

## SIGNATURE COCKTAILS 16

**Island Fever** .....  
Copalli Rum, Yuzu, Strawberry Puree,  
Banane De Brazil

**Back Bay Breeze** .....  
Botanist, Fever-tree Cucumber Soda

**Pompelmo** .....  
Grey Goose Vodka, Pamplemousse,  
Lemon, Grapefruit

**Sand in my Boots** .....  
Dos Boots Mezcal, Passion Fruit Syrup,  
Caribbean Pineapple, Alma Tepec, Lemon

**El Cholo Margarita** .....  
Secret Family Recipe since 1967!  
with Cointreau and Patrón Tequila  
(served on the rocks w/salt)

**Black Jack** .....  
Jack Bonded Rye, Rosemary & Blackberry  
Syrup, Lemon, Fee Foam

**Old Italian** .....  
Pepper Infused Knob Creek 9yr,  
Luxardo Apricot, Smoked Bitters,  
Orange Bitters, Turbanado Sugar

**Buenas Dias** .....  
Celaya Blanco, Fresh Green Juice, Lime

**Bellissimo Bianco** .....  
Rieger's Gin, Luxardo Bitter, Dolin Blanc

**Louie's Mocktail \$8** .....  
Chamomile Tea Syrup, Lemon,  
Fever-tree Elderflower Tonic

**Louie's Manhattan \$20** .....  
Barrel Aged Woodford Rye, Lucano Amaro,  
Carpano Antica, Barrel Aged Bitters

**Want a Mai Tai?** Go next door to Billy's

## VINI BY THE GLASS

<b>BUBBLES</b> Laurent Perrier Brut La Cuvée .... 25	Schramsberg, <i>Brut Rose</i> 17	Chandon Split, <i>Sparkling</i> ..... 15
Summer in a Bottle, <i>Rose</i> , Côtes de Provence 2022 ..... 16	The Calling, <i>Pinot Noir</i> , Russian River Valley 2022 ..... 16	Domaine Nico, <i>Histoire d'A: Pinot Noir</i> , Uco Valley 2019 ... 18
Pighin, <i>Pinot Grigio</i> , Friuli Italy 2021 ..... 14	Tenuta di Nozzole, <i>Chianti Classico</i> , DOCG 2020 ..... 14	Daou, <i>Cabernet Sauvignon</i> , Paso Robles 2021 ..... 16
Salwey, <i>Pinot Gris</i> , Germany 2021 ..... 14	Faust, <i>Cabernet Sauvignon</i> , Napa Valley 2021 ..... 24	El Enemigo, <i>Cabernet Franc</i> , Argentina 2019 ..... 17
Hartford Court, <i>Chardonnay</i> , Russian Valley 2022 ..... 15	Chappellet, <i>Mountain Cuvée</i> , Napa Valley 2022 ..... 18	Stag's Leap, <i>Merlot</i> , Napa Valley 2020 ..... 16
Frog's Leap <i>Shale &amp; Stone</i> , <i>Chardonnay</i> , Napa Valley 2021 .. 18	Damiliano, <i>Barolo</i> , Lecinquevigne, DOCG 2019 ..... 21	
Terredora Dipola, <i>Fiano di Avellino</i> , Campora DOCG 2016 .. 16		
Rombauer, <i>Sauvignon Blanc</i> , Carneros 2021 ..... 15		
Taylors Pass, <i>Sauvignon Blanc</i> , Marlborough 2022 ..... 16		
Jacques Dumont, <i>Sancerre</i> , Loire, France 2022 ..... 17		

## DRAFT BEER

<b>Boomtown Brewery LA Mic Czech Pils</b> ABV: 5.6% IBU: 35 ..... 8	<b>Chimay Cinq Cents Ale</b> ..... ABV: 8.0% <i>Belgium Trappist Style Beer</i> 12	<b>Offshoot Relax Hazy IPA</b> ABV: 6.8% <i>Citrus Fruit, Soft, Tropical Notes</i> 8
<b>Northcoast Red Seal Pale Ale</b> ... 8 5.4% ABV IBU: 42 <i>Hoppy, Long Spicy Finish</i>	<b>Pollen Nation Honey Blonde Ale</b> <i>Evan's Brewing</i> ABV: 5.2% 14 IBU .. 8	<b>Ventura Light</b> ABV: 4.2% <i>Lager, Clean &amp; Crisp</i> ..... 8
<b>Expatriate IPA by Three Weavers</b> ABV: 6.9% <i>West Coast IPA Style</i> .... 8	<b>Modern Times Black House</b> ABV: 5.8% <i>Oatmeal Coffee Stout</i> .. 8	

