



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



## SIGNATURE COCKTAILS 17

### The Gray Migration

Green Apple infused Gray Whale Vodka, Lime Juice, Blue Curaçao, Green Apple and Sage Simple, White Cranberry

### Pineapple Express

El Mexicano Reposado, Pineapple Juice, Lime Juice, Serrano Infused Agave, Splash Fever Tree Soda

### Blush & Smoke

Los Vecinos Del Campo Espadin, Watermelon Juice, Watermelon Reâl, Smoked Thyme Infused Agave, Lime Bitters

### Garden Party

Las Californias Nativo, Lemon Juice, St. Germain, Fresh Basil & Cucumber

### Pompelmo

Pamplemousse, Grapefruit Juice, Lemon Pick your poison! Titos Vodka, Fords Gin, or Herradura Tequila

### Blood Orange Bloom

Jack Bonded, Blood Orange Syrup Infused with Rosemary, Lemon Juice, Egg White

### Spring Break

Bacoo 3yr Infused with Coconut, Lime Juice, Coconut Reâl, Fresh Mint, Topped w/ Fever-Tree Lime Yuzu Soda

### El Cholo Margarita

Secret Family Recipe since 1967! with Cointreau and Patrón Silver Tequila

## Zero Proof Concoctions 10

**Burro Rosa** Grapefruit, Pineapple Liquid Alchemist, Ginger Syrup, Pineapple Ginger Beer Fever-Tree

**Black n' Blue Breeze** Blackberry Reâl, Lime, Fresh Blueberries, Cucumber Fever-Tree Soda

## Barrel Aged Selections

### Louie's Manhattan \$20

Woodford Reserve, Carpano Antica, Barrel Aged Bitters

### Old Fashioned \$20

Redemption Wheated Bourbon, Angostura Bitters, Brown Sugar Simple

### Negroni \$18

Gray Whale Gin, Campari, Carpano Antica

### Tequila Old Fashion \$20

Ocho Blanca, Aztec Chocolate Bitters, Chocolate Agave, Chocolate shavings

### Louie's 'Caviar' Martini 25

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

Choose one: Chopin Rye Vodka, Stoli Elit 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 <i>Brut</i> . . . . 17 <i>glass</i>	Chandon, <i>Sparkling, NV Split</i> . . . 15	Laurent Perrier <i>Brut La Cuvée ½ Bottle</i> . . . . 47
Chateau Campuget 1753, <i>Rosé, Rhone</i> 2023 . . . . . 16	Patz & Hall, <i>Pinot Noir, Sonoma Coast</i> 2022 . . . . . 18	Tenuta di Nozzole, <i>Chianti Classico, DOCG</i> 2022 . . . . . 15
Pighin, <i>Pinot Grigio, Friuli Italy</i> 2024 . . . . . 15	Daou, <i>Cabernet Sauvignon, Paso Robles</i> 2023 . . . . . 17	Faust, <i>Cabernet Sauvignon, Napa Valley</i> 2023 . . . . . 24
Hartford Court, <i>Chardonnay, Russian Valley</i> 2023 . . . . . 16	Silver Oak, <i>Cabernet Sauvignon, Alexander Valley</i> 2020 . . . 42	Turley 'Old Vines', <i>Zinfandel, Paso Robles</i> 2022 . . . . . 17
Nickel & Nickel, <i>Chardonnay, Carneros</i> 2023 . . . . . 23	Tenuta dell'Ornellaia <i>Le Volte, Toscana</i> , 2023 . . . . . 19	Paola Sordo, <i>Barolo, Piedmont DOCG</i> 2020 . . . . . 21
Frog's Leap Shale & Stone, <i>Chardonnay, Napa Valley</i> 2023 .. 18		
Joseph Drouhin, <i>Saint-Véran, Burgundy</i> 2022 . . . . . 18		
Rombauer, <i>Sauvignon Blanc, Carneros</i> 2024 . . . . . 16		
Taylor's Pass, <i>Sauvignon Blanc, Marlborough</i> 2023 . . . . . 16		
Le Roi Des Pierres, <i>Sancerre, Loire, France</i> 2023 . . . . . 18		

