

STARTERS & SALADS

- CHILI** \$6 *Cup* \$10 *Bowl*
Served with a Green Chili and Cheddar Corn Bread Muffin
- DAILY SOUP** \$4 *Cup* \$8 *Bowl*
Seasonal, Chef Inspired
- CRAWFORD'S COBB SALAD** \$12
Romaine, Roasted Corn, Blue Cheese, Cherry Tomatoes, Egg, Avocado, Chives
Make it Daryl's Way (Add Shrimp) \$6 Add Chicken \$5 Add Salmon \$6
-  **LOU'S WEDGE** \$14
Iceberg Lettuce, Blue Cheese, Pork Belly, Cherry Tomatoes, Pickled Shallots, Herbs, Grilled Squash
- GREEK SALAD** \$12
Cucumbers, Olives, Capers, Red Onion, Arugula, Yogurt Dressing, Cherry Tomatoes, Feta, Oregano, Basil, Parsley
Add Chicken \$5 Add Shrimp \$6 Add Salmon \$6
- CLASSIC CAESAR** \$11
Romaine Lettuce, Olive Oil Toasted Pullman Bread, Parmesan Cheese, House Caesar Dressing
Add Chicken \$5 Add Shrimp \$6 Add Salmon \$6
- TEA BRINED WINGS**..... \$12 (8) \$17 (16) \$23 (24)
Mild, Hot, Honey Hot, Maple Sriracha
- CALAMARI** \$14
Fresh Squid, Cornmeal, Jalapeño, Zucchini, Lemon, Tarragon Aioli
- FRIED BRUSSELS SPROUTS** \$11
Bacon Jam, Lemon

BETWEEN BREAD

with a
SIDE

ITEMS BELOW COME WITH CHOICE OF CHIPS OR FRIES
SUBSTITUTE FRESH VEGGIES OR SIDE SALAD ADD 3

-  **PORK BELLY CUBANO PANINI** \$13
Dijonaise, Grilled Ham, Swiss Cheese, Pickles, Bolio
- FLAT TOP BURGER*** \$10
Griddled Patty, Lettuce, Tomato, Onions, Cheddar Cheese, Mayo
Add a Patty \$6
- HUNG OUT TO DRY BURGER*** \$16
Fried Egg, Bacon, Swiss Cheese, Dijonaise, English Muffin
- FRIED CHICKEN SANDWICH** \$14
Pickle Brined Chicken, Honey Butter Sauce, Brioche Bun
- ITALIAN MOZZARELLA PANINI** \$14
Basil Pesto, Tomatoes, Garlic Aioli, Prosciutto, Focaccia

world famous 12" PIZZAS

- PEPPERONI**..... \$14
Mozzarella, House Tomato Sauce, Fresh Oregano

ADDITIONAL TOPPINGS (ADD \$2 EACH)

- MEATS:** Pepperoni • Sausage • Spicy Chicken Sausage • Bacon • Meatball • Pork Belly • Chicken • Salami • Prosciutto
VEGGIES: Tomatoes • Peppers • Habanero • Jalapeño • Olives • Artichokes • Spinach • Arugula • Mushrooms • Red Onion • Roasted Garlic
EXTRAS: Goat Cheese • Cheddar • Pesto • Gluten Free Crust

BREAKFAST

oh so

GOOD

- 2 EGGS ANY STYLE*** \$10
Bacon or Sausage Links, Breakfast Potatoes, Toast
- 3 EGG OMELET** \$13
Breakfast Potatoes, Sour Cream Garnish, Toast
Choose Three Items:
Ham • Bacon • Pork Sausage • Chorizo • Aged Cheddar • Pepperjack
Mushrooms • Spinach • Onions • Bell Peppers • Tomatoes
- THE RED EYE*** \$14
Poached Eggs, Red Eye Sausage Gravy, Breakfast Potatoes
- EGGS BENEDICT*** \$14
Poached Eggs, Hollandaise, English Muffin
- CRAB CAKE BENEDICT*** \$16
Poached Eggs, Hollandaise, Fines Herbs
- BREAKFAST SAMMY** \$8
Munster Cheese, Horseradish Aioli, Scrambled Egg, English Muffin, choice of Fruit or Potatoes
Add Bacon, Sausage or Ham \$4
-  **BREAKFAST TACOS**..... \$13
Flour Blend Tortilla, Pork Belly, Scrambled Eggs, Cheddar, Smoked Salsa, choice of Fruit or Potatoes

- LOU'S BREAKFAST BURRITO**..... \$14
Scrambled Eggs, Chorizo Sausage, Jalapeños, Onions, Cheddar Cheese, Potatoes, Flour or Whole Wheat Tortilla, smothered with Green Chili Salsa

-  **AVOCADO TOAST*** \$13
Pork Belly, Cherry Tomatoes, Egg Any Style, Focaccia
- CINNAMON FRENCH TOAST** \$12
Apple Compote, Maple Syrup
- BREAKFAST PIZZA**..... \$18
Feeds 2-4, Onions, Chorizo, Bacon, Cheddar, Eggs, Peppers



Morning
Libations



- BLIND SPOT BLOODY MARY**..... \$15
Vodka, Bloody Mary Mix, Pickle, Pepperoncini, Olives, House Made Meatball
- MIMOSA**..... \$8
Add Prickly Pear \$2 Add Mango \$2
Add Blueberry \$2 Add Peach Simple \$2

