

Louie's

BY THE BAY

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

SIGNATURE COCKTAILS 17

The Haus Sour
Cantera Blanco, Strawberry Agave,
Liquid Alchemist Strawberry, Lemon,
dash of Fee Foam

Zensation
No° 3 Gin, St Germain, Lime, Cucumber,
Basil, Sugar Rim

Tropical Heat
Bacoo White Rum, Mango Liquid
Alchemist, Almatepec Chili Syrup, Lime,
Fire Water Bitters, Dried Chili Mango

Ancestral Grain
Dos Boots Mezcal, Absolo Corn Whisky,
Elote Liqueur, Smoked Chili Agave

Zero Proof Concoctions

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

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

Cosmic Clarity
Grey Goose, Cointreau, White Cranberry,
Lime (*It's a clarified Cosmo!*) contains dairy

Pink Piggy
Whistle Pig Piggy Back, Pamplemousse,
Grapefruit Simple, Grapefruit Bitters

Menta Call You
Titos, Fernet Menta, Borghetti Espresso
Liquor, Brown Sugar Simple, Espresso

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

Barrel Aged Selections

Louie's Manhattan \$20
Barrel Aged Woodford Bourbon,
Carpano Antica, Barrel Aged Bitters

Old Fashioned \$20
Redemption Rye, Turbonado Syrup,
Angostura Bitters

Negroni \$18
Botanist Gin, Campari, Carpano Antica

Louie's Caviar Martini 25

Olive Brined Caviar Pearls,
Blue Cheese Olives,
4 ounce iced side car of....

Choose one:
Chopin Rye Vodka or Tanqueray Ten Gin

VINI BY THE GLASS

BUBBLES Laurent Perrier Brut La Cuvée 25	Schramsberg, <i>Brut Rose</i> 17	Chandon Split, <i>Sparkling</i> 15
Summer in a Bottle, <i>Rose</i> , Côtes de Provence 2023 16	Patz & Hall, <i>Pinot Noir</i> , Sonoma Coast 2020 18	Tenuta di Nozzole, <i>Chianti Classico</i> , DOCG 2020 15
Pighin, <i>Pinot Grigio</i> , Friuli Italy 2023 14	Daou, <i>Cabernet Sauvignon</i> , Paso Robles 2022 16	Faust, <i>Cabernet Sauvignon</i> , Napa Valley 2022 24
Hartford Court, <i>Chardonnay</i> , Russian Valley 2022 15	El Enemigo, <i>Cabernet Franc</i> , Argentina 2021 17	Chappellet, <i>Mountain Cuvée</i> , Napa Valley 2022 18
Frog's Leap <i>Shale & Stone</i> , <i>Chardonnay</i> , Napa Valley 2022 .. 18	E. Guigal Crozes-Hermitage, <i>Syrah</i> , Rhone 2020 20	Damiliano, <i>Barolo</i> , Lacinquevigne, DOCG 2020 21
Rombauer, <i>Sauvignon Blanc</i> , Carneros 2023 15		
Taylor's Pass, <i>Sauvignon Blanc</i> , Marlborough 2022 16		
Jacques Dumont, <i>Sancerre</i> , Loire, France 2023 17		
La Caña, <i>Albariño</i> , DO Rias Baixas Spain 2023 15		

DRAFT BEER

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

BOTTLED & CANNED BEER and SELTZERS

Modelo ABV: 4.6% <i>Pilsner-style Lager</i> 7	Scrimshaw by North Coast Brewing Co. ABV: 4.5% <i>Pilsner Style Beer</i> 7	Rotating Brew <i>Manager's Selection</i> <i>Purple Haze Lager by Abita</i> 7
Menebrea 7 ABV: 5.0% <i>Italian Amber Beer</i>	Lost Coast Hazy IPA Can 7 ABV: 6.70% IBU: 38 <i>Mosaic & Citra Hops</i>	Estrella Galicia 0.0 Non-Alcoholic <i>Lager</i> 5
Blue Moon ABV: 5.4% <i>Belgian Style Wheat Ale</i> 7	Coors Light ABV: 4.2% <i>Light American Lager</i> 7	High Noon Seltzer <i>Pineapple or Black Cherry</i> 8

• **Louie's Late Night! 50% off Wines by the Glass and 25% of Wine Bottles**
Every Thursday Evening beginning at 8:00pm

• All Night Happy Hour every Wednesday

• Saturday and Sunday Brunch - 11:00am to 2:30pm - Live music Every Sunday!

