic Fish & Chips with a Cup of Hearty New England Clam Chowder.  
May substitute with Salmon.

**\$25**

# DESSERTS

Oh so SWEET

- HOT FUDGE SUNDAE** ..... \$15  
Chocolate and Vanilla Ice Cream, Brownie Bites, Butterscotch Sauce, Whipped Crème, Cherries, Candied Nuts, Hot Chocolate Sauce
- TRIO OF GELATO** ..... \$12  
Fresh Berries and Wafers



# Lou's World Famous PIZZAS



- SOPPRESSATA** ..... \$18  
Mozzarella, House Tomato Sauce, Oregano
- NUT'N BUT CHEESE** ..... \$17  
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- 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

MADE WITH FRESH HAND PULLED DOUGH  
SUBSTITUTE GLUTEN FREE CRUST (ADD 3<sup>50</sup>)

ADDITIONAL TOPPINGS (ADD \$2 EACH)

**MEATS**

Soppressata • Schreiner's Spicy Pork Sausage • Bacon • Chicken

**VEGGIES**

Tomatoes • Pepper/Onion Blend • Jalapeño • Olives • Mushrooms

Roasted Garlic • Banana Peppers

**EXTRAS**

Goat Cheese • Cheddar • Pesto • Pineapple

WE SERVE FINE SAUSAGE FROM SCHREINER'S.

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, 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**

**TANQUERAY.....\$11**

**EMPRESS.....\$12**

## SINGLE MALT SCOTCH

**DEWAR'S 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

**DEVILS.....\$10**

**ROXX.....\$13**

**GREY GOOSE.....\$15**

**GREY GOOSE CITRON.....\$15**

**TITO'S.....\$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**

## FAMOUS \$4 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

## LOU'S THE BOOZE

*Hand-Crafted Mocktails \$7*

### SILENT TANTRUM

Blackberries, Grape, Lime,  
Ginger Beer

### LAVENDER HAZE

Lavender Syrup,  
Mint, Lemonade

## BEER

**GOORS BANQUET.....\$6**

**GOORS LIGHT.....\$6**

**MILLER LITE.....\$6**

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

**LAGUNITAS IPA.....\$7**

**CHURCH MUSIC IPA.....\$7**

**BAD BIRDIE JUICY ALE.....\$7**

**MODELO.....\$7**

**WOW WHEAT.....\$7**

**STELLA ARTOIS.....\$7**

**N/A BEER.....\$7**

**SUN CRUISER.....\$10**

**HIGH NOON.....\$10**

### GOORS LIGHT

Pint \$7

### MICHELOB ULTRA

Pint \$7

### DOS EQUIS

Pint \$8

### FOUR PEAKS IPA

Pint \$8

### HUSS SCOTTSDALE BLONDE

Pint \$8

### HUSS PAPAGO ORANGE BLOSSOM

Pint \$8

### FIRESTONE 805

Pint \$8

### GUINNESS

Pint \$9



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