

STARTERS

Crave, eat, REPEAT

- QUESADILLAS GF** **\$11**
Roasted Peppers and Onions, Oaxaca/Jack Cheese Blend, Guacamole, Lime Crema *Add Green Chile Sauce \$3 Al Pastor \$5*
Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
- FRIED BRUSSELS SPROUTS GF** **\$16**
Honeycrisp Apples, Roasted Fennel, Candied Walnuts, Bacon, Goat Cheese, Mint, Pomegranate Seeds, Chipotle Syrup
- CRISPY WINGS (8) GF** **\$14**
Spicy Garlic • Bourbon BBQ • Mild • Hot • Honey Hot • Honey Mustard
- FRIED CALAMARI GF** **\$16**
Rice Flour, Old Bay Seasoning, Spicy Aioli, Lemon, Arugula
- NACHOS GF** **\$15**
Guajillo Sauce, Lime Crema, Pickled Jalapeños, Cilantro, Pico de Gallo, Guacamole, Oaxaca/Jack Cheese Blend
Add Grilled Mushrooms \$4 Carnitas \$5 Chicken Tinga \$5 Steak \$8
Al Pastor \$5 Green Chile Sauce \$5 DAIRY FREE VEGAN CHEESE \$3⁵⁰
- SHRIMP CEVICHE GF** **\$17**
Citrus Marinade, Coriander, Cucumber, Avocado, Pico de Gallo, Yellow Corn Tostadas
- GUACAMOLE & SALSA GF V** **\$16**
Duo with Fresh Salsa Verde, House Made Tortilla Chips
- SMOKED SPINACH ARTICHOKE DIP GF** **\$14**
House Made Tortilla Chips, Salsa Verde

SOUPS & SALADS

fresh & TASTY

- WEEKLY SOUP** **\$5 Cup \$9 Bowl**
Seasonal, Chef Inspired
- CREAM OF BROCCOLI** **\$5 Cup \$9 Bowl**
Celery, Sherry, Parsley, Cheddar
- LOU'S CHILI GF** **\$5 Cup \$9 Bowl**
Served with Corn Bread

- 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 Dairy'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
 - APPLES & SPINACH** **\$15**
Pickled Red Onions, Mint, Blue Cheese Crumbles, Candied Walnuts, Dried Cranberries, Champagne Dressing

TACOS

COMES WITH SIDE OF CHIPS

- CARNITAS** **\$15**
Salsa Verde, Diced Onions, Cilantro, Corn Flour Blend Tortilla
- FISH** **\$16**
Battered Fish, Pico de Gallo, Spicy Aioli, Coleslaw, Corn Flour Blend Tortilla
- CHICKEN TINGA** **\$14**
Coleslaw, Cotija, Pico de Gallo, Hardshell Tortilla
- AL PASTOR** **\$15**
Marinated Pork, Pineapple, Pickled Red Onions, Cilantro, Salsa Verde, Corn Flour Blend Tortilla
- SPICE RUBBED SQUASH TACOS** **\$14**
Lime Crema, Pico de Gallo, Cilantro, Cotija, Corn Flour Blend Tortilla
- STEAK** **\$16**
Guacamole, Cilantro, Cotija Cheese, Pico De Gallo, Corn Flour Blend Tortilla

Lou's Specialty 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
- CHICKEN PESTO** **\$22**
Mozzarella, House Made Pesto, Blistered Tomatoes, Marinated Artichokes, Basil, Arugula
- DRUNKEN FIGS FEELING BLUE** **\$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** **\$19**
Mozzarella, White Sauce, Wild Mushrooms, Thyme, Truffle, Oregano, Goat Cheese, Spinach
- 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
- ALOHA!** **\$18**
Mozzarella, House Tomato, Pineapple, Ham, Fresh Thyme, Parmesan, Mama Lil's Peppers

ADDITIONAL TOPPINGS (ADD \$2 EACH)

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

★★ 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
- BURGER DOG*** **\$13**
Special Sauce, Diced Onions, Dill Pickles & Cheddar Cheese
- PORK BRAISED TAQUITOS GF** **\$13**
Salsa Verde, Crema, Cotija, Cilantro
- FLAMING HOT @\$\$ WINGS GF** **\$14**
Eight Wings

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*

- 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
- LOU'S GRILLED CHEESE** **\$15**
White Cheddar, Gruyere, Smoked Gouda, Country Bread, Caramelized Onions
- PASTRAMI SANDWICH** **\$16**
Caramelized Onions, Mushrooms, Swiss Cheese, Cabbage Slaw, Honey Mustard, Rye Bread
- CHICKEN BURGER** **\$16**
Fig Mustard, Garlic Shallot Aioli, Blue Cheese, Arugula, Sliced Apples
- 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

*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 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 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	

↳ SPIRITS ◀

GIN

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

BRANDY & COGNAC

SACRED BOND BRANDY	\$8
COURVOISSIER VSOP	\$13

AMERICAN BLENDED

JACK DANIELS	\$12
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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	\$19
DON JULIO 1942	\$35
CASAMIGOS REPOSADO	\$17
PATRON SILVER	\$12
DEL MAGUEY VIDA MEZCAL	\$11

RUM

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

LOU'S THE BOOZE

Hand-Crafted Mocktails \$7

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



BEER

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

IN THE CAN

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

ON TAP

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 ROSÉ	Glass \$13 Bottle \$48



REDS & BLENDS

LA CREMA 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