FLAVORFUL BAR BITES

FLASH-FRIED CALAMARI | 11.5 (680 cal)
buttermilk marinated, spicy pickled peppers, giardiniera aioli, lemon

BAVARIAN PRETZEL TWISTS | 9.5 (920 cal)
warm, salted, queso, jalapeño honey mustard

CRISPY POTSTICKERS | 9 (730 cal)
crispy pork dumplings, sensations, sesame-ginger soy sauce

WINGS & WINGS | 13.5
mix of buttermilk marinated boneless & bone-in wings, carrots, celery, smoked onion ranch, or house-made blue cheese dressing (240 cal), choice of sauces:
- BUFFALO (770 cal)
- BOURBON BBQ (850 cal)

LOADED TOTS | 10 (580 cal)
queso, fresh jalapeños, applewood smoked bacon, scallions

HUMMUS | 10.5 (810 cal)
spiced crackers, carrots, cauliflower, cherry tomatoes, cucumber, smoked paprika

TRIO DIPS & CHIPS | 9 (1130 cal)
all house-made: salsa, guacamole, queso, crispy tortilla chips

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

CHIPOTLE CHICKEN | 10 (700 cal)

BLACKENED FISH | 11 (760 cal)

BEEF SLIDERS* | 11.5 (1170 cal)
three juicy USDA choice slider patties, bacon onion jam, white cheddar, garlic aioli, toasted brioche buns, fries

SALMON SLIDERS* | 13 (1080 cal)
three mini blackened salmon fillets, applewood smoked bacon, garlic aioli, avocado cream, toasted brioche buns, fries

CHICKEN NACHOS | 12 (1200 cal)
black beans, queso, jalapeños, pico de gallo, radish, scallions, avocado cream, cilantro

CHICKEN QUESADILLA | 11 (880 cal)
spicy pulled chicken, hot pepper cream, shredded white cheddar, pico de gallo, guacamole, sour cream

KICKED-UP FLATBREADS

BUFFALO CHICKEN | 12.5 (990 cal)
crumbled blue cheese, scallions, mozzarella, provolone, classic buffalo sauce, smoked onion ranch

PEPPERONI | 12 (990 cal)
giardiniera, mozzarella, provolone, parmesan, marinara

CRISP, CRAVEABLE GREENS

CHARRED LEMON CAESAR | 9 (350 cal)
romaine, classic caesar dressing, pretzel crumbs, parmesan

THE BLUE “WEDGE” | 10.5 (620 cal)
icberg, crumbled blue cheese, applewood smoked bacon, pepperoncini, cherry tomatoes, pickled onion, smoked onion ranch

GARDEN | 11 (950 cal)
field greens, carrots, cucumber, cherry tomatoes, radish, house-made lemon vinaigrette

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. ©2019 BL Restaurant Operations, LLC. All rights reserved.

LIMITED ADDITIONS

CHILI CHEESE FRIES | 10
crispy fries, chili, queso, red onion, cilantro, scallions

CHILI BOWL | 11.5
topped with sour cream, cheddar cheese, scallions, served with jalapeño corn bread

CHILI B URGER | 12.5
two smashed USDA choice beef slider patties, chili, double pepper jack cheese, caramelized onions, toasted brioche bun

CHICKEN PARM SANDWICH | 13
crispy buttermilk marinated chicken breast, fried provolone, spicy marinara, parmesan cheese, herb cheese smear, toasted brioche bun

CRAFT BURGERS

LOUIE’S CHOICE CHEESEBURGER* | 11.5 (670 cal)
USDA choice beef, house-made blue cheese, classic caesar dressing, Parmesan cheese, herb cheese smear, toasted brioche bun

THE LOADED TOTS | 11.5 (1170 cal)
three mini blackened salmon fillets, applewood smoked bacon, garlic aioli, avocado cream, toasted brioche buns, fries

THE IMPOSSIBLE™ | 14.5 (800 cal)
plant-based burger made for meat lovers, lettuce, tomato, onion, garlic aioli

SCRATCH-MADE SANDWICHES

HOT HONEY CHICKEN | 13 (790 cal)
buttermilk marinated fried chicken breast, hot seasoning, signature jalapeño honey, pickles, toasted brioche bun

BBQ PULLED PORK | 11.5 (840 cal)
smoked pulled pork, house-made bourbon bbq sauce, white cheddar, crispy onion strings, toasted brioche bun

CALIFORNIA CHICKEN CLUB | 12.5 (1000 cal)
chicken breast, applewood smoked bacon, avocado, lettuce, tomato, pepper jack, smoked onion ranch, toasted sourdough

MAIN PLATES

VOODOO PASTA | 14.5 (1860 cal)
jumbo shrimp, andouille sausage, cavatappi pasta, red & green bell peppers, house-made spicy voodoo sauce

