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, nolita prat dry vermouth, olive

GRAND LEMON DROP [200 cal]  deep eddy lemon, grand mariner, lemon, pure cane syrup, sugar rim, lemon twist

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STRAWBERRY LEMONADE

SANGRIA

skyy wild strawberry, sprite, ruffino pinot grigio, pure cane syrup, lemon, fresh strawberry

DOS SAUZA MARGARITA [200 cal]  sazua blue silver, Dry, sour, lime juice, float of sazuia tres generaciones alejo, lime

HAVANA CLASSIC MOJITO [220 cal]  bacardi light, pure cane syrup, mint, splash of sparkling water, lime

GRAND LEMON DROP [200 cal]  deep eddy lemon, grand mariner, lemon, pure cane syrup, sugar rim, lemon twist

RAT PACK [200 cal]  grey goose, bombay sapphire, nolita prat dry vermouth, olive

GRAND LEMON DROP [200 cal]  deep eddy lemon, grand mariner, lemon, pure cane syrup, sugar rim, lemon twist

SANGRIA MIMOSA [210 cal]  deep eddy oragne, orange juice, orange slices, lime juice, tamarca prosecco, lime

BLOODY INSANE MARY [207 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]

WINES

6oz 9oz btl

BUBBLY - prosecco, italy (6oz 130 cal)
Lambrusco 15 - 52

WHITE -
Ruffino - pinot grigio, italy (8oz 120 cal) 9 12 40
Whitehaven - sauvignon blanc, marlborough nz (8oz 120 cal) 17 20 56
Chloe - chardonnay, california (6oz 110 cal) 11 14 45

ROSE' -
Love Noir - rose, california (6oz 110 cal) 11 14 43

RED -
Imagery - pinot noir, central coast (8oz 120 cal) 13 16 45
Canyon Road - merlot, california (6oz 120 cal) 15 18 45
Chateau Smith - cabernet sauvignon, washington (6oz 120 cal) 15 18 52

LOUIE FAVORITES
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 (690 cal)

BEEF SLIDERS* 11.50 (880 cal)
house seasoned patties, bacon onion jam, white cheddar, garlic aioli

CHICKEN QUESADILLAS 12.70 (610 cal)
pulled chicken, shredded white cheddar, avocado cream, pico de gallo, spicy pepper cream

LOADED HOUSE POTATO CHIPS 6.50 (880 cal)
perfectly seasoned, layered with smoked onion ranch, blue cheese curdles, applewood bacon, scallions

AVOCADO TOAST 12.60 (290 cal)
smashed avocado, heirloom tomato, pickled onion, radish, arugula, toasted brioche rounds

CRISPY, CRAVEABLE GREENS
CHARRED LEMON CESAR 8.70 (540 cal)
romaine, classic caesar dressing, pretzel crumbs, parmesan

add to any salad: grilled chicken +5.50 (290 cal) crispy chicken +5.50 (430 cal)

QUINOA CHOP 7.50 (430 cal)
mixed greens, quinoa, heirloom tomato, cucumber, radish, pickled onion, carrots, spiced chickpeas, crumbled queso fresco, lemon vinaigrette

KICKED UP FLATBREADS
PEPPERONI 13.10 (990 cal)
marianna, mozzarella, parmesan

BUFFALO CHICKEN 13.50 (940 cal)
buffalo sauce, crumbled blue cheese, scallions, mozzarella, smoked onion ranch

SCRATCH-MADE SANDWICHES
BUFFALO CHICKEN 12.40 (770 cal)
mixed greens, buffalo chicken, jalapeño honey, pickles, toasted brioche bun

THE LOUIE BURGER* 12.40 (770 cal)
signature seasoned patty, cooked to order, house 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 (180-300 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. 12-1-18-10.31.18