



"Dedicated to Louie Zamperini, first my babysitter
and then an amazing lifelong friend" Ron Salisbury



SIGNATURE COCKTAILS 17

Golden Hour
St. George Spice Pear, St. Germain, Remy V,
Lemon, Rombauer Savignon Blanc

Ember Agave
Dos Boots, Giffard Apricot, Apricot Juice,
Lemon, Smoked Agave

Orchard City
Apple Cinnamon Infused~ Minden Mill Rye,
Carpano Antica, Angostura Bitters

Endless Summer
Awayuki Strawberry Gin, Strawberry Syrup,
Basil Simple, Lime, Fevertree Lime Yuzu

Pompelmo
Grey Goose, Pamplemousse,
Grapefruit Juice, Lemon Peel

Harvest Moon
Titos, Liquid Alchemist, Blood Orange,
Cointreau, Lime

Falling For You
Old Forester Bourbon, Pineapple Shrub,
Lemon, Cinnamon Syrup

El Cholo Margarita
Secret Family Recipe since 1967!
with Cointreau and Patrón Tequila

Zero Proof Concoctions

Balboa Virgin Island Lime, Coconut Cream,
Pineapple, Fever-tree Yuzu Lime Soda \$8

Louie's Mocktail Chamomile Tea Syrup
Lemon, Fever-tree Elderflower Tonic \$8

Barrel Aged Selections

Louie's Manhattan \$20
Woodford Reserve, Carpano Antica,
Barrel Aged Bitters
Old Fashioned \$20
Milam & Greene Bourbon,
Turbonado Syrup, Angostura Bitters
Negroni \$18
Botanist Gin, Campari, Carpano Antica
White Whale Negroni \$18
Gray Whale Gin, Luxardo Bitter Bianco,
Carpano Dry Vermouth

Louie's 'Caviar' Martini 25
Olive Brine Caviar Pearls,
Blue Cheese Olives,
4 ounce side car of..... Choose one:
Chopin Rye Vodka or Tanqueray Ten Gin

1923 Margarita 23
Ocho Reposado, Lalo Blanco, Agave,
Fresh Lime, Alma Finca, Gold Salt Rim

VINI BY THE GLASS

Roederer Estate Brut 17 glass	Chandon, Sparkling, NV Split . . . 15	Laurent Perrier Brut La Cuvée ½ Bottle 47
Summer in a Bottle, Rose, Côtes de Provence 2024 16	Patz & Hall, Pinot Noir, Sonoma Coast 2021 18	
Pighin, Pinot Grigio, Friuli Italy 2024 14	Tenuta di Nozzole, Chianti Classico, DOCG 2022 15	
Hartford Court, Chardonnay, Russian Valley 2023 15	Daou, Cabernet Sauvignon, Paso Robles 2023 16	
Frog's Leap Shale & Stone, Chardonnay, Napa Valley 2023 .. 18	Faust, Cabernet Sauvignon, Napa Valley 2022 24	
Joseph Drouhin, Saint-Veran, Burgundy 2022 18	Silver Oak, Cabernet Sauvignon, Napa Valley 2022 42	
Rombauer, Sauvignon Blanc, Carneros 2024 15	Turley 'Old Vines', Zinfandel, Paso Robles 2022 17	
Taylors Pass, Sauvignon Blanc, Marlborough 2023 16	Tenuta dell'Ornellaia Le Volte, Toscana, 2023 19	
Sager & Verdier, Sancerre, Loire, France 2024 18	Damiliano, Barolo, Leciñquevigne, DOCG 2021 21	

Thanksgiving Wine Feature Morgon, Beaujolais Cru, France 202315Perfect with the Turkey Plate!

DRAFT BEER

Boomtown Brewery LA Mic Czech Pils ABV: 5.6% IBU: 35 8	Chimay Cinq Cents Ale ABV: 8.0% Belgium Trappist Style Beer 12	Offshoot Relax Hazy IPA ABV: 6.8% Citrus Fruit, Soft, Tropical Notes 8
Allagash White ABV: 5.2% Belgium-style Wheat 8	Pollen Nation Honey Blonde Ale Evan's Brewing ABV: 5.2% 14 IBU .. 8	Lagunitas IPA ABV: 6.2% IBU: 51 8
Sierra Nevada ABV: 5.6% Pale Ale 8	Guinness ABV: 4.2% Nitro Malted Barley 8	

BOTTLED & CANNED BEER and SELTZERS

Modelo ABV: 4.6% Pilsner-style Lager 7	Scrimshaw by North Coast Brewing Co. ABV: 4.5% Pilsner Style Beer 7	Rotating Brew Manager's Selection Delirium Red Belgium ABV 8% 12
Menebrea 7 ABV: 5.0% Italian Amber Beer	Lost Coast Hazy IPA Can 7 ABV: 6.70% IBU: 38 Mosaic & Citra Hops	Estrella Galicia 0.0 Non-Alcoholic Lager 5
Blue Moon ABV: 5.4% Belgian Style Wheat Ale 7	Coors Light ABV: 4.2% Light American Lager 7	

