

# STARTERS

Crave, eat, REPEAT

- BLISTERED SHISHITO PEPPERS GF** ..... \$15  
Gouchujang, Sesame, Green Onions, Toasted Pistachio
- CRISPY WINGS (8) GF** ..... \$13  
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- FRIED CALAMARI GF** ..... \$16  
Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon
- NACHOS GF** ..... \$15  
Guajillo Sauce, Lime Crema, Pickled Jalapenos, Cilantro, Pico de Gallo, Guacamole, Jack Cheese & Oaxaca  
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8  
Add Green Chili Sauce \$3 **DAIRY FREE VEGAN CHEESE (ADD 3<sup>50</sup>)**
- SHRIMP CEVICHE GF** ..... \$17  
Citrus Marinade, Coriander, Cucumber, Shaved Red Onion, Avocado, Pico de Gallo and Blue Corn Tostadas
- GUACAMOLE & SALSA GF V** ..... \$16  
Duo with Fresh Salsa Verde, Homemade Tortilla Chips
- SPINACH ARTICHOKE DIP** ..... \$14  
House Made Tortilla Chips, Salsa Verde

# ENTRÉES

just for you! <<<

- STEAK FRITES\* GF** ..... \$28  
Skirt Steak, Fresno Chimichurri, French Fries
- PESTO PASTA** ..... \$23  
Rigatoni, Almonds, Cherry Tomatoes, Bread Crumbs, Basil, Olive Oil  
Add Chicken \$5 Shrimp \$6
- SEARED WILD CAUGHT SALMON GF** ..... \$30  
Whipped Potatoes, Haricot Vert Beans, Lemon, Basil Vinaigrette and Micros
- SHORT RIBS GF** ..... \$33  
Brown Butter Carrots, Shallots, Mint, Whipped Potatoes, Demi
- PAN SEARED AIRLINE CHICKEN GF** ..... \$29  
Pesto, Spinach, Cherry Tomatoes, Potatoes, Shallots, Butter Sauce with Fresh Herbs
- SLOW BRAISED PORK ENCHILADAS GF** ..... \$23  
Creamy Green Chile Sauce, Oaxaca Cheese, Red Onions, Cotija, Cilantro  
Add Green Chili Sauce \$3
- ROASTED PRIME RIB GF** ..... \$38  
Rosemary, House Made Au Ju, Whipped Idaho Potatoes, Haricot Vert Beans

# SOUPS & SALADS

fresh & TASTY

- WEEKLY SOUP** ..... \$5 Cup \$9 Bowl  
Seasonal, Chef Inspired
- TOMATO BASIL SOUP** ..... \$5 Cup \$9 Bowl  
Croutons, Olive Oil

- 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
  - THAI GF** ..... \$14  
Spring Mix, Shaved Carrots, Cucumber, Shaved Red Onion, Avocado, Sesame Seeds, Cilantro, Mint Salted Toasted Edamame, Cherry Tomatoes, Spicy Ginger Lime 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

# 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 3<sup>50</sup>

- BIG \$\$\$ FRIED CHICKEN SANDWICH** ..... \$16  
Tomato, Lettuce, Hot Honey, Cheddar Cheese, Spicy Mayo
- ROASTED TURKEY SANDWICH** ..... \$17  
Roasted Turkey, Applewood Smoked Bacon, Tomatoes, Lettuce, Avocado, Mayo, Country Bread
- TUNA MELT** ..... \$15  
Lettuce, Cheddar, Tomatoes, Grilled Country Bread
- MUNI BURGER\*** ..... \$15  
Lettuce, Tomato, Onion, Cheddar, Brioche Bun  
Add a Patty \$6 Bacon \$2 Guac \$2
- IMPOSSIBLE BURGER GF V** ..... \$16  
Vegan Aioli, Lettuce, Tomato, Red Onion, Vegan Cheddar, UDI'S GF Bun
- GREEN CHILE BURGER\*** ..... \$16  
Hatch Chile Sauce, Pepperjack Cheese
- CHICAGO DOG** ..... \$12  
Yellow Mustard, Sweet Relish, Tomatoes, Onions, Dill Pickle, Pepperoncinis
- PLAIN JANE DOG** ..... \$11  
All Beef Dog, Mustard, Ketchup



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

- PAPAGO PB&J (OUR WAY)\*** ..... \$16  
Chuck Patty, Grape Jam, Cheddar Cheese, Whipped Peanut Butter, Chipotle Syrup, Bacon
- PORK BRAISED TAQUITOS** ..... \$13  
Salsa Verde, Crema, Cotija, Cilantro, Blue Corn Tortillas

# Lou's World Famous 14" PIZZAS

SUBSTITUTE GLUTEN FREE CRUST (ADD 3<sup>50</sup>) • DAIRY FREE VEGAN CHEESE (ADD 3<sup>50</sup>)

- PEPPERONI** ..... \$18  
Mozzarella, House Tomato Sauce, Fresh Oregano
- NUT'N BUT CHEESE** ..... \$17  
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- CHICKEN PESTO** ..... \$22  
Mozzarella, Housemade Pesto, Blistered Tomatoes, Marinated Artichokes, Basil, Arugula
- DRUNKEN FIGS FEELING BLUE V** ..... \$21  
Mozzarella, Red Wine, Poached Figs, Blue Cheese Crumbles, Arugula, Candied Walnuts, Rosemary, Lemon Zest, Caramelized Onions



