

# Bar Louie®

THE ORIGINAL GASTROBAR

## FLAVORFUL BAR BITES

**FLASH-FRIED CALAMARI** (635 cal)  
buttermilk marinated, spicy pickled peppers, giardiniera aioli, lemon

**BAVARIAN PRETZELS** (1185 cal)  
warm, salted, queso, jalapeño honey mustard

**CRISPY POTSTICKERS** (735 cal)  
crispy pork dumplings, scallions, sesame-ginger soy sauce

**HOUSE-MADE PIMENTO CHEESE** (685 cal)  
served with carrots, cauliflower, cherry tomatoes, cucumbers, spiced cracker

**HAND-BATTERED FRIED PICKLES** (610 cal)  
house-made spicy ranch

**LOADED TOTS** (1285 cal)  
queso, fresh jalapeños, applewood smoked bacon, scallions

**FRENCH ONION SOUP** (410 cal)  
pretzel croutons, mozzarella, provolone, parmesan

**TRIO DIPS & CHIPS** (1040 cal)  
crispy tortilla chips, house-made salsa, guacamole, queso

**SALMON SLIDERS\*** (975 cal)  
three per order, everything bagel spice crusted salmon, herb cheese, arugula, pickled red onion, toasted brioche buns, fries

**BEEF SLIDERS\*** (1170 cal)  
three juicy Louie's custom blend slider patties, bacon onion jam, white cheddar, garlic aioli, toasted brioche buns, fries

**WINGS & WINGS**  
mix of crispy buttermilk marinated boneless & bone-in wings, carrots, celery, smoked onion ranch (240 cal) or house-made blue cheese dressing (220 cal), choice of sauce:

**all boneless | no charge**  
**all bone-in**

**BUFFALO** (680/645/715 cal)  
**BOURBON BBQ** (735/700/800 cal)  
**JALAPEÑO HONEY** (810/785/850 cal)

**SPINACH & ARTICHOKE DIP** (1150 cal)  
spinach, artichoke, garlic parmesan cream sauce, crispy tortilla chips

**CHICKEN NACHOS** (1520 cal)  
black beans, queso, jalapeños, pico de gallo, radishes, scallions, avocado cream, cilantro

**CHICKEN QUESADILLA** (1030 cal)  
spicy pulled chicken, hot pepper cream, shredded white cheddar, salsa, avocado cream

## STREET TACOS

three per order, white corn tortillas, avocado cream, pico de gallo, cilantro, radishes, crumbled queso fresco, salsa verde, fresh lime

**CHIPOTLE CHICKEN** (565 cal)

**BLACKENED FISH** (490 cal)

**BLACKENED SHRIMP** (515 cal)

## KICKED-UP FLATBREADS

**BUFFALO CHICKEN** (1015 cal)  
classic buffalo sauce, mozzarella, provolone, crumbled blue cheese, smoked onion ranch, scallions

**PEPPERONI** (940 cal)  
marinara, mozzarella, provolone, parmesan, giardiniera

**ROASTED VEGGIE** (850 cal)  
spinach cream sauce, mozzarella, provolone, parmesan, marinated artichokes, roasted cauliflower, roasted brussels sprouts, cherry tomatoes

## CRISP, CRAVEABLE GREENS

add seared chicken (230 cal) or crispy chicken (265 cal)  
add shrimp (150 cal) or salmon\* (345 cal)

**CHARRED LEMON CAESAR** (350 cal)  
romaine, classic caesar dressing, pretzel crumbs, parmesan

**THE BLUE "WEDGE"** (635 cal)  
iceberg, crumbled blue cheese, applewood smoked bacon, pepperoncini, cherry tomatoes, pickled red onion, smoked onion ranch

**QUINOA CHOP** (460 cal)  
field greens, quinoa, cherry tomatoes, cucumbers, radishes, pickled red onion, shaved carrot, toasted flatbread pieces, crumbled queso fresco, house-made lemon vinaigrette

## CRAFT BURGERS

house-seasoned, cooked to order, toasted brioche bun, skewered pickles, served with a choice of fries (260 cal) or tots (315 cal)  
sub loaded fries (400 cal) or loaded tots (455 cal)  
sub house (110 cal) or caesar (160 cal) salad  
sub seared chicken (70 cal) no charge or Impossible™ Burger (less 70 cal)  
add bacon (75 cal) or fried egg (120 cal)

