

BREAKFAST

your way!

2 EGGS ANY STYLE* \$13

Bacon or Sausage Links, Country Potatoes, Toast

PROTEIN BREAKFAST BURRITO..... \$15

Scrambled Eggs, Schreiner's Pork Sausage, Ham, Potatoes, Gouda, Gruyere and White Cheddar Cheese, Whole Wheat Tortilla, served with Fresh Salsa Verde

Add Green Chile Sauce *3

3 EGG OMELET..... \$14

Country Potatoes, Toast

Add Green Chile Sauce *3

Choose Three Items:

Ham • Bacon • Pork Sausage • Chorizo • Aged Cheddar • Oaxaca/Jack Blend
Mushrooms • Spinach • Onions • Bell Peppers • Tomatoes

LOU'S BREAKFAST BURRITO..... \$14

Scrambled Eggs, Peppers and Onions, Schreiner's Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla

Add Green Chile Sauce *3

STEEL-CUT OATMEAL..... \$12

Fresh Berries, Milk, Brown Sugar

HUGE @\$\$ CINNAMON ROLL..... \$10

House Made, Vanilla Cream Cheese Frosting, Piping Hot

BANANA BREAD..... \$10

Vanilla Cream Cheese Frosting. Made by Kris!

STEAK SKILLET*..... \$22

Spiced Skirt Steak, Potatoes, Peppers and Onions, Eggs any style, Cotija Cheese, Cilantro, Mushrooms, Fresh Salsa Verde

LOU'S BREAKFAST BOWL*..... \$15

Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Schreiner's Sausage, Ham, Fresh Salsa Verde, Pico de Gallo

SIDES

2 EGGS* \$4

LOU'S "BURNT" BACON \$4

BACON OR SAUSAGE \$4

BREAKFAST POTATOES \$4

TOAST \$2

FRUIT \$3

SIDES

BREAKFAST SERVED UNTIL 11 AM



Morning libations

BLIND SPOT BLOODY MARY..... \$15

Vodka, Bloody Mary Mix, Bacon Wrapped Jalapeño, Pepper Jack Cube with Tajin Rim

ADD SOME HEAT WITH OUR HOUSE MADE INFUSED HABANERO VODKA OR JALAPEÑO TEQUILA FOR \$1

MIMOSA..... \$11

Add Prickly Pear \$2 Add Blood Orange \$2

Add Blueberry \$2 Add Peach \$2

MIMOSA BOTTLE OPTION (ASK YOUR SERVER)

DELICIOUS

BREAKFAST SANDWICH..... \$13

Egg, Cheddar, Spicy Aioli, Bacon, Sausage or Ham, Grilled Country Bread, Served with Country Potatoes or Fruit

FRIED CHICKEN AND WAFFLES..... \$16

Maple Syrup, Butter, Powdered Sugar

AVOCADO TOAST*..... \$13

Toasted Country Bread, Mint, Olive Oil, Crushed Chili Flakes, Arugula

Add Egg \$3

try it!

BUTTERMILK PANCAKES..... \$14

Maple Syrup, Seasonal Berry Compote, Whipped Cream

LOU'S CUSTOMS & VINTAGE RIDES

- ESPRESSO MARTINI.....\$14**
Santan Vodka, Espresso, Maple Simple
- 1967 MOJITO\$14**
Cruzan Rum, Coconut Milk, Coconut Water, Mint, Strawberry, Soda, Simple
- CRANBERRY APEROL SPRITZ*\$14**
Aperol, Cranberry Orange Juice, Prosecco
**Upon availability*
- GET FIGGY WITH IT.....\$14**
Emperess Gin, Fignilla Syrup, Lemon Juice
- MAPLE MARGARITA.....\$14**
Mezcal, Maple Simple, Orange Liqueur, Lime Juice
- 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**
(Made with locally owned house vodka or house infused tequila)
Blueberry Cucumber • Strawberry Mint
Jalapeño Tequila • Chambord Float *(add \$2)*
- SUNSET SANGRIA.....\$14**
Brandy, Fireball, Triple Sec, Peach and Mango Purée, Pineapple, Orange Juice topped with Red or White Wine
- CAMPFIRE MULE.....\$15**
Troon Specialty Barrel Aged Makers Mark, Lemon Juice, Maple Syrup, Ginger Beer, topped with Roasted Marshmallows



BEER

for what
ALES YA 

IN THE CAN

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

ON TAP

- COORS**
\$7 Pint
- MICHELOB ULTRA**
\$7 Pint
- DOS EQUIS**
\$8 Pint
- FOUR PEAKS KILT LIFTER**
\$8 Pint
- FOUR PEAKS IPA**
\$8 Pint
- HUSS BREWING SCOTTSDALE BLONDE**
\$8 Pint
- MANGO CART**
\$8 Pint
- FIRESTONE 805**
\$8 Pint

straight outta
THE CELLAR

WINE

WHITES & SPARKLING

- MEIOMI CHARDONNAY**
\$13 Glass \$48 Bottle
- KIM CRAWFORD SAUVIGNON BLANC**
\$13 Glass \$48 Bottle
- SEAGLASS PINOT GRIGIO**
\$13 Glass \$48 Bottle
- RUFFINO PROSECCO**
\$13 Glass \$48 Bottle
- SEAGLASS ROSÉ**
\$13 Glass \$48 Bottle

REDS & BLENDS

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

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7 

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

LAVENDER HAZE
Lavender Syrup, Mint, Lemonade

ask about our
fine

➔ SPIRITS ◀

selection

WE PROUDLY SERVE PEPSI PRODUCTS 