- BBQ CHICKEN** ..... \$21  
Mozzarella, Gouda, BBQ Sauce, Red Onion, Cilantro
- MUSHROOM V** ..... \$19  
Mozzarella, White Sauce, Wild Mushrooms, Thyme, Truffle, Oregano, Goat Cheese, Spinach
- MEAT LOVERS** ..... \$22  
Mozzarella, Pepperoni, Ham, Sausage, Bacon, House Tomato Sauce, Oregano
- MARGHERITA V** ..... \$18  
Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil
- ALOHA!** ..... \$18  
Mozzarella, House Tomato, Pineapple, Ham, Fresh Thyme, Parmesan, Mama Lil's Peppers

ADDITIONAL TOPPINGS (ADD \$2 EACH)

MEATS: Pepperoni • Sausage • Bacon • Chicken

VEGGIES: Tomatoes • Peppers • Jalapeño • Olives

Mushrooms • Red Onion • Roasted Garlic • Banana Peppers

EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple

\*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

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

# ↳ SPIRITS ◀

<b>GIN</b>	
<b>NEW AMSTERDAM</b> .....	<b>\$10</b>
<b>HENDRICKS</b> .....	<b>\$13</b>
<b>BOTANIST</b> .....	<b>\$13</b>
<b>TANQUERAY</b> .....	<b>\$11</b>
<b>EMPRESS</b> .....	<b>\$12</b>

<b>SINGLE MALT SCOTCH</b>	
<b>MACALLAN 12 YEAR</b> .....	<b>\$15</b>
<b>DEWARS WHITE LABEL</b> .....	<b>\$10</b>
<b>GLENLIVET 12 YEAR</b> .....	<b>\$13</b>

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

<b>RYE</b>	
<b>BULLEIT</b> .....	<b>\$12</b>
<b>HIGH WEST DOUBLE RYE</b> .....	<b>\$13</b>
<b>WOODFORD RESERVE</b> .....	<b>\$13</b>

<b>BRANDY &amp; COGNAC</b>	
<b>SACRED BOND BRANDY</b> .....	<b>\$8</b>
<b>COURVOISSIER VSOP</b> .....	<b>\$13</b>

<b>AMERICAN BLENDED</b>	
<b>JACK DANIELS</b> .....	<b>\$12</b>

<b>IRISH &amp; CANADIAN WHISKEY</b>	
<b>CROWN ROYAL</b> .....	<b>\$12</b>
<b>JAMESON</b> .....	<b>\$12</b>

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

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

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



## LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

### 1967 NO-JITO

Coconut Milk, Coconut Water, Mint, Strawberry, Soda

### LAVENDER HAZE

Lavender Syrup, Mint, Lemonade

## BEER

<b>COORS BANQUET</b> .....	<b>\$6</b>	<b>COORS</b>	
<b>COORS LIGHT</b> .....	<b>\$6</b>	<i>Pint</i>	<b>\$7</b>
<b>MILLER LITE</b> .....	<b>\$6</b>	<b>MICHELOB ULTRA</b>	
<b>BUD LIGHT</b> .....	<b>\$6</b>	<i>Pint</i>	<b>\$7</b>
<b>LAGUNITAS IPA</b> .....	<b>\$7</b>	<b>DOS EQUIS</b>	
<b>CHURCH MUSIC IPA</b> .....	<b>\$7</b>	<i>Pint</i>	<b>\$8</b>
<b>BAD BYRDIE JUICY ALE</b> .....	<b>\$7</b>	<b>LOC-ALE TOASTED AMBER</b>	
<b>GUINNESS</b> .....	<b>\$7</b>	<i>Pint</i>	<b>\$8</b>
<b>MODELO</b> .....	<b>\$7</b>	<b>FOUR PEAKS IPA</b>	
<b>WOW WHEAT</b> .....	<b>\$7</b>	<i>Pint</i>	<b>\$8</b>
<b>STELLA ARTOIS</b> .....	<b>\$7</b>	<b>HUSS BREWING SCOTTSDALE BLONDE</b>	
<b>N/A BEER</b> .....	<b>\$7</b>	<i>Pint</i>	<b>\$8</b>
<b>TRULY HARD SELTZER</b> .....	<b>\$7</b>	<b>MANGO CART</b>	
<b>HIGH NOON</b> .....	<b>\$10</b>	<i>Pint</i>	<b>\$8</b>

IN THE CAN

ON TAP

## WINE straight outta THE CELLAR

### WHITES & SPARKLING

<b>MEIOMI CHARDONNAY</b>	Glass \$13	Bottle \$48
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	Glass \$13	Bottle \$48
<b>SEAGLASS PINOT GRIGIO</b>	Glass \$13	Bottle \$48
<b>RUFFINO PROSECCO</b>	Glass \$13	Bottle \$48
<b>SEAGLASS ROSE</b>	Glass \$13	Bottle \$48



### REDS & BLENDS

<b>LA CREMA PINOT NOIR (MONTEREY)</b>	Glass \$13	Bottle \$48
<b>CHARLES AND CHARLES CABERNET</b>	Glass \$13	Bottle \$48
<b>PRISONER UNSHACKLED RED BLEND</b>	Glass \$16	Bottle \$60
<b>MURPHY GOODE MERLOT</b>	Glass \$13	Bottle \$48