

# APPS

It all starts here. Go ahead... order one for yourself, or share the love with friends.

**CRISPY CALAMARI** | (570 cal)  
hand-battered calamari, cocktail sauce

**TEMPURA SHRIMP** | (600 cal)  
beer-battered shrimp with szechwan, thai chili-lime and buffalo sauces

**LOADED FRIES OR TOTS** | (1410/1510 cal)  
queso, fresh jalapeños, bacon, green onions

**BRUSCHETTA POMODORO** | (660 cal)  
tomato, basil, garlic, olive oil, parmesan cheese, parmesan crostinis w/ shrimp | (760 cal)

**BAVARIAN PRETZEL STICKS** | (1350 cal)  
Louie's signature app with cinnamon butter, queso, honey mustard

**SPINACH & ARTICHOKE DIP** | (910 cal)  
spinach, artichoke, parmesan, garlic, house-made alfredo, crispy tortilla chips

**POTSTICKERS** | (1000 cal)  
pan-seared pork dumplings, szechwan sauce

**TRIO DIPS & CHIPS** | (1130 cal)  
salsa, guacamole, queso, crispy tortilla chips

**WINGS**  
buffalo, barbecue, szechwan or en fuego boneless | (640-750 cal) traditional | (390-500 cal)

**CHEESE QUESADILLA** | (1160 cal)  
pepper jack, cheddar, sour cream, pico de gallo, guacamole w/ chicken | (1440 cal)

**BEER BRAISED MUSSELS** | (1000 cal)  
mussels, spicy giardiniera, garlic, local micro brew, served with torpedo roll

**HUMMUS, PESTO HUMMUS & TZATZIKI** | (810 cal)  
warm pita bread, cucumber slices, carrot sticks

**LETTUCE WRAPS**  
sautéed onions, red peppers, carrots, water chestnuts, cilantro, and rice sticks served with romaine, dijon and sweet thai sauces w/ ginger sesame chicken | (1210 cal) w/ ginger garlic shrimp | (1220 cal)

**TORTILLA SOUP CUP** | (180 cal) **BOWL** | (310 cal)

# SLIDERS

**BLACKENED SALMON SLIDERS** | (1220 cal)  
blackened salmon, bacon, fresh spinach, tomato, pesto mayo, served with fries

**BEEF BRISKET SLIDERS** | (990 cal)  
sliced beef brisket, peach bourbon barbecue sauce, pickles, topped with grilled pear slaw, served with fries (must be 21)

**BACON CHEESEBURGER SLIDERS\*** | (1020 cal)  
applewood smoked bacon, cheddar, pickles, topped with fried onion strings

**CHICKEN PARM SLIDERS** | (1330 cal)  
pesto marinated chicken thighs with tomato, spinach, asiago cheese, marinara, pesto mayo, served with fries

**PIG & PEPPER SLIDERS** | (1440 cal)  
hand-made beef patty mixed with applewood bacon, jalapeños, cilantro, topped with cheddar, mayo, lettuce, pickles, served with fries

# NACHOS

**NACHOS LIBRE** | (2380 cal)  
grilled chicken, black beans, four cheese blend, jalapeño, pico de gallo, cilantro, avocado ranch dressing, tortilla chips, served with queso

**BUFFALO CHICKEN TOTCHOS** | (2960 cal)  
boneless buffalo chicken wings, tater tots, bacon crumbles, tortilla chips, topped with four cheese blend, crispy onion strings, green onions, drizzled with queso, smoked onion ranch and buffalo sauce

**CHICKEN NACHOS** | (1600 cal)  
grilled chicken, queso, black beans, jalapeño, cilantro, pico de gallo, guacamole, sour cream, tortilla chips

# FLATBREADS

Thin, crispy and damn delicious.