- Happy Hour 7 Days a Week 4:00pm to 6:00pm- All Night Happy Hour Every Wednesday
- Saturday and Sunday Brunch - 11:00am to 2:30pm - Live music Every Sunday

2801 West Coast Highway, Newport Beach, CA 92663
(949) 720-1800 | louiesnewport.com

Follow us on Instagram ~ LouiesNewport

The 1923 Restaurant Group



Louie's Christmas Eve Menu

TO BEGIN

Bread Service	<i>Baguette, Olive Rolls, Whipped Butter</i>	4
Garlic Bread	(4) <i>Parmesan, Parsley</i>	8
King Crab Cakes	<i>Tartar Sauce, Lemon</i>	25
Meatballs	<i>Pomodoro, Pecorino Romano, Ricotta</i>	17
Eggplant Parmigiana	<i>Mozzarella, Marinara</i>	17
Fritto Misto	<i>Shrimp, Calamari, Zucchini, Spicy Marinara, Lemon</i>	19

CHILLED

½ Dozen Oysters *	24
Shrimp Cocktail	25
SEAFOOD PLATTER *	
Steamed King Crab Legs, Seared Tuna, Shrimp Cocktail	
<i>Add ½ Dozen Oysters*</i>	add 23
<i>Add Lobster Claw Meat</i>	add 43

CHARCUTERIE BOARD

Choose Two 24 All Five 40
Genoa Salami - Prosciutto di Parma - Smoked Tuna - 12 mo. Parmesan Reggiano "Gelato" - Chef's Cheese Selection

SALADS & SOUPS

"Caprese"	<i>Burrata, Balsamic, Heirloom Tomato, Basil, Endive, Lemon & Fennel Pollen Maldon Salt</i>	17
Garbage Salad	<i>Romaine, Salami, Garbanzo, Parmesan, Sundried Tomatoes, Black Olives, Peppernocinis, Onion, Hearts of Palm, Basil, Italian Vinaigrette</i>	17
Classic Wedge Salad	<i>BelGioioso Blue Cheese, Nueske's Applewood Smoked Bacon, Red Onions, Tomato, Iceberg</i>	19
Caesar	<i>Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones</i>	15
<i>Add Chicken 9 Add Shrimp 16 Add Salmon 25</i>		
Soup of the Day ~ Lobster Bisque		Cup 9 Bowl 12

STEAKS & CHOPS

*We proudly serves the finest Midwest Angus Beef from Aurora Est. 1939.
Wet aged 35 days. All livestock are sourced locally for the highest quality tender product*

Aurora Farm Angus Filet		6oz	49	10oz	61
14 oz Aurora Farm Prime New York	<i>Tomato Herb Marinade</i>				62
14oz Aurora Farm Porcini Ribeye	<i>Porcini Balsamic Rub</i>				62
<i>Steaks Additions- Peppercorn Sauce on request - Roquefort Blue Cheese \$5</i>					
Iberico Pork Chop	<i>with Lingonberry sauce, House Herb Roasted Potatoes</i>				57
Colorado Lamb	<i>French cut Lamb w/ Balsamic Apple Dressing, Rosemary</i>				48

HOUSE SIDES

Sauteed Mushrooms	<i>w/ Truffle Cream</i>	12	Asparagus	<i>w/ Herb Butter</i>	12
Side Portion Cacio e Pepe	15	Herb Butter Mashed Potatoes	10	Sautéed Broccolini	<i>w/ Herb Butter</i> 10
Baked Potato	<i>Butter, Bacon, Sour Cream, Green Onions</i>	16	French Fries	<i>w/ Garlic Oil & Herb Salt</i>	9

ENTREES

Osso Buco	<i>Red Wine Braised Veal Shank, Tomato Puree, Parmesan Rissoto</i>	55
Short Ribs	<i>Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes</i>	42
Cook's Venture Chicken Parmigiano	<i>Capellini Pomodoro</i>	36
Pan Seared Scottish Salmon	<i>Raspberry Champagne Vinaigrette, Sautéed Broccolini</i>	43
Chilean Sea Bass	<i>Pan Seared, Lemon, Butter, Baby Carrots</i>	55

PASTAS

Short Rib Ravioli	<i>Red Wine Braised Short Rib, House-made Ravioli, Ricotta, Truffle Cream, Red Wine Jus</i>	39
Crispy Lasagna	<i>Filet & Veal Bolognese, House-made Pasta, Bechemel, Parmigiano Reggiano</i>	31
Seafood Pasta	<i>Lobster, Crab, Shrimp, Scallops, Creamy Rosa Sauce, House-made Spaghetti, Toasted Bread</i>	49
Shrimp Penne Pesto	<i>Pesto w/Pistachio Crumble, Colossal Shrimp</i>	36
Bolognese	<i>Ground Filet & Veal, House-made Pappardelle Pasta, Parmigiano Reggiano</i>	28

*A 20% gratuity will be added to parties of 6 or more guests
No more than 3 checks per table*

*Please alert your server to any allergies or dietary restrictions
The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.