

STARTERS



- CRISPY WINGS (8) GF..... \$14**
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- SHRIMP CEVICHE GF..... \$17**
Citrus Marinade, Coriander, Cucumber, Avocado, Pico de Gallo, Yellow Corn Tostada
- HUGE @\$\$ CINNAMON ROLL..... \$10**
House Made, Vanilla Cream Cheese Frosting, Piping Hot
- BANANA BREAD..... \$10**
Vanilla Cream Cheese Frosting. Made by Kris!
- 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
- APPLES & SPINACH \$15**
Pickled Red Onions, Mint, Blue Cheese Crumbles, Candied Walnuts, Dried Cranberries, Champagne Dressing

Low'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 THE BREADS

*with a
SIDE*

WE PROUDLY SERVE LOCALLY BAKED NOBLE BREAD

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** **\$15**
BLOODY MARY

- 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 Schreiner's 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**
Yellow 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, Oaxaca/Jack 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, Schreiner's Spicy Chorizo, Cheddar, Potatoes, Hatch Chile Cream Sauce, Fresh Flour Tortilla
Add Green Chili Sauce \$3

- LOU'S BREAKFAST BOWL..... \$15**
Scrambled Eggs, Peppers and Onions, Cheddar Cheese, Potatoes, Schreiner's Sausage, Ham, Fresh Salsa Verde, Pico de Gallo
- AVOCADO TOAST*..... \$13**
Toasted Country Bread, Mint, Olive Oil, Crushed Chili Flakes, Arugula
Add Egg \$3 Smoked Salmon \$5
- FRIED CHICKEN AND WAFFLES..... \$16**
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, Bananas, Whipped Peanut Butter
- BREAKFAST TACOS..... \$15**
House Made Chicken Chorizo, Cheddar Cheese, Scrambled Eggs, Pico de Gallo, Cilantro, Salsa, Corn Flour Blend Tortilla. Served with Chips

Low's World Famous 14" PIZZAS



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

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| <ul style="list-style-type: none"> PEPPERONI..... \$18
Mozzarella, House Tomato Sauce, Fresh Oregano NUT'N BUT CHEESE..... \$17
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil | <ul style="list-style-type: none"> MEAT LOVERS..... \$22
Mozzarella, Pepperoni, Ham, Schreiner's Spicy Pork Sausage, Bacon, House Tomato Sauce, Oregano MARGHERITA V..... \$18
Buffalo Mozzarella, Blistered Bianco Tomatoes, Basil, Olive Oil | <ul style="list-style-type: none"> CHORIZO..... \$21
Jack & Oaxaca Cheese Blend, Chile Verde Sauce, Schreiner's Spicy Pork Chorizo, Roasted Peppers, Crema, Guajillo, Cilantro THE BEST D@MN BREAKFAST PIZZA..... \$21
Cheddar Cheese, Bacon, Ham, Potatoes, White Sauce, Eggs, Green Onions | <p>ADDITIONAL TOPPING (ADD \$2 EACH)</p> <p>MEATS: Pepperoni • Schreiner's Spicy Pork Sausage • Bacon • Chicken</p> <p>VEGGIES: Tomatoes • Peppers • Jalapeño • Olives • Mushrooms</p> <p>Red Onion • Roasted Garlic</p> <p>EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple • Banana Peppers</p> |
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*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-Free Item **V** Vegetarian Item 2.5% P206 fee will be added to all purchases.

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	
<i>*Upon availability</i>	
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	
<i>Add Prickly Pear \$2 Add Grand Marnier \$5 Add Campari \$4</i>	
<i>Add Jalapeño \$2 Add Aperol \$4 Add Chambord \$4</i>	
JALAPEÑO BUSINESS	\$14
Jalapeño Tequila, Grapefruit, Lime, Club Soda	
<i>Sub Mezcal \$2</i>	
WILD MULES (CHOOSE ONE)	\$14
<i>(Made with locally owned 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 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	



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

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

BOURBON	
EVAN WILLIAMS	\$10
BULLEIT	\$12
KNOB CREEK	\$13
MAKERS MARK	\$12
WOODFORD RESERVE	\$13
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	
MI CAMPO BLANCO	\$10
DON JULIO BLANCO	\$13
CASAMIGOS BLANCO	\$15
CASAMIGOS ANEJO	\$25
DON JULIO 1942	\$35
CASAMIGOS REPOSADO	\$17
PATRON SILVER	\$12
DEL MAGUEY VIDA MEXCAL	\$11

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

BEER

IN THE CAN	
COORS BANQUET	\$6
COORS LIGHT	\$6
MILLER LITE	\$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

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

LOU'S THE BOOZE

Hand-Crafted Mocktails **\$7**

1967 NO-JITO Coconut Milk, Coconut Water, Mint, Strawberry, Soda	LAVENDER HAZE Lavender Syrup, Mint, Lemonade
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WINE

straight outta
THE CELLAR

WHITES & SPARKLING	MEIOMI CHARDONNAY \$13 Glass \$48 Bottle	REDS & BLENDS	LA CREMA PINOT NOIR (MONTEREY) \$13 Glass \$48 Bottle
	KIM CRAWFORD SAUVIGNON BLANC \$13 Glass \$48 Bottle		CHARLES AND CHARLES CABERNET \$13 Glass \$48 Bottle
	SEAGLASS PINOT GRIGIO \$13 Glass \$48 Bottle		PRISONER UNSHACKLED RED BLEND \$16 Glass \$60 Bottle
	RUFFINO PROSECCO \$13 Glass \$48 Bottle		MURPHY GOODE MERLOT \$13 Glass \$48 Bottle
	SEAGLASS ROSÉ \$13 Glass \$48 Bottle		