**ROASTED VEGETABLE FLATBREAD** | (800 cal)  
fresh spinach & artichoke sauce, tomato, mushrooms, basil, balsamic onions, mozzarella and provolone cheese blend

**VERDE CHICKEN FLATBREAD** | (850 cal)  
spicy chicken, house-made salsa verde, cheddar cheese, red onion, jalapeño, queso fresco, cilantro

**BUFFALO CHICKEN FLATBREAD** | (990 cal)  
grilled chicken, green onion, blue cheese crumbles, buffalo sauce, smoked onion ranch, mozzarella and provolone cheese blend

**THAI CHICKEN FLATBREAD** | (990 cal)  
spicy chicken, mozzarella and provolone cheese blend, green onion, red pepper, jalapeños, house-made thai peanut sauce

# BURGERS

Served with tots (300 cal) or fries (260 cal) Substitute any of our Extras, loaded tots (570 cal) or fries (440 cal) for \$1 All Burgers prepared with beef patty. Try one as a chicken breast (less 80 cal), turkey burger (less 60 cal), or portabella (less 180 cal) for 50¢

**SPIKED BULLEIT® BOURBON BURGER** | (1010 cal)  
covered in our spiked house-made sauce with Bulleit® Bourbon, topped with cheddar cheese, cream cheese, applewood smoked bacon, crispy onion strings  
\*21 and over, sorry kiddos

**BACKYARD BBQ\*** | (930 cal)  
cheddar, barbecue sauce, applewood smoked bacon, fried onion strings

**LOUIE\*** | (880 cal)  
grilled onions, provolone, spicy giardiniera

**SOUTHWEST\*** | (1100 cal)  
pepper jack, jalapeño, guacamole

**BLUE LOUIE\*** | (770 cal)  
blue cheese crumbles, bacon, fresh spinach, buffalo sauce

**PHILLY\*** | (800 cal)  
mushrooms, grilled onions, provolone

**CHICAGO STOCKYARD\*** | (860 cal)  
peppercorn, parmesan-blue cheese, mushrooms, romaine, onion, tomato, worcestershire sauce

**FRIED LOUIE\*** | (830 cal)  
applewood smoked bacon, cheddar, sunny side up egg

**CHEESEBURGER\*** | **10.49** (760 cal)  
hamburger | **9.49** (600 cal)

# SALADS

add portabella | (100 cal) add chicken | (280 cal)  
add shrimp | (220 cal) add salmon | (400 cal)

**BBQ RANCH** | (720 cal)  
field greens, corn, tomato, cilantro, bacon, avocado, tortilla strips, fried onion strings, barbecue ranch

**PEAR & BLUE CHEESE** | (1120 cal)  
field greens, blue cheese crumbles, dried cranberries, candied pecans, balsamic glaze, apple cider vinegar

**CLASSIC CAESAR** | (650 cal)  
romaine, parmesan, croutons

**CHOP CHOP** | (1000 cal)  
iceberg lettuce, bacon, tomato, avocado, carrot, blue cheese crumbles, green onion, garbanzo beans, egg, cucumber, tortilla strips, house vinaigrette

**BLT WEDGE** | (720 cal)  
iceberg lettuce, bacon, bruschetta, green onion, egg, blue cheese crumbles, blue cheese dressing, house vinaigrette

# SANDWICHES

Served with tots (300 cal) or fries (260 cal) Substitute any of our Extras, loaded tots (570 cal) or fries (440 cal) for \$1

**THE VOODOO SANDWICH** | (1030 cal)  
blackened chicken breast, pepper jack, andouille sausage, sautéed peppers and onions, lettuce, tomato, pickle, mayo, brioche bun

**BBQ PULLED PORK** | (1020 cal)  
smoked pulled pork, barbecue sauce, cheddar, fried onion strings, brioche bun

**BLTT** | (980 cal)  
applewood smoked bacon, lettuce, turkey, tomato, cheddar, mayo, multi-grain bread

**GRILLED VEGGIE WRAP** | (1030 cal)  
sautéed carrots, red pepper, broccoli, fresh spinach, avocado, queso fresco, hummus, pesto mayo, balsamic glaze

