

SHAREABLES

crave, eat
REPEAT

- HOUSE BATTERED CHEESE CURDS**..... \$12
Chipotle Aioli
- HUMMUS**..... \$13
Crudité, House Flatbread
- 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
- LBG NACHOS**..... \$16
Chicken Tinga, Crema, Pickled Peppers, House Queso, Red Onion, Cherry Tomatoes, Roasted Corn, Beans, Chili, Shredded Lettuce, Smoked Salsa
- MEATBALLS AND POLENTA**..... \$12
Creamy Polenta, San Marzano Tomatoes
- QUESADILLA**..... \$12
Chicken Tinga, Queso, Caramelized Onions, Smoked Salsa
- CHIPS & DIP**..... \$11
Tomato, House Queso
- ANDOUILLE SAUSAGE**..... \$10
Whole Grain Mustard, Apple Compote

SOUPS & SALADS

green &
TASTY

- 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*

BETWEEN BREAD

with a
SIDE

ITEMS BELOW COME WITH CHOICE OF CHIPS OR FRIES
SUBSTITUTE FRESH VEGGIES OR SIDE SALAD ADD 2

- FAT A*\$ BURGER***..... \$16
Beer Braised Onions, American Cheese, Pork Belly, Fried Egg, Garlic Aioli (*Nap not included*)
- FRENCH DIP**..... \$21
House Made Prime Rib, Horseradish Crema, Bolio
- FRIED CHICKEN SANDWICH**..... \$14
Pickle Brined Chicken, Honey Butter Sauce, Brioche Bun
- HOT AS "H" BURGER***..... \$15
Pickled Habaneros, Onion Jam, Cheddar, Arugula, Chipotle Aioli

TACOS

need we say
MORE?

COMES WITH SIDE
OF BEANS

- BAJA FISH**..... \$15
Flour Blend Tortilla, Choice of Beer Battered or Pan Seared Fish, Slaw, Crema
- PORK BELLY**..... \$14
Flour Blend Tortilla, Pineapple Pico, Cilantro, Chipotle Aioli
- HANGER STEAK***..... \$14
Flour Blend Tortilla, Mezcal and Cilantro Marinade, Cotija, Slaw, Crema
- CHICKEN TINGA**..... \$13
Flour Blend Tortilla, Crema, Cotija, Slaw

ENTRÉES

just for you!

- LOU'S CHICKEN POT PIE**..... \$16
Traditional Filling (*Lou's Way*), Puff Pastry
- SALMON PANZANELLA**..... \$22
Heirloom Tomatoes, Cucumbers, Fresh Herbs, Olives, Capers, Extra Virgin Olive Oil, Lemon Juice, Country Bread Croutons, Pesto
- STEAK & POTATOES***..... \$21
Hanger Steak, Corn Puree, Whipped Potatoes, Chef's Seasonal Veggies
- FALL VEGETABLE RISOTTO**..... \$17
Parmesan, Truffle Salt, Seasonal Veggies



FISH & CHIPS

Beer Battered Fish, Fries

\$16 it's the best!

world famous 12" PIZZAS

- PEPPERONI**..... \$14
Mozzarella, House Tomato Sauce, Fresh Oregano
- NUT'N BUT CHEESE**..... \$13
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- SHROOMS**..... \$15
Mozzarella, Wild & Domestic Mushrooms, Roasted Garlic Cloves, Caramelized Onions, Truffle Oil, Four Cheeses, House Tomato Sauce

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

- MOZZARELLA PROSCIUTTO**..... \$18
Mozzarella, Prosciutto, Pesto, House Tomato Sauce, Basil
- MEDITERRANEAN VEGGIE**..... \$16
Mozzarella, Artichokes, Olives, Red Onion, Spinach, Goat Cheese, Fire Roasted Tomatoes, Pesto
- MEATBALL**..... \$15
Mozzarella, Meatballs, Roasted Garlic, Bell Peppers, Mushrooms, House Tomato Sauce, Oregano
- MEAT LOVERS**..... \$19
Mozzarella, Salami, Pepperoni, Pork Belly, Bacon, House Tomato Sauce

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	
<i>Add Prickly Pear \$2 Add Mango \$2</i>	
<i>Add Blueberry \$2 Add Jalapeño \$2</i>	
<i>Add Rose Float \$4</i>	
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
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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	