

☀️ LUNCH ☀️

Two Course Lunch Special \$13


FIRST


your choice of:
Soup of the Day, Apple Harvest, or
Chopped Cobb



SECOND

your choice of:
SCB Sliders, Pollo & Bacon Tacos,
or Chicken Salad Wrap

SHARED PLATES


CRISP PECAN BRUSSELS SPROUTS brussels, candied pecans, sweet serrano sauce, shaved green onion, sprinkled parmesan 8  

SQUEAKY CHEESE rice flour batter, ellsworth cheese curds, serrano dill aioli, marinara 9 


GUACAMOLE fresh avocado, cilantro, lime, fresh vegetables, corn tortilla chips 11  


GARLIC BLACK PEPPER CALAMARI rice flour batter, shaved green onions, sweet serrano sauce 12 

GREENS


BUTTERNUT SQUASH SALAD field greens, honey verjus dressing, bleu cheese, candied pecans, pumpernickel croutons 11  ...add salmon 6, shrimp 6


EMILY'S APPLE HARVEST field greens, grilled chicken breast, bacon, gala apples, goat cheese, spiced pecans, sun-dried cranberries, balsamic vinaigrette 14 

CHOPPED COBB SALAD* field greens, blackened chicken, bacon, hard-boiled egg, white cheddar, avocado, croutons, green goddess dressing 15 

BLACKENED SALMON SALAD arugula, crispy shallots, pickled carrots, cucumbers, capers, microgreens, buttermilk dressing 16 

COMFORT FOOD

SHRIMP TACOS chipotle cream, avocado, pickled onions, cilantro, corn tortillas 11 

POLLO & BACON TACOS slow roasted chicken, honey smoked bacon, salsa verde, onion & cilantro, lime crema, crispy shallots, corn tortillas 10 

SCB BURGER* certified angus ground beef, serrano cream, bacon jam, brioche bun, sea salt fries 13

SINATRA BURGER* certified angus ground beef, bacon, havarti cheese, balsamic, tomatoes, green goddess dressing, brioche bun, sea salt fries 13

LOUIE'S 1/3 LB DOUBLE BURGER* two smashed certified angus ground beef patties, american cheese, caramelized onions, 'that sauce,' brioche bun, sea salt fries 13

FUNKY CHICKEN SANDWICH buttermilk fried chicken, white cheddar, homemade pickles, field greens, sriracha aioli, brioche bun, sea salt fries 12

HONEY BUTTER CHICKEN SANDWICH grilled chicken, havarti cheese, lettuce, bacon, tomatoes, brioche bun, sea salt fries 12

CHICKEN SALAD WRAP dried cranberries, celery, pecans, arugula, flour tortilla, sea salt fries 11

CHAMPAGNE FISH AND CHIPS champagne and rice flour battered alaskan cod, aioli, sea salt fries 14 

We are gluten-free and vegetarian-friendly! Look for these logos:

 gluten free  can be modified to be gluten free  vegetarian

Items may contain nuts, dairy and gluten. We are happy to substitute any pasta noodle with a gluten free noodle (+2) upon request.
*Contains or may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.



✦ DINNER ✦

CHEESE & CHARCUTERIE

Served with baguette bread, crackers, bread & butter pickles, bacon jam, apples, whole grain mustard ğ2

Four selections \$20.

CHEESE

delice de cremiere triple crème,
beemster 18 month aged gouda

CHARCUTERIE

creminelli barolo salami, creminelli prosciutto

SMALL PLATES

CRISP PECAN BRUSSELS SPROUTS brussels, candied pecan, sweet serrano sauce, sprinkled parmesan, green onion 9 ↓ ğ

SQUEAKY CHEESE rice flour batter, ellsworth cheese curds, serrano dill aioli, marinara 9 ğ

GARLIC BLACK PEPPER CALAMARI rice flour batter, shaved green onions, sweet serrano sauce 12 ğ

GUACAMOLE fresh avocado, cilantro, lime, fresh vegetables, corn tortilla chips 11 ↓ ğ

CARNITAS NACHOS braised pork shoulder, artisan jack cheese, cotija cheese, pico de gallo, pickled red onions, salsa verde, lime crema, corn tortilla chips 12 ğ

GARDEN

EMILY'S APPLE HARVEST SALAD field greens, grilled chicken breast, gala apple, sun-dried cranberries, bacon, goat cheese, candied pecans, balsamic vinaigrette 14 ğ