**BOURBON BBQ\*** (920 cal)  
Louie's custom blend patty, house-made bourbon bbq sauce, white cheddar, cream cheese, applewood smoked bacon, crispy onion strings

**ALL-NIGHTER\*** (990 cal)  
Louie's custom blend patty, sunny egg, house-made spicy candied bacon, white cheddar, garlic aioli

**LOUIE'S CHOICE CHEESEBURGER\*** (660 cal)  
Louie's custom blend patty, Louie sauce, white cheddar, lettuce, tomato, onion

**THE IMPOSSIBLE™** (535 cal)  
plant-based burger made for meat lovers, lettuce, tomato, onion, garlic aioli

**GASTROBURGER\*** (900 cal)  
Louie's custom blend patty, shaved sirloin steak, garlic aioli, provolone, queso, caramelized onions

## SCRATCH-BUILT SANDWICHES

served with fries (260 cal) or tots (315 cal)  
sub loaded fries (400 cal) or loaded tots (455 cal)  
sub house (110 cal) or caesar (160 cal) salad

**HOT HONEY CHICKEN** (775 cal)  
crispy buttermilk marinated chicken breast, hot seasoning, signature jalapeño honey, pickles, toasted brioche bun

**BBQ PULLED PORK** (595 cal)  
smoked pulled pork, bacon onion jam, house-made bourbon bbq sauce, house slaw, crispy onion strings, toasted brioche bun

**CALI CHICKEN CLUB** (790 cal)  
seared chicken breast, applewood smoked bacon, arugula, tomato, pickled red onion, giardiniera aioli, guacamole, toasted sourdough

**CHICKEN PARM SANDWICH** (1015 cal)  
crispy buttermilk marinated chicken breast, fried provolone, spicy marinara, parmesan cheese, herb cheese, toasted brioche bun

**CHEESE STEAK DIP** (1065 cal)  
shaved sirloin steak, provolone, caramelized onions, herb cheese, toasted hoagie roll, french onion au jus

## MAIN PLATES

**VOODOO PASTA** (1115 cal)  
jumbo shrimp, andouille sausage, cavatappi pasta, red & green bell peppers, house-made spicy voodoo sauce

**MAC & CHEESE** (1335 cal)  
cavatappi pasta, creamy cheddar, spiced Rice Krispies®  
**applewood smoked bacon** (1450 cal)  
**crispy chicken** (1765 cal)  
**bbq pulled pork** (1510 cal)

**BEER-BATTERED FISH & CHIPS** (1190 cal)  
Alaskan cod, malt vinegar aioli, charred lemon, fries

**SEARED SALMON\*** (1300 cal)  
Atlantic salmon, kale and quinoa blend, shredded brussels sprouts, bacon, arugula, radishes, house-made lemon vinaigrette

**SOUTHERN FRIED CHICKEN** (1560 cal)  
crispy breaded boneless chicken breast and thigh, jalapeño cornbread, house slaw, apple bourbon butter, maple syrup

## DECADENT DESSERTS

**CINNAMON DONUT HOLES** (1295 cal)  
cinnamon sugar dusted, Knob Creek maple caramel, chocolate sauce (non alcoholic version available)

**DECADENT CHOCOLATE CAKE** (1370 cal)  
chocolate sauce, Godiva chocolate liqueur, whipped cream, amarena cherries (non alcoholic version available)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calories are based on single portion served. Calories may not be exact. Additional nutrition information available upon request.

\*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 and peanuts are stored in this kitchen and 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. Menu subject to change and may vary by location. © 2020 BLH Acquisition Co, LLC. All Rights Reserved

# LOUIE'S COCKTAILS



## FIZZY LIZZY (230 cal)

Absolut Juice Strawberry, St Germain, hibiscus, lemon, Truly Wild Berry

## BOURBON & SPICE (345 cal)

Knob Creek, Rumchata, vanilla, house-made Knob Creek maple caramel, cinnamon

## THE NEW OLD FASHIONED (200 cal)

Bulleit Rye, Angostura bitters, simple syrup, amarena cherry, orange twist

## DAIQUIRITA (245 cal)

Don Julio Blanco, Bacardi Lime, lime, salt rim

## KENTUCKY BREAKFAST (355 cal)

Bulleit, apple, maple, lemon, house-made spicy candied bacon

## LOU VS. THE VOLCANO (220 cal)

Flor de Caña 7, cranberry, pineapple, orange, pomegranate, Angostura bitters

## LOUIE'S SIGNATURE MARTINIS

We dominate martinis, made with handcrafted perfection. Served "up" or "on the rocks."

