

# 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, Jalapeno, Zucchini, Lemon, Tarragon Aioli
- FRIED BRUSSELS SPROUTS**..... **\$11**  
Bacon Jam, Lemon
- LBG NACHOS**..... **\$16**  
Chicken Tinga, Crema, Pickled Peppers, House Queso, Red Onion, 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*



**FISH & CHIPS** **\$16** *it's the best!*  
Beer Battered Fish, Fries

# 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

# 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

- ITALIAN MOZZARELLA PANINI**..... **\$14**  
Basil Pesto, Tomatoes, Garlic Aioli, Prosciutto, Focaccia
- CRAZY BLT PANINI**..... **\$12**  
Bacon, Avocado, Brie Cheese, Tomato, Lettuce, Garlic Aioli, Focaccia
- TURKEY CLUB PANINI**..... **\$13**  
Bacon, Arugula, Onion, Tomato, Garlic Aioli, Focaccia
- FRIED CHICKEN SANDWICH**..... **\$14**  
Pickle Brined Chicken, Honey Butter Sauce, Brioche Bun
- N.Y. STRAW SANDWICH**..... **\$13**  
Pastrami, Cole Slaw, Swiss, 1,000 Island, Rye Bread
- FRENCH DIP**..... **\$18**  
House Made Prime Rib, Horseradish Crema, Bolio

 **PATTY MELT\***..... **\$13**  
Swiss, Caramelized Onions, Rye Bread

**FLAT TOP BURGER\***..... **\$10**  
Griddled Patty, Lettuce, Tomato, Onions, Cheddar Cheese, Mayo

**BURGERS & DOGS**

*Add a Patty \$6*  
**HOT AS "H" BURGER\***..... **\$15**

Pickled Habaneros, Onion Jam, Cheddar, Arugula, Chipotle Aioli  
 **FAT A\*\$ BURGER\***..... **\$16**

Beer Braised Onions, American Cheese, Pork Belly, Fried Egg, Aioli (*Nap not included*)

**HUNG OUT TO DRY BURGER\***..... **\$16**  
Fried Egg, Bacon, Swiss Cheese, Dijonaise, English Muffin

**PLAIN JANE DOG**..... **\$11**  
All Beef Dog, Mustard, Ketchup

*Add Chili \$2*  
**CAROLINA DOG**..... **\$13**  
Yellow Mustard, topped with a Mound of Cole Slaw and Chili

# 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

**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

<b>SMOOTH RYEDE</b> .....	<b>\$12</b>
High West Double Rye, Blackberries, Rosemary Simple, Lemon Juice	
<b>FALLING FOR SANGRIA</b> .....	<b>\$10</b>
Dreaming Tree Pinot Noir, ask your Server for Current Flavor	
<b>A PACK OF MULES (CHOOSE ONE)</b> ...	<b>\$10</b>
Blueberry Cucumber • Strawberry Mint Jalapeño Tequila	
<b>MACHO MOJITO</b> .....	<b>\$12</b>
Cruzan Rum, Mint, Simple, Beer Float	
<b>FROZEN EVIE-RITA</b> .....	<b>\$8</b>
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>	
<b>R&amp;B OLD FASHIONED</b> .....	<b>\$12</b>
Rye, Brandy, Bada Bing Cherries, Orange Bitters, Black Walnut Bitters, Demerara Simple	
<b>1945 LONG ISLAND</b> .....	<b>\$11</b>
Black Tea Infused Vodka-Gin-Rum-Tequila, Lemon Juice, Peach Simple, Black Iced Tea	
<b>POM POWERTRAIN</b> .....	<b>\$10</b>
POM Juice, Lime Juice, Simple, Tequila, Club Soda, Muddled Rosemary	
<b>CUSTOM G&amp;T TOP</b> .....	<b>\$11</b>
Botanist Gin, Fever Tree Tonic, choose your Flavor - Cucumber Simple • Blueberry Simple Prickly Pear • POM Juice	
<b>PIMM'S CUP</b> .....	<b>\$10</b>
Pimm's NO. 1, Cucumber, Lemon, Orange, Mint, Fever Tree Ginger Ale	

# ↳ SPIRITS ◀

## GIN

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

## SINGLE MALT SCOTCH

<b>MACALLAN 12 YEAR</b> .....	<b>\$14</b>
<b>DEWARS WHITE LABEL</b> .....	<b>\$7</b>

## BOURBON

<b>BULLEIT</b> .....	<b>\$10</b>
<b>KNOB CREEK</b> .....	<b>\$11</b>
<b>MAKERS MARK</b> .....	<b>\$10</b>
<b>WOODFORD</b> .....	<b>\$11</b>

## RYE

<b>BULLEIT</b> .....	<b>\$10</b>
<b>HIGH WEST DOUBLE RYE</b> .....	<b>\$12</b>
<b>WOODFORD</b> .....	<b>\$12</b>

## BRANDY & COGNAC

<b>SACRED BOND BRANDY</b> .....	<b>\$7</b>
<b>COURVOISSIER VSOP</b> .....	<b>\$12</b>

## AMERICAN BLENDED

<b>JACK DANIELS</b> .....	<b>\$8</b>
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## IRISH & CANADIAN WHISKEY

<b>CROWN</b> .....	<b>\$10</b>
<b>JAMESON</b> .....	<b>\$9</b>

## VODKA

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

## AGAVE

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

## RUM

<b>CRUZAN</b> .....	<b>\$7</b>
<b>GOSLING'S</b> .....	<b>\$8</b>
<b>CAPTAIN MORGAN</b> .....	<b>\$9</b>
<b>BACARDI SUPERIOR</b> .....	<b>\$9</b>



## BEER

for what  
ALES YA



### IN THE CAN

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

### ON TAP

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

straight outta  
THE CELLAR

## WINE

### WHITES & SPARKLING

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

### REDS & BLENDS

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