

BAR LOUIE[®]

BORN IN 1990 & STILL GROWING UP

SIGNATURE MARTINIS \$11

DIVA {220 cal}
skyy pineapple, pama liqueur,
pomegranate syrup, pineapple juice,
fresh-cut pineapple

 **THE CLOVER** {200 cal}
maker's mark, courvoisier,
agave nectar, lemon & orange,
orange twist

EFFEN GOOD {190 cal}
effen cucumber, mint, lime juice,
agave nectar, fresh-cut cucumber

RAT PACK {200 cal}
grey goose, bombay sapphire,
noilly prat dry vermouth, olive

GRAND LEMON DROP {200 cal}
deep eddy lemon, grand marnier,
lemon, pure cane syrup, sugar rim,
lemon twist

'RITAS & ROCKSTARS \$12

STRAWBERRY LEMONADE
SANGRIA {220 cal}
skyy wild strawberry, sprite,
ruffino pinot grigio, pure cane syrup,
lemon, fresh strawberry

DOS SAUZA
MARGARITA {200 cal}
sauza blue silver, O3, sour,
lime juice, float of sauza tres
generaciones añejo, lime

HAVANA CLASSIC
MOJITO {260 cal}
bacardi light, pure cane syrup, mint,
splash of sparkling water, lime

SANGRIA MIMOSA {210 cal}
deep eddy orange, orange juice,
orange slices, lime juice, lamarca
prosecco, lime

 **BLOODY INSANE MARY** {287 cal}
absolut peppar, little hellion hot
sauce®, zing zang, insane garnish
of house-made candied applewood
bacon and spiked spicy cucumber,
blue cheese olives, celery, carrot,
cauliflower, lime, rimmed with
signature seasoning

THE NEW OLD
FASHIONED {200 cal}
bulleit rye, angostura bitters, pure
cane syrup, cherry, orange twist

TAPPED

20oz excluding high abv

Ballast Point Sculpin IPA {300 cal}
Bud Light {210 Cal}
Lagunitas IPA {340 cal}
Local Rotator
Revolver Rotator
Samuel Adams Rotator
Samuel Adams Seasonal
Sierra Nevada Pale Ale {290 cal}
Stella Artois {210 Cal}

CAPPED

Angry Orchard {100 Cal}
Budweiser {150 Cal}
Corona Light {110 Cal}
Corona Extra {150 cal}
Corona Premier {90 Cal}
Heineken {140 Cal}
Michelob Ultra {100 Cal}
Miller Lite {100 Cal}
O'Doul's Amber {90 Cal}

WINES

	6oz	9oz	btl
BUBBLY			
LaMarca - <i>prosecco, italy</i> {6oz 130 cal}	15	-	52
WHITE			
Ruffino - <i>pinot grigio, italy</i> {6oz 120 cal}	9	12	40
Whitehaven - <i>sauvignon blanc, marlborough nz</i> {6oz 120 cal}	17	20	56
Chloe - <i>chardonnay, california</i> {6oz 110 cal}	11	14	43
ROSÉ			
Love Noir - <i>rosé, california</i> {6oz 110 cal}	11	14	43
RED			
Imagery - <i>pinot noir, central coast</i> {6oz 120 cal}	13	16	46
Canyon Road - <i>merlot, california</i> {6oz 120 cal}	9	12	40
Chateau Smith - <i>cabernet sauvignon, washington</i> {6oz 120 cal}	15	18	52

 LOUIE FAVORITES

BAR LOUIE®

BORN IN 1990 & STILL GROWING UP

FLAVORFUL BAR BITES

CHICKEN

QUESADILLAS 11.70 {810 cal}
pulled chicken, shredded white cheddar, avocado cream, pico de gallo, spicy pepper cream

LOADED HOUSE

POTATO CHIPS 9.50 {880 cal}
perfectly seasoned, layered with smoked onion ranch, blue cheese crumbles, applewood bacon, scallions



AVOCADO TOAST 10.60 {360 cal}
smashed avocado, heirloom tomato, pickled onion, radish, arugula, toasted brioche rounds

FLASH FRIED

CALAMARI 12.20 {620 cal}
buttermilk marinated, spicy pickled peppers, house-made aioli, charred lemon

WINGS & WINGS

13.30
mix of buttermilk marinated boneless & bone-in wings, house pickled veggies, smoked onion ranch {275 cal} or blue cheese {240 cal}

choice of sauce:

buffalo {730 cal}
jalapeño honey {870 cal}

BEEF SLIDERS*

11.50 {880 cal}
house seasoned patties, bacon onion jam, white cheddar, garlic aioli

CRISP, CRAVEABLE GREENS

CHARRED LEMON

CAESAR 8.70 {340 cal}
romaine, classic caesar dressing, pretzel crumbs, parmesan

add to any salad:

grilled chicken +5.50 {230 cal}
crispy chicken +5.50 {430 cal}

QUINOA CHOP

11.50 {430 cal}
mixed greens, quinoa, heirloom tomato, cucumber, radish, pickled onion, carrots, spiced chick peas, crumbled queso fresco, lemon vinaigrette

KICKED UP FLATBREADS

PEPPERONI 13.10 {990 cal}
marinara, mozzarella, parmesan

BUFFALO CHICKEN

13.50 {940 cal}
buffalo sauce, crumbled blue cheese, scallions, mozzarella, smoked onion ranch

SCRATCH-BUILT SANDWICHES

served with **dill pickles & house potato chips** {150 cal},
fries {320 cal} or **tots** {450 cal}. **Sub house** {80 cal} or **caesar** {150 cal} **salad** +2.20

TURKEY CLUB 14.40 {660 cal}
applewood bacon, arugula, tomato, smashed avocado, garlic aioli, toasted rustic sourdough



HOT HONEY CHICKEN 13.90 {590 cal}
spicy fried chicken, jalapeño honey, pickles, toasted brioche bun

LOUIE'S FAMOUS BURGERS

Signature seasoned patty, cooked to order, served with dill pickles & house potato chips {150 cal}, **fries** {320 cal} or **tots** {450 cal},
Sub house {80 cal} or **caesar** {150 cal} **salad** +2.20



THE IMPOSSIBLE™ BURGER 15.10 {630 cal}
vegetarian, 100% plant based, all-natural patty with the look and taste of beef, served with lettuce, tomato, onion, garlic aioli, toasted brioche bun

THE LOUIE BURGER* 12.40 {770 cal}
signature seasoned patty, cooked to order, louie sauce, provolone, lettuce, tomato, onion, pretzel bun

add to any burger:

applewood bacon + 1.65 {80 cal}
fried egg* + 1.65 {120 cal}
smashed avocado + 1.65 {70 cal}
cheese + 1.10 {160-300 cal}



LOUIE FAVORITES

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts & peanuts are stored in this kitchen & may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy.

We serve responsibly, you should drink responsibly. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Calories are based on single portion served. Calories may not be exact. ©2018 BL Restaurant Operations, LLC. All rights reserved. T2-1.8-10.31.18