



BRUNCH
LUNCH

Louie's
BY THE BAY

SATURDAY
& SUNDAY



BOTTOMLESS SPARKLING 11:00-2:30

\$20 per person with the purchase of an entree ~ Add juice for \$4 a carafe
(we stop pouring bottomless at 3:00pm)



• BRUNCH COCKTAILS •

Louie's Bloody Mary Titos Vodka, House
Bloody Batch, Bacon, Celery, Lime, Salt Rim 17

Endless Summer Awayuki Strawberry Gin, Lime,
Strawberry and Basil Simple, Fever-Tree Lime Yuzu 17

• TO BEGIN •

CHARCUTERIE BOARD

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

* SEAFOOD PLATTER

Chilled King Crab Legs,
Seared Tuna, Shrimp Cocktail 97
* Add ½ Dozen Oysters add 24

Bread Service Baguette, Olive Rolls, Whipped Butter 4
Deviled Eggs Mayonaise, Dijon Mustard,
Sliced Chives, Smoked Paprika 17
Fritto Misto Shrimp, Calamari, Zucchini
Served w/ a Spicy Marinara Sauce and Lemon 19
Classic Wedge Salad BelGioioso Blue Cheese,
Nueske's Smoked Bacon, Red Onions, Tomato 19
French Onion Soup Crock 15

* ½ Dozen Oysters Mignonette or Classic Cocktail 25
Seared Tuna Spicy Aioli, Crispy Onions 23
King Crab Cakes Tartar Sauce, Lemon 25
Meatballs Pomodoro, Pecorino Romano,
Ricotta, Grilled Bread 17
Caesar Chopped Romaine, Brioche Croutons
Parmigiano Reggiano, Boquerones 15
Add Chicken 9 Add Shrimp 14 Add Salmon 25

• BREAKFAST •

Louie's Brunch Pizza
Fontina & Mozzarella Cheese, Sliced Potato,
Tomatoes, Bacon, Basil, two over medium eggs . . 25
Not So 'French' Toast
Sweet Ricotta Cream, Berries, Honey 21
Louie's Breakfast Sandwich
Over Medium Eggs, Applewood Bacon, Fontina
Cheese & Pesto Aioli, Grilled Ciabatta Bread 23
Grilled Filet Burrito
Marinated Filet, Breakfast Potatoes, Mozzarella,
Pico de Gallo, Flour Tortilla, Avocado 25

Eggs Benedict
*Poached Eggs, Applewood Smoked Bacon,
Hollandaise, served with Crispy Potatoes 22
Make it a King Crab Cake Benny 38
Avocado "Caprese" Toast
Burrata, Heirloom Tomato, Balsamic, Sourdough 23
Daemon's Steak & Eggs
6oz Filet, Crispy Potatoes, Eggs any style 49
Short Rib Hash
Pulled Red Wine Garlic Short Ribs, Potatoes,
Sunny Eggs, Spicy Aioli, Arugula 27

• SANDWICHES, SEAFOOD, PASTA •

* Seared Blackened Ahi Sandwich
Seared Sushi Grade Ahi, Bell Peppers, Spicy Aioli,
Grilled Ciabatta Bread, Pickled Onions, Side Salad 27
Prime Rib Sandwich
Slow Roasted Prime Rib, Caramelized Onions,
Gruyère Cheese, Creamy Horseradish, Au Jus,
served with Fries 26
BLT Sandwich
Bacon, Lettuce, Tomato, Mayo, Sourdough, Fries 24
Half BLT & Soup du Jour 17 (with French Onion 22)
Bolognese
Ground Filet & Veal, Rigatoni Pasta,
Parmigiano Reggiano 28

Wagyu Burger
House-made Seasoned Patty, American Cheese,
Tomato, Lettuce, Mayo, Brioche Bun, Fries
(dinner version available upon request \$32) 29
Cioppino
Clams, Mussels, Calamari, Sea Bass,
Shrimp, Tomato & Wine Broth add Crab Sections 25 48
Crispy Lasagna
Filet & Veal, Bechemel, Parmigiano Reggiano . . . 31
Shrimp Pesto
Creamy Pesto w/ Pistachio Crumble,
House-made Pappardelle Pasta, Colossal Shrimp 36

