

**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	\$16
Classic Buffalo • Bourbon BBQ • Honey Hot	
FRIED CALAMARI GF	\$18
Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon, Arugula	
FRIED ZUCCHINI RINGS GF	\$15
Tomato Coulis, Fried Olives, Goat Cheese, Basil	
NACHOS	\$16
Guajillo Sauce, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, House Made Cheese Sauce	
<i>Add Green Chile Sauce \$3 Spiced Chicken \$7 Steak* \$10</i>	
ROASTED MEATBALLS	\$14
Ricotta, Bianco Tomatoes, Grated Parmesan	
<i>Add additional Meatball \$5</i>	
GUACAMOLE & SALSA GF V	\$16
Duo with Fresh Salsa Verde, House Made Tortilla Chips	
SPICED CHICKEN TAQUITOS GF	\$15
Salsa Verde, Créma, Cotija, Cilantro	



LOU'S FRENCH DIP*	\$25
Served on Toasted Noble Bread, House Au Jus and Fries with Side of Horseradish Cream	
FISH & CHIPS	\$25
Beer Battered Atlantic Cod with Fries	
STEAK FRITES*	\$31
Grilled Pepper Flat Iron Steak with Calabrian Butter and Chimichurri. Served with Herbed Fries	
GRILLED CHICKEN PESTO PASTA	\$26
Rigatoni, Basil, Parmesan	

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	\$8 Cup	\$10 Bowl
Seasonal, Chef Inspired		

Add to any Salad Chicken \$8 Shrimp \$9 Salmon \$12

BABY SPINACH AND BACON GF	\$17
Brussels Sprouts, Endive, Humbolt Fog Cheese, Pumpkin Seeds, Honey Bacon Vinaigrette	
CRAWFORD'S COBB GF	\$17
Romaine, Roasted Corn, Blue Cheese, Bacon, Cherry Tomatoes, Chopped Eggs, Avocado, Ranch Dressing	
<i>Make it Daryl's Way (Add Shrimp) \$8</i>	
SOUTHWEST CHOPPED GF	\$17
Romaine, Pickled Red Onions, Crunchy Sweet Corn, Black Beans, Cherry Tomatoes, Spiced Pumpkin Seeds, Bacon, Avocado, Tortilla Strips, Cilantro, Cotija Cheese, Chipotle Buttermilk Dressing	
TUSCAN ROMAINE	\$16
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 3⁵⁰

BIG \$\$\$ FRIED CHICKEN SANDWICH	\$18
Tomato, Lettuce, Hot Honey, Cheddar Cheese, Spicy Mayo	
ROASTED TURKEY SANDWICH	\$18
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread	
STEAKHOUSE BURGER*	\$19
Candied Bacon, Caramelized Onions, Bubbly Gruyere Cheese, Lettuce, Tomato on Toasted Brioche	
GREEN CHILE BURGER*	\$18
Hatch Chile Sauce, Pepperjack Cheese	
CHICAGO DOG	\$16
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.

\$27

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	12"	SERVES 1-2 PEOPLE
SOPPRESSATA	\$20	
Mozzarella, House Tomato Sauce, Oregano		
NUT'N BUT CHEESE	\$19	
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil		
MUSHROOM	\$22	
Mozzarella, Red Sauce, Wild Mushrooms, Thyme, Truffle, Oregano, Goat Cheese, Spinach		
MEAT LOVERS	\$24	
Mozzarella, Soppressata, Ham, Schreiner's Spicy Pork Sausage, Bacon, House Tomato Sauce, Oregano		
MARGHERITA V	\$20	
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

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

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

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 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

MODELO.....\$7

WOW WHEAT.....\$7

STELLA ARTOIS.....\$7

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

SUN CRUISER.....\$10

HIGH NOON.....\$10

COORS LIGHT

Pint \$7

MICHELOB ULTRA

Pint \$7

DOS EQUIS

Pint \$8

FOUR PEAKS IPA

Pint \$8

HUSS SCOTTSDALE BLONDE

Pint \$8

HUSS PAPAGO SEASONAL WHEAT

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**



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**