*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

CRISPY WINGS (8) *GF* $16
Served with Ranch. Choice of Classic Buffalo • Bourbon BBQ • Honey Hot
Add Blue Cheese $1

ROASTED MEATBALLS $14
Ricotta, Bianco Tomatoes, Grated Parmesan
Add additional Meatball $5

HUGE @$$ CINNAMON ROLL $10
House Made, Vanilla Cream Cheese Frosting, Piping Hot

GUACAMOLE & SALSA *GF V* $16
Duo with Fresh Salsa Verde, House Made Tortilla Chips

SALADS

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

THAI CHICKEN CRUNCH *GF* $24
Mixed Field Greens, Shredded Carrots, Shredded Cabbage, Jicama, Honey Lime Vinaigrette, Peanut Sauce

CRAWFORD'S COBB *GF* $17
Romaine, Roasted Corn, Blue Cheese, Bacon, Cherry Tomatoes, Chopped Eggs, Avocado, Ranch Dressing
Make it Daryl's Way (Add Shrimp) $9

SOUTHWEST CHOPPED *GF* $17
Romaine, Pickled Red Onions, Sweet Dry 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, Parmesan

Blind Spot BLOODY MARY $15

Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeño, Pepperjack Cube, Pepperoncini with Tajin Rim

Lou's Picks!

LOU'S FRENCH DIP* $25
Served on Toasted Noble Bread, House Au Jus and Fries with Side of Horseradish Cream

FISH & CHIPS $25
Tempura Catfish, choice of Cajun Remoulade or Tartar Sauce

SIDES

2 EGGS* $6
BACON *OR* SAUSAGE $6
BREAKFAST POTATOES $5
TOAST $4
FRUIT $6
FRIES ..... $3 *Small* $6 *Large*

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 SWEET POTATO FRIES ADD 1
SUBSTITUTE SPICY COLESLAW ADD 3
SUBSTITUTE GLUTEN-FREE BUN ON ANY BURGER 3.50

BREAKFAST SANDWICH $16
Scrambled Egg, Cheddar Cheese, Spicy Aioli, Bacon, Sausage or Ham, Grilled Country Bread, Served with Breakfast Potatoes or Fruit

STEAKHOUSE BURGER* $19
Candied Bacon, Caramelized Onions, Bubbly Gruyere Cheese, Lettuce, Tomato on Toasted Brioche

GREEN CHILE BURGER* $18
Hatch Chile Sauce, Pepperjack Cheese
Add an Egg $3

ROASTED TURKEY SANDWICH $18
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread

BIG @$$ FRIED CHICKEN SANDWICH $18
Hot Honey, Spicy Coleslaw, Cheddar Cheese

The Classics

INCLUDES A BAG OF CHIPS

CHEESEBURGER $15
PLAIN JANE HOT DOG $13
CHICKEN CAESAR WRAP $14

BREAKFAST

3 EGG OMELET $17
Country Potatoes, Toast *Add Green Chile Sauce* $3

Choose Three Items:
Ham • Bacon • Pork Sausage • Chorizo • Cheddar • Pepperjack
Mushrooms • Spinach • Onions • Peppers • Tomatoes

2 EGGS ANY STYLE* $16
Bacon or Schreiner's Sausage, Country Potatoes, Toast

HUEVOS RANCHEROS* $19
Yellow Corn Tortillas, Black Beans, Caramelized Onions, Cotija Cheese, Ranchero Sauce, Fried Egg, Pico de Gallo, Pulled Chicken

LOU'S BREAKFAST BURRITO $16
Scrambled Eggs, Peppers and Onions, Schreiner's Spicy Chorizo, Cheddar Cheese, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla
Add Green Chile Sauce $3

STEAK AND EGGS* $26
Flat Iron Steak, Two Eggs cooked over medium, Roasted Potatoes, Red Chili Sauce, Pico de Gallo

LOU'S BREAKFAST BOWL $16
Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Shreiner's Sausage, Ham, Fresh Salsa Verde, Pico de Gallo

AVOCADO TOAST* $14
Toasted Country Bread, Mint, Olive Oil, Crushed Chili Flakes, Arugula
Add Fried Egg $3

FRIED CHICKEN AND WAFFLES $18
Pearl Sugar Waffle, Chipotle Syrup, Butter, Powdered Sugar

BUTTERMILK PANCAKES $15
Maple Syrup, Seasonal Berry Compote, Whipped Cream

THE CLASSIC BENEDICT* $18
Two Poached Eggs, Spinach, Tomatoes, Smoked Ham, Hollandaise, Roasted Potatoes

ACAI BOWL $16
Sorbet, Granola, Fresh Berries, Yogurt, Kiwi, Granola, Banana Bread

Lou's World Famous PIZZAS

12" SERVES 1-2 PEOPLE

ALL PIZZAS COME WITH BASIL AND PARMESAN MADE WITH FRESH HAND PULLED DOUGH
SUBSTITUTE GLUTEN FREE CRUST (ADD 3.50)