-  **PORK BELLY TACOS**..... \$14
Blend Tortilla, Pineapple Pico, Cilantro, Chipotle Aioli, Side of Beans
- CHICKEN TINGA TACOS**..... \$13
Flour Blend Tortilla, Crema, Cotija, Slaw, Side of Beans

- NUT'N BUT CHEESE** \$13
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- MEDITERRANEAN VEGGIE** \$16
Mozzarella, Artichokes, Olives, Red Onion, Spinach, Goat Cheese, Fire Roasted Tomatoes, Pesto

LOU'S CUSTOMS & VINTAGE RIDES

SMOOTH RYEDE \$12
High West Double Rye, Blackberries, Rosemary Simple, Lemon Juice

FALLING FOR SANGRIA..... \$10
Dreaming Tree Pinot Noir, ask your Server for Current Flavor

A PACK OF MULES (CHOOSE ONE)... \$10
Blueberry Cucumber • Strawberry Mint Jalapeño Tequila

MACHO MOJITO \$12
Cruzan Rum, Mint, Simple, Beer Float

FROZEN EVIE-RITA..... \$8
Tequila, Agave, Lime
Add Prickly Pear \$2 Add Mango \$2
Add Blueberry \$2 Add Jalapeño \$2
Add Rose Float \$4

R&B OLD FASHIONED \$12
Rye, Brandy, Bada Bing Cherries, Orange Bitters, Black Walnut Bitters, Demerara Simple

1945 LONG ISLAND..... \$11
Black Tea Infused Vodka-Gin-Rum-Tequila, Lemon Juice, Peach Simple, Black Iced Tea

POM POWERTRAIN \$10
POM Juice, Lime Juice, Simple, Tequila, Club Soda, Muddled Rosemary

CUSTOM G&T TOP..... \$11
Botanist Gin, Fever Tree Tonic, choose your Flavor - Cucumber Simple • Blueberry Simple Prickly Pear • POM Juice

PIMM'S CUP \$10
Pimm's NO. 1, Cucumber, Lemon, Orange, Mint, Fever Tree Ginger Ale

↳ SPIRITS ◀

GIN

NEW AMSTERDAM..... \$7
HENDRICKS..... \$12
BOTANIST \$12
TANQUERAY \$10
SIPSMITH V.J.O.P...... \$10

SINGLE MALT SCOTCH

MACALLAN 12 YEAR..... \$14
DEWARS WHITE LABEL..... \$7

BOURBON

BULLEIT \$10
NOB CREEK \$11
MAKERS MARK..... \$10
WOODFORD..... \$11

RYE

BULLEIT \$10
HIGH WEST DOUBLE RYE..... \$12
WOODFORD..... \$12

BRANDY & COGNAC

SACRED BOND BRANDY..... \$7
COURVOISSIER VSOP \$12

AMERICAN BLENDED

JACK DANIELS..... \$8

IRISH & CANADIAN WHISKEY

CROWN \$10
JAMESON \$9

VODKA

SVEDKA \$7
GREY GOOSE \$14
GREY GOOSE CITRON \$14
TITO'S..... \$9
EFFEN CUCUMBER..... \$8

AGAVE

DON JULIO BLANCO \$11
CASA AMIGOS BLANCO..... \$12
CASAMIGOS ANEJO \$14
FORTALEZA ANEJO..... \$14
DON JULIO 1942..... \$25
DEL MAGUEY VIDA..... \$10
MI CAMPO..... \$7

RUM

CRUZAN \$7
GOSLING'S \$8
CAPTAIN MORGAN..... \$9
BACARDI SUPERIOR..... \$9



BEER

for what
ALES YA



IN THE CAN

BUDWEISER..... \$4
COORS LIGHT..... \$4
MILLER LITE..... \$4
PAPAGO ORANGE BLOSSOM..... \$6
COPPER STATE IPA \$6
SIERRA NEVADA HAZY IPA..... \$6
GUINNESS..... \$6
CORONA \$6
HEINEKEN \$6
O'DOUL'S..... \$4
TRULY HARD SELTZER..... \$7

ON TAP

BUD LIGHT
Pint \$4 48 oz Pitcher \$11
MICHELOB ULTRA
Pint \$4 48 oz Pitcher \$11
FOUR PEAKS KILT LIFTER
Pint \$6 48 oz Pitcher \$17
FOUR PEAKS HOP KNOT
Pint \$6 48 oz Pitcher \$17
FOUR PEAKS SEASONAL
Pint \$6 48 oz Pitcher \$17
HARD SELTZER
Pint \$7 48 oz Pitcher \$20
FIRESTONE 805
Pint \$6 48 oz Pitcher \$17

straight outta
THE CELLAR

WINE

WHITES & SPARKLING

MEIOMI CHARDONNAY
Glass \$10 Bottle \$40
KIM CRAWFORD SAUVIGNON BLANC
Glass \$10 Bottle \$40
BAND OF ROSES ROSÉ
Glass \$9 Bottle \$35
RUFFINO PINOT GRIGIO
Glass \$9 Bottle \$35
RUFFINO PROSECCO
Glass \$9 Bottle \$35

REDS & BLENDS

DREAMING TREE PINOT NOIR
Glass \$9 Bottle \$40
TOM GORE CABERNET
Glass \$10 Bottle \$40
THE VELVET DEVIL MERLOT
Glass \$8 Bottle \$35
SPOKEN BARREL RED BLEND
Glass \$12 Bottle \$55