

✦ DINNER ✦

CHEESE & CHARCUTERIE

Served with baguette bread, crackers, bread & butter pickles, bacon jam, apples, whole grain mustard **ġ2**

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 **↓ ġ**

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

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

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

GARDEN

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

CHOPPED COBB SALAD* field greens, blackened chicken, bacon, hard-boiled egg, white cheddar, avocado, croutons, green goddess dressing 15 **ġ2** ...substitute shrimp 2

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

COMFORT FOOD

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

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

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

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 arrabbiata, parsley, thyme, green onions, greek yoghurt, baguette 18 **ġ2**

4 PORK GNOCCHI house-made gnocchi, prosciutto, italian sausage, bacon, pork shoulder, red wine cream sauce, baguette 18 **ġ2**

SQUASH RISOTTO* roasted butternut squash, honey cured bacon, spinach, aged gouda, herbed breadcrumbs 15 **ġ2**
...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 **ġ**

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

✦ THREE COURSE DINNER ✦

FIRST

Choice of: Emily's Apple Harvest Salad or Chopped Cobb Salad

SECOND

Choice of: Buttermilk Fried Chicken, Shrimp Risotto, Pan Seared Salmon

THIRD

Choice of: Beignets or Chocolate Torte

\$28

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

We are gluten-free and vegetarian-friendly! Look for these logos: **ġ** gluten-free **ġ2** can be modified to be gluten-free **↓** vegetarian
Items may contain nuts, dairy and gluten. *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. Louie's will substitute any pasta noodle with a gluten free noodle (+2) upon request.

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 


CRABCAKE BENEDICT* poached eggs, arugula, hollandaise, english muffin 13

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

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

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

LUNCH

EMILY'S APPLE HARVEST field greens, chicken, bacon, gala apples, goat cheese, spiced pecans, dried cranberries 13 

HONEY BUTTER CHICKEN SANDWICH chicken, lettuce, bacon, havarti cheese, tomatoes, cinnamon honey butter, 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 

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

EYE OPENERS

MIMOSAS 7 | 17

Available in: orange | cranberry | grapefruit
Ask about our almost-never-ending mimosas!

BLOODY MARY 7 vodka | bloody mix | olive | pickle

BACON BLOODY 9 vodka | bacon | more bacon

APEROL SPRITZ 8 Aperol | bubbles | orange

VODKA STRAWBRUSCO 10

Chiarli 'Vecchi Modena' lambrusco | vodka | strawberry

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>Simonnet Febvre</i> Cremant de Bourgogne, Burgundy France	15 / 59
<i>Lamberti</i> Prosecco, Prosecco DOC Italy	40
<i>Collet</i> Brut Art Deco Premier Cru, Champagne France	19 / 75
<i>Reginato</i> Sparkling Rosé of Malbec NV, Mendoza Argentina	13 / 50
<i>Coeur Clémentine</i> Le Pétillante Rosé, Provence France	42
<i>Cleto Chiarli</i> 'Vecchia Modena' Lambrusco, Lambrusco di Sorbara DOC Italy	12 / 46

WHITE

<i>Luca Bosio</i> Moscato d'Asti, Piedmont Italy	11 / 42
<i>S.A. Prüm</i> 'Essence' Riesling, Mosel Germany	14 / 54
<i>Domaine de la Solitude</i> , Côtes du Rhône France	48
<i>Willakenzie</i> Pinot Gris, Willamette Valley Oregon	13 / 50
<i>Château Promis</i> Sauvignon Blanc Blend, Entre deux Mers France	38
<i>Hall Family</i> Sauvignon Blanc, Napa Valley California	18 / 70
<i>Rapaura Springs</i> Sauvignon Blanc, Marlborough New Zealand	40
<i>Maso Canali</i> Pinot Grigio, Trentino Italy	11 / 42
<i>Rombauer</i> Chardonnay, Carneros California	85
<i>Hartford Court</i> Chardonnay, Russian River Valley, Sonoma California	19 / 75

RED

<i>Bouchard Père & Fils Bourgogne Reserve</i> Pinot Noir, Burgundy France	60
<i>Talbot</i> 'Kali Hart' Pinot Noir, Monterey California	18 / 70
<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>Foppiano Estate Vineyards</i> Petite Sirah, Russian River Valley California	15 / 59
<i>Tavernello</i> Montepulciano D'Abruzzo, Abruzzo Italy	9 / 35
<i>Dusted Valley</i> 'Boomtown' Syrah, Columbia Valley Washington	10 / 39
<i>Graffito</i> Malbec, Mendoza Argentina	15 / 59
<i>Vidal-Fleury</i> Côtes du Rhône Rouge, Côtes du Rhône France	44
<i>Ironstone Reserve</i> Old Vines Zinfandel, Lodi California	13 / 50
<i>Yangarra Estate</i> Shiraz, McLaren Vale Australia	16 / 62
<i>Chateau La Gravière</i> Red Blend, Bordeaux France	9 / 35
<i>Château Lassègue</i> 'Les Cadrans de Lassègue', St. Emilion France	22 / 86
<i>Aia Vecchia</i> 'Lagone' Toscana IGT, Tuscany Italy	12 / 46
<i>Frog's Leap</i> Merlot, Napa Valley California	22 / 86
<i>B Side</i> Cabernet Sauvignon Blend, North Coast California	15 / 59
<i>Mullan Road Cellars</i> Red Blend, Columbia Valley Washington	99
<i>Mendel</i> Cabernet Sauvignon, Mendoza Argentina	65
<i>Silver Oak</i> Alexander Valley Cabernet Sauvignon, California	125
<i>BV</i> Napa Cabernet Sauvignon, Napa Valley California	22 / 86



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

SQUEAKY CHEESE // BEIGNETS 6

POLLO & BACON TACOS // SCB SLIDERS 7

SHRIMP TACOS 8

CARNITAS NACHOS 9

