

STARTERS

- CRISPY WINGS (8) GF** \$13
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- SHRIMP CEVICHE GF** \$17
Citrus Marinade, Coriander, Cucumber, Shaved Red Onion, Avocado, Pico de Gallo, Blue Corn Tostada
- HUGE @\$\$ CINNAMON ROLL** \$10
House Made, Vanilla Cream Cheese Frosting, Piping Hot
- GUACAMOLE & SALSA** \$16
Duo with Fresh Salsa Verde, House Made Chips

SALADS

- Add to any Salad Chicken \$5 Shrimp \$6 Salmon \$8 Steak \$8*
- CRAWFORD'S COBB GF** \$15
Romaine, Roasted Corn, Blue Cheese, Bacon, Cherry Tomatoes, Chopped Eggs, Avocado, Ranch Dressing
Make it Daryl's Way (Add Shrimp) \$6
 - SOUTHWEST CHOPPED GF** \$15
Romaine, Pickled Red Onions, Roasted Corn, Black Beans, Cherry Tomatoes, Spiced Pumpkin Seeds, Bacon, Avocado, Tortilla Strips, Cilantro, Cotija Cheese, Chipotle Buttermilk Dressing
 - TUSCAN ROMAINE** \$14
Romaine, Grana Aioli, Garlic Breadcrumbs, Chopped Egg, Parsley, Shaved Parmesan
 - STRAWBERRIES & SPINACH GF** \$15
Champagne Dressing, Goat Cheese, Pistachios, Pickled Red Onions, Mint, Cucumber

Lou's Picks!

- LOU'S FRENCH DIP** \$23
Sliced per order Roasted Prime Rib on a Toasted Hoagie served with House Made Au Jus and Creamy Horseradish. Comes with choice of Chips, Fries or Side Salad
- FISH & CHIPS** \$18
Battered Fish, Fries, Coleslaw

BETWEEN BREAD

with a SIDE

ITEMS BELOW COME WITH CHOICE OF CHIPS, FRIES OR SIDE SALAD
 SUBSTITUTE FRESH VEGGIES ADD 4 SUBSTITUTE SWEET POTATO FRIES ADD 1
 SUBSTITUTE COLESLAW ADD 3
 SUBSTITUTE GLUTEN-FREE BUN ON ANY BURGER 3⁵⁰

- BREAKFAST SANDWICH** \$14
Egg, Cheddar, Spicy Aioli, Bacon, Sausage or Ham, Grilled Country Bread, Served with Breakfast Potatoes or Fruit
- MUNI BURGER*** \$15
Lettuce, Tomato, Onion, Cheddar, Brioche Bun
Add a Patty \$6 Bacon \$2 Guac \$2
- GREEN CHILE BURGER*** \$15
Hatch Chile Sauce, Pepperjack Cheese
Add an Egg \$3
- ROASTED TURKEY SANDWICH** \$17
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread
- BIG @\$\$ FRIED CHICKEN SANDWICH** \$16
Tomato, Lettuce, Hot Honey, Cheddar Cheese, Spicy Mayo

★ Blind Spot BLOODY MARY \$15 ★

Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeño, Pepperjack Cube, Pickled Carrot with Tajin Rim
 ADD SOME HEAT WITH JALAPEÑO TEQUILA FOR \$1

→ SIDES ←

- 2 EGGS....\$4
- LOU'S "BURNT" BACON....\$4
- BACON OR SAUSAGE....\$4
- BREAKFAST POTATOES....\$4
- TOAST....\$2
- FRUIT....\$3
- FRIES....\$3 Small \$6 Large

B R E A K F A S T

- 2 EGGS ANY STYLE*** \$13
Bacon or Sausage, Country Potatoes, Toast
- 3 EGG OMELET** \$14
Country Potatoes, Toast *Add Green Chili Sauce \$3*
Choose Three Items:
Ham • Bacon • Pork Sausage • Chorizo • Cheddar • Pepperjack
Mushrooms • Spinach • Onions • Peppers • Tomatoes
- STEAK SKILLET*** \$22
Spiced Skirt Steak, Potatoes, Peppers and Onions, Eggs any style, Cotija Cheese, Cilantro, Mushrooms, Fresh Salsa Verde