• Book your next event at Louie's! Perfect for birthdays, anniversaries, and corporate dinners
email: events@louiesnewport.com



APPETIZERS

CHARCUTERIE BOARD

Genoa Salami, Prosciutto di Parma,
Smoked Tuna, Chef's Cheese Selection,
12 mo. Parmesan Reggiano "Gelato"

Choose Two .. 24 All Five ... 40

Bread Service Baguette, Olive Rolls, Whipped Butter	4
Garlic Bread	8
Seafood Cocktail Lobster, Crab, Shrimp, Avocado	25
Lobster Ravioli Red Pepper Cream, Balsamic glaze, Herbed Cauliflower Cake	24
Fritto Misto Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon	19

* SEAFOOD PLATTER

Steamed King Crab Legs,
Seared Tuna, Shrimp Cocktail

Serves 2-4 guests 78
Add ½ Dozen Oysters* 99

* ½ Dozen Oysters Shallot Mignonette or Cocktail	24
Steamed Crab Legs Drawn Butter	42
King Crab Cakes Tartar Sauce, Lemon	25
* Filet Tartare Toast Points (add Fries \$5)	24
Meatballs Pomodoro, Pecorino Romano, Ricotta	16
Eggplant Parmigiana Mozzarella, Marinara	17

SALADS & SOUP

"Caprese" Burrata, Balsamic, Heirloom Tomato, Basil, Endive, Lemon & Fennel Pollen Maldon Salt	17
Garbage Salad Romaine, Salami, Garbanzo, Parmesan, Sundried Tomatoes, Black Olives, Pepperocinis, Onion, Hearts of Palm, Basil, Italian Vinaigrette	17
French Onion Crostini, Gruyère	15

Classic Wedge Salad Blue Cheese Crumbles, Bacon, Red Onions, Tomato, Iceberg	17
Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones	15
Add Chicken 9 Add Shrimp 14 Add Salmon 23	
Soup of the Day Bowl	12

STEAKS & CHOPS

- Louie's by the Bay 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

6oz Aurora Farm Angus Petit Filet	49
10oz Aurora Farm Angus Filet	59
14oz Aurora Farm Prime New York grilled with house tomato herb marinade	61
14oz Aurora Farm Porcini Rib Eye	61
Chef's Selection Dry Aged Steak	MP

Steaks Additions- Roquefort Blue Cheese \$5

Louie's Land & Sea Dueto	
6oz Aurora Angus Petit Filet w/ Lobster Tail	109
Steak Diane 8oz Hanger, Cognac Mushrooms	39
Lamb Volcano Braised Shank, Pesto Risotto	49
Iberico Pork Chop with Lingonberry sauce	57
Colorado Lamb w/ Balsamic Apple Dressing	48
Peppercorn Sauce available upon request	

HOUSE SIDES

French Fries w/ Garlic Oil & Herb Salt	9	Sauteed Mushrooms & Truffle Cream	12	Sautéed Broccolini w/ Herbed Butter	10	Herbed Butter Mashed Potatoes	9
Grilled Asparagus w/ Herbed Butter	12	Mac & Cheese Béchamel, Bacon	15	Beer Battered Onion Rings Fresh Herbs & Spices	14	Side Portion Cacio e Pepe	15

ENTREES

Smoked Cook's Venture Half Roasted Chicken White Wine, Lemon, Butter, Garlic, Asparagus	38
Short Ribs Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes	42
Wagyu Burger House-made Seasoned Patty, Blue Cheese, Crispy Onions, Brioche Bun, Fries	32
Cook's Venture Chicken Parmigiano Capellini Pomodoro	36
Cioppino Clams, Mussels, Calamari, Shrimp, Chef's Choice Fish, Tomato & Wine Broth add Linguini \$5 add Crab Legs \$15	45
Pan Seared Scottish Salmon Raspberry Champagne, Sautéed Broccolini	43
Jack's Cattura del Giorno Catch of the Day	MP

PASTA

Short Rib Ravioli Red Wine Braised Short Rib, Ricotta, Truffle Cream Sauce, Red Wine Jus	39
Scallop Risotto Sea Scallops, Parmesan Risotto, Lemon, Butter	48
Shrimp Penne Pesto Pesto w/Pistachio Crumble, Colossal Shrimp	36
Crispy Lasagna Filet & Veal Bolognese, Bechemel, Parmigiano Reggiano	31
Bolognese Ground Filet & Veal, Pappardelle Pasta, Parmigiano Reggiano	28
Linguine Vongole Littleneck Clams, Garlic, White Wine, topped w/ Cherry Stone Clam served with Toasted Bread	34

A 20% gratuity will be added to parties of 8 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.