**SESAME TUNA\*** | (790 cal)  
sesame encrusted ahi tuna steak, romaine, tomato, avocado, ginger-garlic mayo, brioche bun

**GRILLED MAC & CHEESE**  
This ain't no "blue box!" multi-grain bread, american cheese, alfredo mac and cheese w/ verde chicken | (1030 cal) w/ barbecue pulled pork | (1060 cal)

**CRISPY CHICKEN MELT** | (1100 cal)  
beer-battered chicken breast, lettuce, tomato, cheddar, sweet chili mayo, brioche bun

**CALIFORNIA CHICKEN CLUB** | (1460 cal)  
grilled chicken breast, applewood smoked bacon, avocado, lettuce, tomato, pepper jack, smoked onion ranch, multi-grain bread

**LUIGI\*** | (1060 cal)  
shaved sirloin, lettuce, tomato, onion, mayo, olive oil, hoagie roll w/ cheddar | (1210 cal)

# PLATES

Well-traveled house favorites. Grab a seat and buckle up.

**TUSCAN CHICKEN PASTA** | (1050 cal)  
grilled chicken, artichoke, cavatappi noodles, fresh spinach, three-cheese blend, parsley, tomato, mushrooms, alfredo sauce

**CRUSTED LEMON CHICKEN** | (890 cal)  
lemon-parmesan breaded chicken, alfredo sauce, sautéed vegetables, rice pilaf

**VOODOO PASTA** | (1410 cal)  
shrimp, andouille sausage, cavatappi noodles, yellow onion, green and red pepper, garlic, spicy voodoo sauce, parmesan, parsley

**DRUNKEN FISH & CHIPS** | (1510 cal)  
beer-battered fish, tartar sauce, fries

**VOODOO CHICKEN** | (1400 cal)  
blackened chicken, andouille sausage, bell pepper, voodoo sauce, rice pilaf

**SESAME ENCRUSTED TUNA** | (820 cal)  
seared ahi tuna steak, szechwan sauce, cilantro, sautéed vegetables, rice pilaf

**BAKED MAC & CHEESE** | **10.79** (1240 cal)  
custom four cheese blend, macaroni, baked golden w/ broccoli, bacon or jalapeño | (1250-1380 cal) w/ grilled or fried chicken | (1430 cal) w/ shrimp | (1380 cal)

# STREET TACOS

DIY - we bring 'em... you build 'em!

**CHICKEN** | (710 cal)  
chipotle pulled chicken, jalapeño, queso fresco, lettuce, pico de gallo, salsa verde, guacamole, served with black beans and rice pilaf

**BLACKENED FISH** | (760 cal)  
blackened fish, avocado, queso fresco, lettuce, sautéed peppers and onions, pico de gallo, salsa verde, guacamole, served with black beans and rice pilaf

**VERDE PORK** | (740 cal)  
hand-pulled verde pork, lettuce, queso fresco, avocado, pico de gallo, salsa verde, guacamole, served with black beans and rice

# DESSERTS

**KEY LIME 'SHINER™** | (930 cal)  
Key Lime like you've never had before, layered with strawberries and cake, served in a moonshine jar

**CHOCOLATE CAKE** | (1370 cal)  
Louie's oversized classic chocolate cake

**EXTRAS** **HOUSE SALAD** | (210 cal) **MAC & CHEESE** | (540 cal) **BROCCOLI** | (80 cal)  
**BLACK BEANS & RICE** | (210 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy. ©2017 BL Restaurant Operations, LLC. All rights reserved.

# MARTINIS

In case you didn't know, we dominate martinis... fresh-squeezed, handcrafted perfection.