- HUEVOS RANCHEROS*** \$15
Blue Corn Tortillas, Black Beans, Caramelized Onions, Cotija Cheese, Ranchero Sauce, Fried Egg, Pico de Gallo, Pulled Chicken
- CHILAQUILES*** \$17
Two Eggs Any Style, Guajillo Sauce, Tortilla Chips, Pepperjack and Oaxaca Cheese Blend, Lime Crema, Pico de Gallo, Cotija Cheese, Corn, Black Beans
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
- LOU'S BREAKFAST BURRITO** \$14
Scrambled Eggs, Peppers and Onions, Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla
Add Green Chili Sauce \$3

- BREAKFAST BOWL** \$15
Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Sausage, Ham, Salsa Verde
- AVOCADO TOAST*** \$13
Toasted Country Bread, Mint, Olive Oil, Crushed Chili Flakes, Arugula
Add Egg \$3 Smoked Salmon \$5
- FRIED CHICKEN AND WAFFLES** \$15
Chipotle Syrup, Butter, Powdered Sugar
- BUTTERMILK PANCAKES** \$14
Maple Syrup, Seasonal Berry Compote, Whipped Cream
- STEEL-CUT OATMEAL** \$12
Fresh Berries, Milk, Brown Sugar

- SMOKED SALMON BENEDICT*** \$22
Two Poached Eggs, Spinach, Hollandaise
- THE CLASSIC BENEDICT*** \$18
Two Poached Eggs, Spinach, Tomatoes, Smoked Ham, Hollandaise
- BISCUITS & GRAVY*** \$15
House Made Biscuits, Poached Eggs, Chorizo Gravy
Add Fried Chicken \$7
- ACAI BOWL** \$14
Sorbet, Granola, Fresh Berries, Whipped Peannut Butter
- BREAKFAST TACOS** \$15
House Made Chicken Chorizo, Cheddar Cheese, Scrambled Eggs, Pico de Gallo, Cilantro, Salsa, Corn Flour Blend Tortilla. Served with Chips

Lou's World Famous 14" PIZZAS

SUBSTITUTE GLUTEN FREE CRUST (ADD 3⁵⁰)
 DAIRY FREE VEGAN CHEESE (ADD 3⁵⁰)

- PEPPERONI** \$18
Mozzarella, House Tomato Sauce, Fresh Oregano
- NUT'N BUT CHEESE** \$17
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- MEAT LOVERS** \$22
Mozzarella, Pepperoni, Ham, Sausage, Bacon, House Tomato Sauce, Oregano
- MARGHERITA V** \$18
Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil
- CHORIZO PIZZA** \$21
Jack & Oaxaca Cheese Blend, Chile Verde Sauce, House Made Chorizo, Roasted Peppers, Crema, Guajillo, Cilantro
- THE BEST D@MN BREAKFAST PIZZA** \$21
Cheddar Cheese, Bacon, Ham, Potatoes, White Sauce, Eggs, Green Onions

ADDITIONAL TOPPINGS (ADD \$2 EACH)

MEATS: Pepperoni • Sausage • Bacon • Chicken
VEGGIES: Tomatoes • Peppers • Jalapeño • Olives • Mushrooms
 Red Onion • Roasted Garlic
EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple • Banana Peppers

*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.
 20% gratuity will be added to parties of six or more. GF Gluten-Friendly item V Vegetarian item 2.5% P206 fee will be added to all purchases.