### DIVA (220 cal)

SKYY Pineapple, Pama liqueur, pomegranate, pineapple

### THE CLOVER (190 cal)

Maker's Mark, Courvoisier, agave, lemon, orange, orange twist

### EFFEN GOOD (195 cal)

EFFEN Cucumber, agave, mint, lime, cucumber

### LOUIE'S COSMO (235 cal)

Absolut Citron, O3 orange liqueur, simple sugar, lime, cranberry, lemon twist

### RAT PACK (200 cal)

Grey Goose, Bombay Sapphire, Noilly Prat dry vermouth, olive

### THE DIRTY (210 cal)

New Amsterdam, olive brine, house-stuffed blue cheese olives

### GRAND LEMON DROP (235 cal)

Deep Eddy Lemon, Grand Marnier, lemon, sugar rim, lemon twist

### CHERRY BOMBAY (235 cal)

Bombay Sapphire, hibiscus, black cherry, lemon, amarena cherry

### FUNKY MONKEY (285 cal)

Monkey Shoulder, Solerno blood orange liqueur, peach, lemon, ginger beer

### ESPRESSO YOURSELF (360 cal)

SKYY Cold Brew, espresso, Godiva chocolate infused whipped cream float

### THE STAR (305 cal)

Bedlam, passion fruit, pineapple, vanilla, lime, sidecar of bubbles

## MARGARITAS & MAINSTAYS

### DOS SAUZA MARGARITA (265 cal)

Sauza Silver, O3 orange liqueur, sour, lime, float of Sauza Tres Generaciones Añejo

### STRAWBERRY MARGARITA (280 cal)

Camarena Silver, O3 orange liqueur, sour, lime, strawberry

### CUCUMBER GIMLET (215 cal)

Hendrick's, St. Germain, simple syrup, lime, cucumber, soda water

### LONE STAR STRAWBERRY

LEMONADE (225 cal)  
Tito's Handmade, made-to-order lemonade, strawberry, mint, Sprite

### HAVANA CLASSIC MOJITO (260 cal)

Bacardi Superior, simple syrup, mint, lime, sparkling water

## SPIKED SANGRIAS

house-mixed to order

### STRAWBERRY

LEMONADE (230/670 cal)

### PINEAPPLE

EXPRESS (320/940 cal)

### SANGRIA

ROJA (285/850 cal)

## TWISTED MULES

### CLASSIC CHAOS THEORY (185 cal)

Bedlam, lime, ginger beer

### SPIRIT ANIMAL (285 cal)

Espolón Reposado, Ancho Reyes, passion fruit, jalapeño, lime, ginger beer

### BUCK N' APPLE (195 cal)

Crown Royal Regal Apple, lime, ginger beer

## SOBER AF [ALCOHOL FREE]

### SHAKE-IT-UP

freshly shaken, choice of one fruit purée: peach, strawberry, passion fruit, black cherry

ICED TEA (90-110 cal) | MINUTE MAID LEMONADE (220-260 cal)

### HIBISCUS BLOSSOM COOLER (120 cal)

hibiscus, simple syrup, Sprite

### CHERRY VANILLA FIZZ (225 cal)

black cherry, vanilla, club soda

## TAPPED

Beer selection is subject to availability and may change at any time.

ANGRY ORCHARD CRISP APPLE CIDER (260 cal)

BLUE MOON BELGIAN WHITE (190 cal)

BUD LIGHT (170 cal)

COORS LIGHT (120 cal)

CORONA PREMIER (105 cal)

DOS EQUIS (155 cal)

GUINNESS (205 cal)

LAGUNITAS IPA (300 cal)

MICHELOB ULTRA (110 cal)

MILLER LITE (110 cal)

MODELO ESPECIAL (140 cal)

NEW BELGIUM VODOO RANGER ROTATOR (calories vary)

SAMUEL ADAMS SEASONAL (calories vary)

SIERRA NEVADA HAZY LITTLE THING (250 cal)

STELLA ARTOIS (175 cal)

TRULY WILD BERRY HARD SELTZER (65 cal)

ASK ABOUT OUR  
3 DOLLAR  
SIDECARS

## CAPPED

Beer selection is subject to availability and may change at any time.