**DIVA** (220 cal)  
SKYY Pineapple, PAMA Liqueur, pomegranate syrup, pineapple, fresh-cut pineapple

**POM PECHE** (280 cal)  
Absolut Apeach, pomegranate syrup, mango purée, orange, Sprite, orange and cherry

**THE CLOVER** (200 cal)  
Maker's Mark, Courvoisier, agave nectar, lemon and orange, orange twist

**EFFEN GOOD** (190 cal)  
Effen Cucumber, mint, lime, fresh-cut cucumber, agave nectar

**LOUIE'S COSMO** (250 cal)  
Absolut Citron, O3, lime, cranberry, pure cane syrup, lemon twist

**RAT PACK** (200 cal)  
Grey Goose, Bombay Sapphire, Noilly Prat Dry Vermouth, olive

**SPARKLIN' RUBY** (240 cal)  
Deep Eddy Ruby Red, St-Germain, La Marca Prosecco, lemon

**IF YOU LIKE PIÑA COLADAS...** (220 cal)  
Absolut Lime, Bacardi Banana, pineapple, pure cane syrup, lime, fresh-cut pineapple  
*when ordering you must sing*

**90 MILES TO FLORIDA** (230 cal)  
Bacardi Mango Fusion, mango purée, pineapple, lime

**THE DIRTY** (180 cal)  
New Amsterdam, olive juice, blue cheese stuffed olives

**DOUBLE MELON** (230 cal)  
Grey Goose Le Melon, watermelon syrup, lime, sparkling water

**S'MORES** (360 cal)  
Absolut Vanilia, Godiva Chocolate Liqueur, toasted marshmallow syrup, cream, marshmallows, chocolate syrup, graham cracker rim

**HONEYDEW** (170 cal)  
Cruzan Coconut, Midori, pineapple, fresh-cut pineapple

**TICKLED PINK** (200 cal)  
X-Rated Fusion Liqueur, DeKuyper Peachtree, cranberry and orange

**STRAWBERRY PEACH BELLINI** (240 cal)  
SKYY Wild Strawberry, La Marca Prosecco, white peach purée, pure cane syrup, strawberries

**GRAND LEMON DROP** (200 cal)  
Deep Eddy Lemon, Grand Marnier, lemon, pure cane syrup, sugar rim, lemon twist

# COCKTAILS

Coughlin's diet: cocktails and dreams.

**COLORADO SMASH** (260 cal)  
Breckenridge Bourbon, Peach Schnapps, pure cane syrup, fresh lemon, mint

**ANGRY SAILOR** (330 cal)  
Sailor Jerry, DeKuyper Amaretto, pure cane syrup, lime, topped with Angry Orchard Crisp Apple Cider

**ORANGE MULE** (230 cal)  
Absolut Mandrin, Solerno Blood Orange Liqueur, lime, topped with Gosling's Ginger Beer

**THE NEW OLD FASHIONED** (200 cal)  
Bulleit Rye, Angostura Bitters, pure cane syrup, cherry and orange twist

**THE MANHATTAN** (240 cal)  
Maker's 46, Noilly Prat Sweet Vermouth, Fee Brothers Orange Bitters, stirred never shaken

**THE ULTIMATE BLOODY LOUIE** (280 cal)  
Absolut Peppar, Guinness Stout, Little Hellion Hot Sauce®, bloody mary mix, our signature garnish

**ROYALLY BUZZED** (160 cal)  
Crown Royal Vanilla, pure cane syrup, cold brewed coffee, Angostura Bitters, Fee Brothers Orange Bitters, served with a side car of Bailey's Almande