CHOPPED COBB SALAD* field greens, blackened chicken, bacon, hard-boiled egg, white cheddar, avocado, croutons, green goddess dressing 15 ğ2 ...substitute shrimp 2

BLACKENED SALMON SALAD arugula, crispy shallots, pickled carrots, cucumbers, capers, microgreens, buttermilk dressing 17 ğ

COMFORT FOOD

SHRIMP TACOS chipotle cream, avocado, pickled onions, cilantro, corn tortillas 12 ğ

POLLO & BACON TACOS salsa verde, slow cooked chicken, bacon, cilantro, onion, corn tortillas 12 ğ

CHAMPAGNE FISH & CHIPS champagne & rice flour battered alaskan cod, aioli, parmesan, sea salt fries 16 ğ

SCB BURGER* certified angus ground beef, serrano cream, bacon jam, brioche bun, sea salt fries 14

SINATRA BURGER* certified angus ground beef, bacon, havarti cheese, balsamic, tomatoes, green goddess dressing, brioche bun, sea salt fries 14

FUNKY CHICKEN SANDWICH buttermilk fried chicken, havarti cheese, homemade pickles, field greens, sriracha aioli, brioche bun, sea salt fries 13

HONEY BUTTER CHICKEN SANDWICH grilled chicken, havarti cheese, lettuce, bacon, tomatoes, brioche bun, sea salt fries 13

PASTAS & MAINS

SPICY SHRIMP DIABLO campanelle pasta, shrimp, creamy chili pepper arrabiata, parsley, thyme, green onions, greek yoghurt, baguette 18 ğ2

4 PORK GNOCCHI house-made gnocchi, prosciutto, italian sausage, bacon, pork shoulder, red wine cream sauce, baguette 18 ğ2

SQUASH RISOTTO* roasted butternut squash, honey cured bacon, spinach, aged gouda, herbed breadcrumbs 15 ğ2
...add salmon 6, shrimp 6

BUTTERMILK FRIED CHICKEN crisp pecan brussels sprouts, bread & butter pickles, buttermilk ranch 19

PAN SEARED SALMON* garlic butter cream spinach, bacon, shiitake mushrooms 21 ğ

DRY RUBBED FLANK STEAK* charred corn salsa, cherry tomatoes, smashed fingerling potatoes 25 ğ

DESSERT

CHOCOLATE TORTE berry aperol coulis, powdered sugar, whipped cream 8 ğ

BEIGNETS powdered sugar, rum butter 7

LOVE YOUR FOOD? BUY YOUR CHEFS A THREE PACK OF PABST BLUE RIBBON 6

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BRUNCH

SHARED PLATES

BEIGNETS powdered sugar, rum butter 7

AVOCADO TOAST avocado, over-medium egg, cilantro, arugula, sriracha aioli, multigrain toast 9

EGGS

Benedicts and omelettes served with choice of breakfast potatoes or mixed greens

CLASSIC BENEDICT* country ham, poached eggs, hollandaise, english muffin 12 **Ġ2**

AVO OMELETTE* egg whites, artisan jack cheese, avocado, tomato, arugula 12 **Ġ2**

DENVER OMELETTE* country ham, artisan jack cheese, red onion, poblano pepper 11 **Ġ**

BLUE PLATE SPECIAL* two eggs, bacon, breakfast potatoes, choice of toast or biscuit 10 **Ġ**

LUNCH

EMILY'S APPLE HARVEST field greens, chicken, bacon, gala apples, goat cheese, spiced pecans, dried cranberries 12 **Ġ**

HONEY BUTTER CHICKEN SANDWICH chicken, lettuce, bacon, havarti cheese, tomatoes, cinnamon honey butter, brioche bun, sea salt fries 11

LOUIE'S 1/3 LB DOUBLE BURGER* two smashed certified angus ground beef patties, american cheese, caramelized onions, special sauce, brioche bun, sea salt fries 12

SCB BURGER* certified angus ground beef, serrano cream, bacon jam, brioche bun, sea salt fries 13
add to any sandwich ...egg 2 ...avocado 2 ...bacon 2

A LA CARTE

**BACON, BREAKFAST
POTATOES,
AVOCADO, OR
FRESH FRUIT**

3

**BISCUIT,
ENGLISH MUFFIN,
MULTIGRAIN TOAST,
OR PICO DE GALLO**

2

MORNING DIVE PLATES

CHICKEN AND A BISCUIT* southern fried chicken breast, sweet maple biscuit, maple butter sauce, sunny side up egg 12