## DRAFT BEER

<b>Modelo</b> ABV: 4.6% <i>Pilsner-style Lager</i> . . . . . 8	<b>Chimay Cinq Cents Ale</b> ABV: 8.0% <i>Belgium Trappist Style Beer</i> 12	<b>Offshoot Relax Hazy IPA</b> ABV: 6.8% <i>Citrus Fruit, Soft, Tropical Notes</i> 8
<b>Allagash White</b> ABV: 5.2% <i>Belgium-style Wheat</i> . . . . . 8	<b>Peroni Nastro Azzurro</b> ABV: 5.1% <i>Italian Lager</i> . . . . . 8	<b>Deschutes Fresh Squeezed IPA</b> 6.4% ABV 60 IBU <i>American IPA</i> . . . 8
<b>Ale Smith .394</b> ABV: 6% <i>American Pale Ale</i> . . . . . 8	<b>Guinness</b> ABV: 4.2% <i>Nitro Malted Barley</i> . . . . . 8	

## BOTTLED & CANNED BEER

<b>New Belgium Fat Tire</b> ABV: 5.2% <i>American Blonde Ale</i> . . . 8	<b>Scrimshaw by North Coast Brewing Co.</b> ABV: 4.5% <i>Pilsner Style Beer</i> . . . . . 8	<b>Coors Light</b> ABV: 4.2% <i>Light American Lager</i> . . . . 7
<b>Blue Moon</b> ABV: 5.4% <i>Belgian Style Wheat Ale</i> 8	<b>Lost Coast Hazy IPA Can</b> ABV: 6.70% IBU: 38 <i>Mosaic &amp; Citra Hops</i> 8	<b>Estrella Galicia 0.0 Non-Alcoholic Lager</b> . . . . . 6

## Louie's News

- 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





**TO BEGIN**

<b>Bread Service</b> <i>Baguette, Olive Rolls, Whipped Butter</i> .....	4
<b>Garlic Bread</b> (4) <i>Parmesan, Parsley (freshly baked-10 minutes to perfection)</i>	8
▫ <b>Steamed King Crab Legs</b> <i>Drawn Butter</i> .....	57
▫ <b>King Crab Cakes</b> <i>Tartar Sauce, Lemon</i> .....	25
▫ <b>Lobster Ravioli</b> <i>Red Pepper Cream, Balsamic, Herbed Cauliflower Cake</i>	24
<b>Meatballs</b> <i>Pomodoro, Pecorino Romano, Ricotta</i> .....	17
<b>Eggplant Parmigiana</b> <i>Mozzarella, Marinara (allow 14-16 minutes)</i> .....	17
<b>Fritto Misto</b> <i>Shrimp, Calamari, Zucchini, Spicy Marinara, Lemon</i> .....	19

**CHILLED**

<b>½ Dozen Oysters</b> * .....	25
<b>Shrimp Cocktail</b> .....	25
<b>Seared Tuna Spicy Aioli &amp; Avocado</b>	23
<b>Filet Carpaccio</b> * <i>Capers, Arugula, 27 Shaved Parmesan, EVOO, Lemon</i>	
▫ <b>SEAFOOD PLATTER</b> *	
<b>Steamed King Crab Leg Sections, Seared Tuna, Shrimp Cocktail</b>	97
<i>Add ½ Dozen Oysters*</i> .....	add 24
<i>Add Lobster Claw Meat</i> ...	add 49

**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**

" <b>Caprese</b> " <i>Burrata, Balsamic, Heirloom Tomato, Basil, Endive, Lemon &amp; Fennel Pollen Maldon Salt</i> .....	17
<b>Garbage Salad</b> <i>Romaine, Salami, Garbanzo, Parmesan, Sundried Tomatoes, Black Olives, Peperoncini, Onion, Hearts of Palm, Basil, Italian Vinaigrette</i> .....	17
<b>Classic Wedge Salad</b> <i>BelGioioso Blue Cheese, Nueske's Applewood Smoked Bacon, Red Onions, Tomato, Iceberg</i>	19
<b>Caesar</b> <i>Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones</i> .....	15
<i>Add Chicken 10 Add Shrimp 19 Add Salmon 25</i>	
<b>French Onion</b> <i>Crostini, Gruyère</i> .....	15
<b>Soup of the Day</b> <i>Cup 9 Bowl 12</i>	

