

*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

Sharing is encouraged! Extra share plates are complimentary. If you'd like us to split a dish 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



- 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 Cod with Fries
- SPICED CHICKEN TAQUITOS GF** \$15
Salsa Verde, Crème, 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
- 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

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

- STEAK TACOS** \$16
Two Tacos, Salsa Verde, Shredded Cabbage, Avocado, Corn Flour Blend Tortillas. Served with Tortilla Chips and Salsa
- FRIED FISH TACOS** \$16
Two Tacos, Tomatoes, Herbed Slaw, Grilled Tomato Salsa, Corn Flour Blend Tortillas. Served with Tortilla Chips and Salsa

FEATURED FAVES

- SPICED RED CHILI CHICKEN RICE BOWL** \$16
Avocado, Corn, Black Bean, Cilantro
- PRIME BEEF RICE BOWL** \$16
Broccolini, Shitake, Yuzu Sesame Glaze
- FRIDAY CATCH** \$25
Get our Classic Fish & Chips with a Cup of Hearty New England Clam Chowder. May substitute with Salmon. Only available on Friday



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 3⁵⁰)

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 \$4oursome 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 **LAVENDER HAZE**
Blackberries, Grape, Lime, Lavender Syrup,
Ginger Beer Mint, Lemonade

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

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
MODELO.....\$7
WOW WHEAT.....\$7
STELLA ARTOIS.....\$7
N/A BEER.....\$7
SUN CRUISER.....\$10
HIGH NOON.....\$10

IN THE CAN

ON TAP

COORS 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

