*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
Served with Ranch. Choice of Classic Buffalo • Bourbon BBQ • Honey Hot
Add Blue Cheese $1

FRIED CALAMARI *GF* $18
Rice Flour, Spicy Aioli, Lemon, Arugula

FRIED ARTICHOKE HEARTS *GF* $17
Red Bell Peppers, Brussels Sprouts and Lemon Aioli

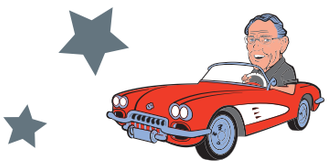
NACHOS $16
Guajillo Sauce, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, House Made Cheese Sauce
Add Green Chile Sauce $3 *Spiced Chicken* $7 *Steak** $10

ROASTED MEATBALLS $14
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, Créma, Cotija, Cilantro

ROASTED GARLIC BACON CHEESY BREAD $16
Bianco Tomato Soup



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

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

BOWL OF CHILI $11
Cheese, Sour Cream, Onions. Served with Green Chile Corn Bread

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

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

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

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

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

HOMEMADE MEATBALL SUB $19
Giardiniera, Mozzarella, Parmesan on Sesame 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 on Sesame Seed Bun

FRIDAY ONLY FISH FEATURE

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

$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

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

SOPPRESSATA $20
House Bianco Tomato Sauce, Mozzarella

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

MUSHROOM $22
House Bianco Tomato Sauce, Mozzarella, Wild Mushrooms, Truffle, Goat Cheese, Spinach

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

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

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 • 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% P2O6 fee will be added to all purchases.*

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*

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

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

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

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

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
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

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

LOU'S BAR & GRILL

WE PROUDLY SERVE PEPSI PRODUCTS