MAC & CHEESE | 11.5 (1310 cal)
cavatappi pasta, creamy cheddar, spiced Rice Krispies®, applewood smoked bacon | +1 (80 cal)

DRUNKEN FISH & CHIPS | 14 (1160 cal)
beer-battered Alaskan cod, house-made tartar sauce, fries

DECADENT DESSERTS

CHURRO DIPPERS | 5.5
five churro sticks covered in cinnamon sugar, dipping sauce

CHOCOLATE CAKE | 10
chocolate sauce, whipped cream | (800 cal)
LOUIE’S COCKTAILS

BLOSSOM ELYX (160 cal)
Single Estate Absolut Elyx, hibiscus tea, aquafaba, served in a copper coupe

ME AND JULIO MARGARITA (200 cal)
Don Julio Blanco, Grand Marnier, agave, fresh lemon, lime, and orange juice, served “up”

RYE SO SOUR? (220 cal)
Jim Beam Rye, fresh pineapple, vanilla syrup, lemon

BOURBON & BROADWAY (220 cal)
Bulleit, O3 orange liqueur, lemon, mint, Sprite, red wine float

THE NEW OLD FASHIONED (230 cal)
Bulleit Rye, Angostura bitters, pure cane syrup, amarena cherry, orange twist

HAYDEN BERRY (250 cal)
Basil Hayden, Solerno Blood Orange liqueur, blackberry puree, lemon juice, splash of Sprite

GRAPEVINE

WHITE
RUFFINO (220 cal/620 cal) | pinot grigio
HOEGE (120 cal/610 cal) | riesling
WHITEHAVEN (120 cal/610 cal) | sauvignon blanc
PROVERB (120 cal/610 cal) | sauvignon blanc
CHLOE (110 cal/560 cal) | chardonnay
TOM GORE (110 cal/560 cal) | chardonnay
FRANCISCAN (110 cal/560 cal) | chardonnay
BELLA SERA (120 cal/630 cal) | moscato

RED
PROPHECY (120 cal/620 cal) | pinot noir
IMAGERY (120 cal/620 cal) | pinot noir
CANYON ROAD (120 cal/620 cal) | merlot
CHATEAU SMITH (120 cal/620 cal) | cabernet sauvignon
DARK HORSE (120 cal/620 cal) | cabernet sauvignon
CALIFORNIA 37 (620 cal) | cabernet sauvignon
DISEÑO (630 cal)

ROSÉ
LOVE NOIR (340 cal) | rosé

BUBBLY
LA MARCA (300 cal/660 cal) | prosecco
RUFFINO (300 cal/660 cal) | prosecco rosé
CHANDON (660 cal) | brut sparkling

‘RITAS & ROCKSTARS

LA PASIÓN MARGARITA (290 cal)
Altos Reposado, Anchos Reyes liqueur, passion fruit puree, agave, lime, spicy salt rim

STRAWBERRY MARGARITA (270 cal)
Camarena Silver, O3 orange liqueur, sour mix, fresh limes, strawberry puree

DOS SAUZA MARGARITA (200 cal)
Sauza Blue Silver, O3 orange liqueur, sour mix, fresh limes, float of Sauza, Tres Generaciones Añejo

PASSIONATE MULE (260 cal)
Absolut Mandarin, passion fruit puree, ginger beer, lime

LONE STAR STRAWBERRY LEMONADE (230 cal)
Tito’s, made-to-order lemonade, strawberry puree, mint, splash of Sprite

CUCUMBER GIMLET (210 cal)
Hendrick’s, St. Germain, fresh lime juice, pure cane syrup, muddled cucumbers, soda water, fresh cucumber

HAVANA CLASSIC MOJITO (210 cal)
Barbados Superior, mint, fresh lime, pure cane syrup, splash of sparkling water

SUPER POM FITZIE (190 cal)
Louie’s take on a classic spritz. Aperol, La Marca prosecco, hibiscus tea, pomegranate, club soda

VIVA LA PALOMA (140 cal)
Espolon Reposado, Deep Eddy Ruby Red, fresh grapefruit, lime juice, splash of Sprite, pinch of salt

ZERO PROOF

SHAKE-IT-UP
freshly shaken, choice of one fruit puree: peach, strawberry, passion fruit, black cherry, blackberry

ICED TEA (50-110 cal)

MINUTE MAID LEMONADE (220-260 cal)

HIBISCUS BLOOM COOLER (220 cal)*
hibiscus tea, pure cane syrup, aquafaba, Sprite, served over ice

CHERRY VANILLA FIZZ (230 cal)
black cherry puree, vanilla syrup, club soda,

Bar Louie proudly serves Coca-Cola products (0-170 cal), coffee (5 cal), tea (5 cal), hot chocolate (130 cal), Red Bull Energy Drink (160 cal), Red Bull Sugarfree (10 cal), and Red Bull Yellow (160 cal)