AMSTEL LIGHT (95 cal)

BUD LIGHT (110 cal)

BUDWEISER (145 cal)

COORS LIGHT (100 cal)

CORONA EXTRA (150 cal)

CORONA PREMIER (90 cal)

HEINEKEN (140 cal)

HEINEKEN 0.0 (70 cal) zero alcohol

MICHELOB ULTRA (95 cal)

MICHELOB ULTRA GOLD (85 cal)

MILLER LITE (95 cal)

HIGH NOON VODKA & SODA (100 cal)

TRULY WILD BERRY HARD SELTZER (100 cal)

WHITE CLAW MANGO HARD SELTZER (100 cal)

ASK YOUR SERVER  
ABOUT LOCAL,  
ROTATING &  
SEASONAL BEERS OR  
ADDITIONAL TAPPED  
& CAPPED BEERS.



## GRAPEVINE

WHITE	<b>PINOT GRIGIO, Ruffino, Italy</b> (150/625 cal) <i>Pear, Golden Apple, Bright &amp; Fresh</i>
	<b>SAUVIGNON BLANC, Whitehaven, New Zealand</b> (145/615 cal) <i>White Peach, Tropical Fruit, Crisp &amp; Refreshing</i>
	<b>SAUVIGNON BLANC, Proverb, California</b> (145/615 cal) <i>Grapefruit, Apricot, Bright Citrus</i>
	<b>CHARDONNAY, Chloe, Sonoma County</b> (130/560 cal) <i>Apple, Vanilla, Silky, Sophisticated &amp; Refined</i>
	<b>CHARDONNAY, Tom Gore, California</b> (130/560 cal) <i>Ripe Apple, Toasted Oak, Smooth &amp; Creamy</i>
ROSE	<b>CHARDONNAY, Franciscan, California</b> (130/560 cal) <i>Creamy, Honeycrisp Apple, Lemon &amp; Pear</i>
	<b>MOSCATO, Bella Sera, California</b> (150/630 cal) <i>Nectarine, Peach, Touch of Sweetness</i>
	<b>ROSÉ, AVA Grace, (125/535 cal)</b> <i>Apricot, Honeysuckle, Delicate &amp; Silky</i>
	<b>ROSÉ, Charles &amp; Charles, Washington</b> (125/535 cal) <i>Bright Citrus, Wild Raspberry &amp; Cherry, Rose Petal, Tangy Bright Finish</i>
	RED
<b>PINOT NOIR, Imagery, Central Coast</b> (145/620 cal) <i>Strawberry, Cherry, Boysenberry, Well Bodied &amp; Smooth</i>	
<b>MERLOT, Canyon Road, California</b> (150/625 cal) <i>Rich Cherries, Jammy Blackberries, Hints of Vanilla &amp; Spice</i>	
<b>CABERNET SAUVIGNON, Chateau Smith, Washington</b> (150/625 cal) <i>Dark Fruit, Earthy &amp; Robust</i>	
<b>CABERNET SAUVIGNON, Dark Horse, California</b> (150/625 cal) <i>Jammy Fruity, Black Cherry, Hints of Dark Chocolate &amp; Espresso</i>	
BUBBLES	<b>CABERNET SAUVIGNON, California 37, California</b> (150/625 cal) <i>Ripe Cherry, Cedar, Vanilla, Soft Round Tannins</i>
	<b>RED BLEND, The Federalist, California</b> (135/560 cal) <i>Black Currant, Rich and Round, Lingering Finish</i>
	<b>PROSECCO, La Marca, Italy</b> (155/660 cal) <i>Citrus, Honey, Green Apple, Lively, Effervescent</i>
CANS	<b>PROSECCO ROSÉ, Ruffino, Italy</b> (125/535 cal) <i>Strawberry, White Fruits, Light Hints of Rose Petal, Elegant Bubbles</i>
	<i>Babe Rosé with Bubbles</i> (205 cal) <i>Babe Grigio with Bubbles</i> (205 cal)

Bar Louie proudly serves Coca-Cola products (0-170 cal) | Red Bull Energy Drink (155 cal), Red Bull Sugarfree (15 cal) & Red Bull Yellow (155 cal) | Coffee (5 cal), Tea (5 cal) & Hot Chocolate (130 cal)