LOU'S CUSTOMS & VINTAGE RIDES

1967 MOJITO	\$14
Cruzan Rum, Coconut Milk, Coconut Water, Mint, Strawberry, Soda, Simple Syrup	
STREGA SPRITZ	\$15
Strega Herbal Liqueur, Mint, Lemon, Prosecco	
<i>*Upon availability</i>	
ROYAL HAWAIIAN	\$14
Empress Gin, Pineapple Juice, Lemon, Orgeat	
PINK PANTHER	\$14
Tequila, Aperol, St. Germain, Lemon Juice, Orange Bitters	
R&B OLD FASHIONED	\$14
High West Rye, Brandy, Bada Bing Cherries, Orange Bitters, Black Walnut Bitters, Demerara, Simple	
FROZEN EVIE-RITA	\$12
Tequila, Agave, Lime	
Add Prickly Pear \$2 Add Grand Marnier \$5	
Add Campari \$4 Add Jalapeño \$2	
Add Aperol \$4 Add Chambord \$4	
JALAPEÑO BUSINESS	\$14
Jalapeño Tequila, Grapefruit, Lime, Club Soda	
Sub Mezcal \$2	
WILD MULES (CHOOSE ONE)	\$14
<i>(Made with house vodka or house infused tequila)</i>	
Blueberry Cucumber • Strawberry Mint	
Jalapeño Tequila • Chambord Float <i>(add \$2)</i>	
SUNSET SANGRIA	\$14
Brandy, Fireball, Triple Sec, Peach and Mango Puree, Pineapple, Orange and Apple Juice topped with Red or White Wine	
TROON MANHATTAN	\$15
Troon Specialty Barrel Aged Makers Mark, Sweet Vermouth, Angostura Bitters, Bada Bing Cherry	

GIN	
NEW AMSTERDAM.....	\$10
HENDRICKS.....	\$13
BOTANIST.....	\$13
TANQUERAY.....	\$11
EMPRESS.....	\$12

SINGLE MALT SCOTCH	
MACALLAN 12 YEAR.....	\$15
DEWAR'S WHITE LABEL.....	\$10
GLENLIVET 12 YEAR.....	\$13

BOURBON	
BULLEIT.....	\$12
KNOB CREEK.....	\$13
MAKERS MARK.....	\$12
WOODFORD RESERVE.....	\$13
EVAN WILLIAMS.....	\$10
JIM BEAM.....	\$11

RYE	
BULLEIT.....	\$12
HIGH WEST DOUBLE RYE.....	\$13
WOODFORD RESERVE.....	\$13

SPIRITS

BRANDY & COGNAC	
SACRED BOND BRANDY.....	\$8
COURVOISSIER VSOP.....	\$13

AMERICAN BLENDED	
JACK DANIELS.....	\$12

IRISH & CANADIAN WHISKEY	
CROWN ROYAL.....	\$12
JAMESON.....	\$12

VODKA	
SVEDKA.....	\$10
GREY GOOSE.....	\$15
GREY GOOSE CITRON.....	\$15
TITO'S.....	\$13
EFFEN CUCUMBER.....	\$11

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

RUM	
CRUZAN.....	\$10
CRUZAN COCONUT.....	\$10
GOSLING'S.....	\$11
CAPTAIN MORGAN.....	\$12
BACARDI SUPERIOR.....	\$12

BEER

ON TAP	
COORS LIGHT.....	\$7 Pint
MICHELOB ULTRA.....	\$7 Pint
DOS EQUIS.....	\$8 Pint
LOC-ALE TOASTED AMBER.....	\$8 Pint
FOUR PEAKS IPA.....	\$8 Pint
HUSS BREWING SCOTTSDALE BLONDE.....	\$8 Pint
MANGO CART.....	\$8 Pint
FIRESTONE 805.....	\$8 Pint

IN THE CAN	
COORS BANQUET.....	\$6
COORS LIGHT.....	\$6
MILLER LITE.....	\$6
BUD LIGHT.....	\$6
LAGUNITAS IPA.....	\$7
CHURCH MUSIC IPA.....	\$7
BAD BYRDIE JUICY ALE.....	\$7
GUINNESS.....	\$7
MODELO.....	\$7
WOW WHEAT.....	\$7
STELLA ARTOIS.....	\$7
N/A BEER.....	\$7
TRULY HARD SELTZER.....	\$7
HIGH NOON.....	\$10

LOU'S THE BOOZE

Hand-Crafted Mocktails **\$7**

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

LAVENDER HAZE
Lavender Syrup, Mint Lemonade

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 ROSE	Glass \$13 Bottle \$48

REDS & BLENDS	LA GREMA PINOT NOIR (MONTEREY)	Glass \$13 Bottle \$48
	CHARLES AND CHARLES CABERNET	Glass \$13 Bottle \$48
	PRISONER UNSHACKLED RED BLEND	Glass \$16 Bottle \$60
	MURPHY GOODE MERLOT	Glass \$13 Bottle \$48

