

APPS

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

AHI POKE* | (240 cal)

diced raw ahi poke tuna with basil, cilantro, mint, spicy kimchi slaw, sesame seeds and green onions, topped with tiger sauce

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 TOTS | (1460 cal)

queso, fresh jalapeños, bacon, green onions

BRUSCHETTA POMODORO | (660 cal)

tomato, basil, garlic, olive oil, red onion, parmesan cheese, parmesan crostinis w/ shrimp | (760 cal)

BAVARIAN PRETZEL STICKS | (1350 cal)

served with cinnamon butter, queso and 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 | (910-1030 cal) traditional | (1020-1140 cal)

CHEESE QUESADILLA | (950 cal)

pepper jack, cheddar, sour cream, pico de gallo, guacamole w/ chicken | (1230 cal)

HUMMUS, PESTO HUMMUS & TZATZIKI | (810 cal)

warm pita bread, cucumber slices, carrot sticks

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

pulled chicken, corn, pico de gallo, avocado, cilantro and tortilla strips, in a spicy chicken and bacon broth, scratch made in-house

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)

SLIDERS

BACON CHOPHOUSE SLIDERS | (1100 cal)

juicy USDA choice burger, applewood smoked bacon, american cheese, burger sauce, lettuce, topped with crispy onion strings, served with fries

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, sorry kiddos!)

PIG & PEPPER SLIDERS | (1440 cal)

hand-made beef patty mixed with applewood smoked bacon, jalapeños, cilantro, topped with cheddar, mayo, lettuce, pickles, served with fries

NACHOS

NACHOS LIBRE | (2270 cal)

grilled chicken, black beans, four cheese blend, jalapeño, pico de gallo, cilantro, avocado ranch, crispy tortilla chips, served with queso

CHICKEN NACHOS | (1600 cal)

grilled chicken, queso, black beans, jalapeño, cilantro, pico de gallo, guacamole, sour cream, crispy tortilla chips

BUFFALO CHICKEN TOTCHOS | (2960 cal)

boneless buffalo chicken wings, tater tots, bacon, crispy tortilla chips, topped with four cheese blend, crispy onion strings, green onions, drizzled with queso, smoked onion ranch and buffalo sauce

FLATBREADS

Thin, crispy and damn delicious.

ROASTED VEGETABLE FLATBREAD | (800 cal)

fresh spinach & artichoke sauce, tomato, mushrooms, balsamic onions, mozzarella and provolone cheese blend, basil

VERDE CHICKEN FLATBREAD | (860 cal)

spicy pulled chicken, house-made salsa verde, cheddar, pico de gallo, queso fresco, cilantro

BUFFALO CHICKEN FLATBREAD | (990 cal)

pulled chicken, blue cheese crumbles, buffalo sauce, smoked onion ranch, mozzarella and provolone cheese blend, green onion

THAI CHICKEN FLATBREAD | (960 cal)

spicy pulled chicken, red pepper, jalapeños, house-made thai peanut sauce, mozzarella and provolone cheese blend, green onion

BURGERS

Served with tots (300 cal) or fries (260 cal) Substitute any of our Extras or loaded tots (570 cal) for \$1. Substitute 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, cream cheese, applewood smoked bacon, crispy onion strings (must be 21, sorry kiddos!)

BACKYARD BBQ* | (930 cal)

cheddar, barbecue sauce, applewood smoked bacon, crispy onion strings

SOUTHWEST* | (890 cal)

pepper jack, jalapeño, guacamole

BLUE LOUIE* | (770 cal)

blue cheese crumbles, applewood smoked bacon, fresh spinach, buffalo sauce

PHILLY* | (800 cal)

mushrooms, grilled onions, provolone

FRIED LOUIE* | (830 cal)

applewood smoked bacon, cheddar, sunny side up egg

CHEESEBURGER* | (760 cal)

topped with cheddar

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, crispy onion strings, barbecue ranch

PEAR & BLUE CHEESE | (1120 cal)

field greens, sliced pear, blue cheese crumbles, dried cranberries, candied pecans, balsamic glaze, apple cider vinaigrette

CLASSIC CAESAR | (650 cal)

romaine, parmesan, croutons, caesar

BLT WEDGE | (720 cal)

iceberg lettuce, bacon, bruschetta tomatoes, green onion, egg, blue cheese crumbles, blue cheese dressing, house vinaigrette

CHOP CHOP | (1000 cal)

iceberg lettuce, bacon, tomato, avocado, carrot, blue cheese crumbles, green onion, garbanzo beans, egg, cucumber, tortilla strips, house vinaigrette

SANDWICHES

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

CRISPY CHICKEN MELT | (1100 cal)

beer-battered chicken breast, lettuce, tomato, cheddar, sweet chili mayo, brioche bun

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, crispy onion strings, brioche bun

BLTT | (980 cal)

applewood smoked bacon, lettuce, turkey, tomato, cheddar, mayo, multi-grain bread

DRUNKEN FISH SANDWICH | (810 cal)

beer-battered Alaskan cod, tartar coleslaw, pickles, topped with fries, skewered with lemon

GRILLED VEGGIE WRAP | (1030 cal)

sautéed carrots, red pepper, broccoli, fresh spinach, avocado, queso fresco, hummus, pesto mayo, balsamic glaze

CALIFORNIA CHICKEN CLUB | (1250 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, topped with luigi seasoning w/ cheddar | (1210 cal)

PLATES

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

TUSCAN CHICKEN PASTA | (1050 cal)

grilled chicken, cavatappi noodles, fresh spinach, artichoke, bruschetta tomatoes, mushrooms, house-made alfredo, parmesan, parsley

VOODOO PASTA | (1410 cal)

shrimp, andouille sausage, cavatappi noodles, house-made spicy voodoo sauce, yellow onion, red and green bell peppers, garlic, parmesan, parsley

DRUNKEN FISH & CHIPS | (1510 cal)

beer-battered Alaskan cod, tartar sauce, served with fries

VOODOO CHICKEN | (1400 cal)

blackened chicken, andouille sausage, red and green bell peppers, house-made voodoo sauce, rice

BAKED MAC & CHEESE | (1240 cal)

creamy four cheese blend, house-made alfredo, cavatappi noodles, cheesy bread crumbles

w/ broccoli, bacon or jalapeño | (1250-1380 cal)

w/ grilled or fried chicken | (1430/1500 cal)

w/ shrimp | (1380 cal)

STREET TACOS

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

CHICKEN STREET TACOS | (710 cal)

chipotle pulled chicken, avocado, queso fresco, lettuce, pico de gallo, house-made salsa verde, guacamole, served with black beans and rice

BLACKENED FISH STREET TACOS | (760 cal)

blackened Alaskan cod, avocado, queso fresco, lettuce, sautéed peppers and onions, pico de gallo, house-made 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)

six epic layers of chocolate on chocolate hedonism

EXTRAS

HOUSE SALAD | (240 cal)

BROCCOLI | (80 cal)

MAC & CHEESE | (540 cal)

BLACK BEANS & RICE | (210 cal)

*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

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

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

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, DeKuyper Peachtree, 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 (240 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

MADE WITH GRAPES

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

GLASS | BOTTLE

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
SIMI (110 cal/540 cal)
Rosé | Sonoma County

GLASS | BOTTLE

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

GLASS | BOTTLE

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
LA MARCA (130 cal/660 cal)
Prosecco | Italy

GLASS | BOTTLE

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 SANGRIA (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 (200 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)
Camarena Silver, O3, sour, lime, strawberry purée

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

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

DOS SAUZA MARGARITA (200 cal)
Sauza Blue Silver, O3, sour, lime, float of Sauza 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.