SIDES

Two Eggs served your way 8	Cacio e Pepe Pecorino Romano 16	Crispy Breakfast Potatoes 9
Housemade French Fries w/ Garlic Oil & Herb Salt 10	Side Bacon (4) 9	Mixed Berries 10
		Broccolini Bagna Cauda Butter 12



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SIGNATURE COCKTAILS 17

- Pompelmo**
Pamplemousse, Grapefruit Juice, Lemon
Pick your poison! Titos Handmade Vodka,
Fords Gin, or Herradura Blanco

Newporto
Noletts Gin, Lime, Tawny Port 10yr,
Liquid Alchemist Ginger, Angostura Bitters

Bite Me
Los Vecinos Espadin,
Giffard Piment D'Espelette, Lime,
Paprika & Red Chile Simple, Fang Candy

Scottish Coffee
Macallan 12yr, Cointreau,
Borghetti Espresso Liqueur

- Sweater Weather**
1910 Old Forester, Amaro Montenegro,
Real Spiced Pear, Egg White, Nutmeg

Smashing Pumpkins
Ketel One, Rum Chata, Borghetti Espresso,
Espresso, Cinnamon Syrup, Pumpkin Spice

Passion Reyes
Matari Blanco, Lime, Ancho Reyes Verde,
Liquid Alchemist Passion Fruit, Dry Curaçao

Fire Side
Weber Ranch Blue Agave Vodka, Fig Jam,
Lemon, Giffard Vanille de Madagascar

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

Barrel Aged Selections

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

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 No.3 Gin

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

Zero Proof Concoctions 10

- Purple Rain** Butterfly Pea Tea,
Lychee Puree, Lavender Syrup, Lemon juice,
Topped with N/A Prosecco

Ginger Snap Lemon, Orgeat, Brown Sugar,
Cinnamon Syrup, Ginger Syrup, Topped
w/ Fever Tree Ginger Beer, Cinammon

VINI BY THE GLASS

Roederer Estate Brut 17 glass	Chandon, Sparkling, NV Split . . . 15	Laurent Perrier Brut La Cuvée ½ Bottle 47
Chateau de Campuget 1753, Rosé, Rhone 2025 16/59	Patz & Hall, Pinot Noir, Sonoma Coast 2022 18/67	Domaine Faiveley, Pinot Noir, Bourgogne Rouge 22/81
Pighin, Pinot Grigio, Friuli Italy 2024 15/55	Tenuta di Nozzole, Chianti Classico, DOCG 2022 15/55	Daou, Cabernet Sauvignon, Paso Robles 2023 17/63
Hartford Court, Chardonnay, Russian Valley 2024 16/59	Faust, Cabernet Sauvignon, Napa Valley 2023 25/94	Silver Oak, Cabernet Sauvignon, Alexander Valley 2021 42/155
Nickel & Nickel, Chardonnay, Carneros 2024 23/87	Turley 'Old Vines', Zinfandel, Paso Robles 2023 18/69	Tenuta dell'Ornellaia Le Volte, Toscana, 2023 19/71
Frog's Leap Shale & Stone, Chardonnay, Napa Valley 2023 18/67		
Rombauer, Sauvignon Blanc, Carneros 2025 16/59		
Villa Maria Taylors Pass, Sauvignon Blanc, New Zealand 2023 16/59		
Sager & Verdier, Sancerre, France 2024 19/71		

HALF BOTTLES

Ayala Maison Fondée en 1860, Champagne Brut Majeur 45	Cupé "Y" Block, Chardonnay, Santa Barbara 2016 32
Chablisienne "La Sereine", Chablis, France 2022 33	Argyle, Pinot Noir, Willamette Valley 2022 43
Zenato, Amarone della Valpolicella, DOCG 2019 59	Emeritus, Pinot Noir, Hallberg Ranch, Russian River, 2020 44
Banfi, Brunello di Montalcino, DOCG 2021 65	Faust, Cabernet Sauvignon, Napa Valley 2021 52
Michele Chiarlo, Barolo, Tortoniano 2021 65	Frog's Leap, Cabernet Sauvignon, Rutherford 2020 49
	Plumpjack, Cabernet Sauvignon, Oakville 2022 155

DRAFT BEER

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

BOTTLED & CANNED BEER

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