# MADE WITH GRAPES

**BEAUTIFUL BLONDES** GLASS | BOTTLE  
**RUFFINO** (120 cal/620 cal)  
Pinot Grigio | Italy

**HOGUE** (120 cal/610 cal)  
Riesling | Washington

**KIM CRAWFORD** (120 cal/610 cal)  
Sauvignon Blanc | Marlborough, NZ

**JOEL GOTT** (120 cal/610 cal)  
Sauvignon Blanc | California

**SIMPLY NAKED** (110 cal/560 cal)  
Chardonnay | California

**CHLOE** (110 cal/560 cal)  
Chardonnay | Sonoma County

**WILLIAM HILL** (110 cal/560 cal)  
Chardonnay | Central Coast

**BELLA SERA** (120 cal/630 cal)  
Moscato | California

**ROSÉ** GLASS | BOTTLE  
**SIMI** (110 cal/540 cal)  
Rosé | Sonoma County

**FIERY REDHEADS** GLASS | BOTTLE  
**SOUL SISTER** (120 cal/620 cal)  
Pinot Noir | California

**MACMURRAY RANCH** (120 cal/620 cal)  
Pinot Noir | Central Coast

**CANYON ROAD** (120 cal/620 cal)  
Merlot | California

**LA TERRE** (120 cal/620 cal)  
Cabernet Sauvignon | California

**DARK HORSE** (120 cal/620 cal)  
Cabernet Sauvignon | California

**CALIFORNIA 37** (120 cal/620 cal)  
Cabernet Sauvignon | California

**DISEÑO** (130 cal/630 cal)  
Malbec | Mendoza, Argentina

**BUBBLY** GLASS | BOTTLE  
**LA MARCA** (130 cal/660 cal)  
Prosecco | Italy

**RUFFINO** (130 cal/660 cal)  
Prosecco Rosé | Italy

# SANGRIAS

Forget lemonade... when life hands you lemons make sangria.

**STONED FRUIT SANGRIA** (240 cal/710 cal)  
Deep Eddy Peach, SKYY Apricot, Ruffino Rosé Prosecco, lemonade, fresh lemon and orange (by the glass or pitcher)

**STRAWBERRY LEMONADE SANGRIA** (220 cal/680 cal)  
SKYY Wild Strawberry, Ruffino Pinot Grigio, pure cane syrup, Sprite, lemon and strawberries (by the glass or pitcher)

**LOUIE'S SANGRIA** (190 cal/550 cal)  
Cruzan Black Cherry, DeKuyper Amaretto, Canyon Road Merlot, lemon, lime, orange, Sprite (by the glass or pitcher)

**PINEAPPLE EXPRESS** (350 cal/1020 cal)  
SKYY Pineapple, lime, watermelon syrup, pineapple, fresh-cut pineapple, La Marca Prosecco (by the glass or pitcher)

# MARGARITAS & MOJITOS

**ME AND JULIO MARGARITA** (580 cal)  
Louie's take on a top shelf margarita, Don Julio Silver, Grand Marnier, agave nectar, fresh lemon, lime, and orange juices

**STRAWBERRY MARGARITA** (270 cal)  
Camerena Silver, O3, sour, lime, strawberry purée

**WATERMELON MARGARITA** (280 cal)  
Sauza Blue Silver, watermelon syrup, sour, lime

**MANGO MARGARITA** (290 cal)  
Cazadores Reposado Silver, O3, mango purée, sour, lime and orange

**DOS SAUZA MARGARITA** (200 cal)  
Sauza Blue Silver, O3, sour, lime, float of Tres Generaciones Añejo

**HAVANA CLASSIC MOJITO** (260 cal)  
Bacardi Light, pure cane syrup, mint, lime, splash of sparkling water

**BERRY MOJITO** (230 cal)  
Cruzan Black Cherry, blackberries and strawberries, mint, pure cane syrup, sparkling water

**SPICY PINEAPPLE MARGARITA** (210 cal)  
Altos Reposado, Ancho Reyes Liqueur, pineapple, lime, agave nectar, fresh-cut pineapple, cayenne/salt rim

----- **BAR LOUIE PROUDLY SERVES COCA-COLA PRODUCTS** (0-165 cal) -----  
Red Bull (160 cal) and Sugar Free Red Bull (10 cal) available

# Bar Louie®

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Item availability may vary by location.