**STEAKS & CHOPS**

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

*Steak Additions- Peppercorn Sauce on request - Roquefort Blue Cheese \$5*

<b>Aurora Farm Angus Filet</b> .....	<b>6oz</b> ...55	<b>10oz</b> ... 68
<b>14 oz Aurora Farm Prime New York</b> <i>Tomato Herb Marinade</i>	67	
<b>14oz Aurora Farm Porcini Ribeye</b> <i>Porcini Balsamic Rub</i> ....	67	
▫ <b>6oz Japanese A5 Wagyu Ribeye Steak</b> .....	85	
▫ <b>Steak Board - Four 3oz cuts</b> .....	125	
<i>A5 Wagyu Ribeye, Porcini Ribeye, New York, Filet Mignon</i>		
<b>Iberico Pork Chop</b> <i>with Lingonberry sauce, House Herb Roasted Potatoes</i> .....	57	
<b>Colorado Lamb</b> <i>French cut Lamb w/ Balsamic Apple Dressing, Rosemary</i> .....	54	

▫ **SEA ADDITIONS**

<i>Crab Leg</i> .....	55
<i>Lobster Tail</i> .....	83
<i>Lobster Claw</i> .....	49
<i>Shrimp (4)</i> .....	19

**HOUSE SIDES**

<b>Sautéed Mushrooms</b> <i>w/ Truffle Cream</i> 14 ....	<b>Asparagus</b> <i>w/ Herb Butter</i> 14 .....	<b>Sautéed Broccolini</b> <i>w/ Herb Butter</i> 12
<b>Beer Battered Onion Rings</b> <i>Herbs &amp; Spices</i> 16 .....	<b>Side Portion Cacio e Pepe</b> 16 .....	<b>Herb Butter Mashed Potatoes</b> 11
<b>Baked Potato</b> <i>Butter, Bacon, Sour Cream, Green Onions</i> 15 .....	<b>French Fries</b> <i>w/ Garlic Oil &amp; Herb Salt</i> 10	

**ENTREES**

<b>Smoked Cook's Venture Half Roasted Chicken</b> <i>White Wine, Lemon, Butter, Garlic, Asparagus</i> .....	38
<b>Short Ribs</b> <i>Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes</i> .....	42
<b>Wagyu Burger</b> <i>House-made Seasoned Patty, Blue Cheese, Crispy Onions, Brioche Bun, Fries</i> .....	32
<b>Cook's Venture Chicken Parmigiano</b> <i>Capellini Pomodoro</i> .....	36
▫ <b>Cioppino</b> <i>Clams, Mussels, Calamari, Shrimp, Chef's Fish, Tomato Broth add Linguine \$5 add Crab Leg sections \$25</i>	48
▫ <b>King Crab Legs</b> <i>Drawn Butter, Lemon</i> .....	115
<b>Grilled Scottish Salmon</b> <i>Creamy Meyer Lemon &amp; Garlic, Roasted Potatoes, Arugula</i> .....	43
▫ <b>Jack's Cattura del Giorno</b> <i>Catch of the Day</i> .....	MP

**PASTAS**

<b>Short Rib Ravioli</b> <i>Red Wine Braised Short Rib, House-made Ravioli, Ricotta, Truffle Cream, Red Wine Jus</i> ..	39
<b>Crispy Lasagna</b> <i>Filet &amp; Veal Bolognese, House-made Pasta, Béchamel, Parmigiano Reggiano</i> .....	31
<b>Scallop Risotto</b> <i>Sea Scallops, Parmesan Risotto, Lemon, Butter</i> .....	48
▫ <b>Seafood Pasta</b> <i>Lobster, Crab, Shrimp, Scallops, Creamy Rosa Sauce, House-made Spaghetti, Toasted Bread</i>	52
<b>Shrimp Pesto</b> <i>Pesto w/Pistachio Crumble, Colossal Shrimp, House-made Pappardelle Pasta</i> .....	36
<b>Bolognese</b> <i>Ground Filet &amp; Veal, Rigatoni, Parmigiano Reggiano</i> .....	29

*A 20% gratuity will be added to parties of 8 or more guests -No more than 3 checks per table*

▫ *Specialty Items & High-end Seafood not available for Industry Discount - please bring proof of restaurant employment*

*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.*