ARCH FRENEMY* seared ham, fried egg, havarti cheese, seasonal jam, brioche bread, breakfast potatoes 11

BISCUITS + GRAVY house-made sausage gravy, buttermilk biscuits, fried egg, salsa verde 11

RISE AND SHINE FLATBREAD* marinara, breakfast sausage, white cheddar cheese, eggs your way, green onions, cilantro, sriracha aioli 13

FRENCH TOAST* brown sugar french toast, candied pecans, rum butter, whipped cream 12 **Ġ**

BREAKFAST BURRITO* bacon, ham, scrambled eggs, artisan jack cheese, onions, peppers, pico de gallo, salsa verde, flour tortilla 13

EYE OPENERS

MIMOSAS 7 glass | 17 bottomless
Available in: orange | cranberry | grapefruit

BLOODY MARY 7 vodka | bloody mix | olive | pickle

BACON BLOODY 9 vodka | bacon | more bacon

APEROL SPRITZ 8 Aperol | bubbles | orange

VODKA CRANBRUSCO 10 Chiarli 'Vecchi Modena' lambrusco | vodka | cranberry | spices

ABUELITA 10 tequila | salsa verde | cerveza

COFFEE & TEA coffee 3, french press 7, tea 3

JUICE orange, grapefruit or cranberry 4

Follow the Fun!    louieswinedive.com

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WINE

ROSE & SPARKLING

<i>Lamberti</i> Prosecco, Prosecco DOC Italy	10 / 40
<i>Collet</i> Brut Art Deco Premier Cru, Champagne France	19 / 75
<i>Coeur Clémentine</i> Le Pétillante Rosé, Provence France	11 / 42
<i>Boya</i> Rosé of Pinot Noir and Grenache, Leyda Valley Chile	10 / 39

WHITE

<i>Luca Bosio</i> Moscato d'Asti, Piedmont Italy	11 / 42
<i>S.A. Prüm</i> 'Essence' Riesling, Mosel Germany	14 / 54
<i>Château Promis</i> Sauvignon Blanc Blend, Entre deux Mers France	8 / 30
<i>Hall Family</i> Sauvignon Blanc, Napa Valley California	18 / 70
<i>Rapaura Springs</i> Sauvignon Blanc, Marlborough New Zealand	10 / 40
<i>Maso Canali</i> Pinot Grigio, Trentino Italy	11 / 42
<i>St. Clement</i> Reserve Chardonnay, Napa Valley California	12 / 46

RED

<i>Bouchard Père & Fils Bourgogne Reserve</i> Pinot Noir, Burgundy France	60
<i>J</i> Sonoma Pinot Noir, Sonoma, Monterey, Sta Barbara California	12 / 46
<i>Herdade São Miguel</i> 'Sul' Red Blend, Redondo Alentejo Portugal	9 / 35
<i>Tavernello</i> Montepulciano D'Abruzzo, Abruzzo Italy	9 / 35
<i>Graffito</i> Malbec, Mendoza Argentina	15 / 59
<i>Vidal-Fleury</i> Côtes du Rhône Rouge, Côtes du Rhône France	11 / 44
<i>Ironstone Reserve</i> Old Vines Zinfandel, Lodi California	12 / 50
<i>Yangarra Estate</i> Shiraz, McLaren Vale Australia	16 / 62
<i>Chateau La Gravière</i> Red Blend, Bordeaux France	9 / 35
<i>Aia Vecchia</i> 'Lagone' Toscana IGT, Tuscany Italy	12 / 46
<i>B Side</i> Cabernet Sauvignon Blend, North Coast California	15 / 59
<i>BV Napa</i> Cabernet Sauvignon, Napa Valley California	22 / 86
<i>Silver Oak</i> Alexander Valley Cabernet Sauvignon, California	125



HAPPY HOUR

RED, WHITE & BUBBLES 6

Rotating glass specials from our beverage director

LOUIE'S MULE 7 vodka | ginger | lime

APEROL SPRITZ 7 Aperol | bubbles | orange

OLD FASHIONED 7 Old Grand-Dad bourbon |
sugar | bitters

From 4pm-6pm Daily & All Day Monday

SQUEAKY CHEESE // BEIGNETS 6

POLLO & BACON TACOS // SCB SLIDERS 7

SHRIMP TACOS 8

CARNITAS NACHOS 9