SOPPRESSATA $20
House Bianco Sauce, Mozzarella

NUT'N BUT CHEESE $19
House Bianco Sauce, Mozzarella, EVOO

MEAT LOVERS $24
House Bianco Sauce, Mozzarella, Pepperoni, Ham, Schreiner's Spicy Pork Sausage, Bacon

MARGHERITA *V* $20
House Bianco Sauce, Mozzarella, Pesto Marinated Tomatoes, Olive Oil

THE BEST D@MN BREAKFAST PIZZA $22
Cheddar Cheese, Bacon, Ham, Potatoes, Red Sauce, Eggs, Green Onions

ADDITIONAL TOPPINGS (ADD $2 EACH)

MEATS: *Soppressata • Schreiner's Spicy Pork Sausage • Bacon*

VEGGIES: *Tomatoes • Pepper/Onion Blend • Jalapeño • Olives Mushrooms • Roasted Garlic • Red Onion*

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 eight or more. ***GF*** *Gluten-Friendly item* ***V*** *Vegetarian item* *2.5% P206 fee will be added to all purchases.*

Lou's Customs & Vintage Rides $15

MULE ON ROXX *(CHOOSE ONE)*
(Made with locally owned Roxx Vodka)
Huckleberry • Strawberry Mint • Jalapeño Tequila • Chambord Float *(add $2)*

ESPRESSO MARTINI
Santan Vodka, Espresso, Maple Simple

1967 MOJITO
Rum, Coconut Milk, Coconut Water, Lime, Strawberry Syrup, Mint, Soda

LOU'S SPRITZES *(CHOOSE ONE)*
Hugo • Aperol • Limoncello • Empress Lavender • Roxx Berry Mint

THE MIDNIGHT PIG
Bacon-Washed Bourbon, Nonino Amaro, Black Walnut Bitters, Cherry, Candied Bacon

CITRUS & CONSEQUENCES
Empress Gin, Grapefruit, Aperol, Lime, Simple

FULL-BLOWN TANTRUM
Mezcal, Blackberries, Grape, Lime, Ginger Beer

R&B OLD FASHIONED
High West Rye, Brandy, Bada Bing Cherries, Orange Bitters, Black Walnut Bitters, Simple

JALAPEÑO BUSINESS
Jalapeño Tequila, Grapefruit, Lime, Club Soda
Sub Mezcal $2

SUNSET SANGRIA
Brandy, Fireball, Triple Sec, Peach and Mango Purée, Pineapple, Orange Juice topped with Red or White Wine

LOU'S BAR & GRILL

Spirits

VODKA
DEVILS $10
GREY GOOSE $15
ROXX $13
TITO'S $13

GIN
EMPRESS $12
HENDRICKS $13
NEW AMSTERDAM $10
TANQUERAY $11

RUM
BACARDI SUPERIOR $12
CAPTAIN MORGAN SPICED $12
CRUZAN $10
CRUZAN COCONUT $10
GOSLING'S DARK $11

AGAVE
CASAMIGOS BLANCO $15
CASAMIGOS REPOSADO $17
CASAMIGOS ANEJO $19
DEL MAGUEY VIDA MEZCAL $11
DON JULIO BLANCO $13
DON JULIO 1942 EXTRA ANEJO $35
MI CAMPO BLANCO $10
MI CAMPO REPOSADO $12

WHISKEY
BULLEIT BOURBON $12
BULLEIT RYE $12
CROWN ROYAL CANADIAN $12
DEWARS WHITE LABEL SCOTCH $10
EVAN WILLIAMS BOURBON $10
HIGH WEST DOUBLE RYE $13
JACK DANIELS SOUR MASH $12
JAMESON IRISH $12
JIM BEAM BOURBON $11
MACALLAN 12 YEAR SCOTCH $15
MAKERS MARK BOURBON $12
WOODFORD RESERVE BOURBON $13
WOODFORD RESERVE RYE $13

Beer

IN THE CAN
COORS BANQUET $6
COORS LIGHT $6
MILLER LITE $6
FOUR PEAKS KILT LIFTER $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

ON TAP
COORS LIGHT ..... $7 Pint
MICHELOB ULTRA ..... $7 Pint
DOS EQUIS ..... $8 Pint
FOUR PEAKS IPA ..... $8 Pint
HUSS SCOTTSDALE BLONDE ..... $8 Pint
HUSS PAPAGO SEASONAL WHEAT ..... $8 Pint
FIRESTONE 805 ..... $8 Pint
GUINNESS ..... $9 Pint

Frozen Evie-Rita $13
Tequila, Agave, Lime

Add Prickly Pear $2 · Add Grand Marnier $5 · Add Campari $4
Add Jalapeño $2 · Add Aperol $4 · Add Chambord $4

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

Lou's the Booze

Hand-Crafted Mocktails $7

SILENT TANTRUM
Blackberries, Grape, Lime, Ginger Beer

LAVENDER HAZE
Lavender Syrup, Mint, Lemonade

1967 NO-JITO
Coconut Milk, Coconut Water, Mint, Strawberry, Soda

Wine
straight outta THE CELLAR

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

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