## BOTTLED & CANNED BEER and SELTZERS

<b>Blue Star by North Coast Brewing Co.</b> ABV: 4.5% <i>American Wheat Beer</i> ... 7	<b>Scrimshaw by North Coast Brewing Co.</b> ABV: 4.5% <i>Pilsner Style Beer</i> ..... 7	<b>Coors Light</b> ABV: 4.2% <i>Light American Lager</i> .... 7
<b>Menebrea</b> ABV: 5.0% <i>Amber Beer</i> ..... 7	<b>Lost Coast Hazy IPA Can</b> ABV: 6.70% IBU: 38 <i>Mosaic &amp; Citra Hops</i> 7	<b>Estrella Galicia 0.0 Non-Alcoholic Lager</b> ..... 5
<b>Chuuurch! by Kern River Brewing Co.</b> ABV: 7.6% <i>IPA Mosaic, Citra and Amarillo</i> 7	<b>El Sully by 21st Amendment Brewery</b> ABV: 4.8% IBU: 19 <i>Mexican Style Lager</i> 7	<b>High Noon Seltzer</b> Pineapple or Black Cherry ..... 8



Join us in Celebrating our Sister Restaurant's  
**100TH ANNIVERSARY**

... And Raising **\$1 MILLION** Helping to power a cure for pediatric cancer.  
Donate an amount of your choice today and/or become a VIP Member. VIP card members receive  
20% off Wine and Rotating Monthly Perks (You can use it at The Cannery too!).

\$250 per card - expires December 2024

All proceeds go to Choc OC & LA Children's Hospital

Thank you!



Brunch Every Saturday and Sunday between 11:00am to 2:00pm



## APPETIZERS

### CHARCUTERIE BOARD

Genoa Salami, Prosciutto di Parma,  
Smoked Tuna, Chef's Cheese Selection,  
12 mo. Parmesan Reggiano "Gelato"

Choose Two .. 22 All Five ... 37

<b>Shrimp Cocktail</b> Cocktail Sauce & Remoulade ..	25
* <b>½ Dozen Oysters</b> choice of: Shallot Mignonette or Classic Cocktail Sauce and Horse Radish ....	21
<b>Octopus Cacio e Pepe</b> Blanched Octopus, Cacio e Pepe Cream, and Fried Carrots .....	18
<b>Fritto Misto</b> Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon ..	17

### \* SEAFOOD PLATTER

Chilled King Crab Legs,  
Seared Tuna, Shrimp Cocktail

Serves 2-4 guests ..... 76  
Add ½ Dozen Oysters\* ..... 95

<b>King Crab Cakes</b> Tartar Sauce, Lemon .....	25
* <b>Filet Tartare</b> Toast Points (add Fries \$5) .....	22
<b>Meatballs</b> Pomodoro, Pecorino Romano, Ricotta, Golden Raisins, Grilled Bread .....	15
<b>Eggplant Parmigiana</b> Thick Cut Eggplant, Mozzarella, Parmesan Basil, Tomato Sauce ....	16
<b>Garlic Bread</b> .....	7

## SALADS & SOUP

<b>"Caprese"</b> Burrata, Balsamic, Heirloom Tomato, Basil, Endive, Lemon & Fennel Pollen Maldon Salt	17
<b>Garbage Salad</b> Romaine, Salami, Garbanzo, Parmesan, Sundried Tomatoes, Black Olives, Pepperocinis, Onion, Hearts of Palm, Basil, Italian Vinaigrette .....	17
<b>French Onion Soup Crock</b> .....	14

<b>Classic Wedge Salad</b> Iceberg, Blue Cheese, Bacon, Red Onions, Tomato .....	15
<b>Caesar</b> Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones .....	14
Add Chicken 9 Add Shrimp 14 Add Salmon 23	
<b>Soup of the Day</b> Bowl ... 12 (also available by cup 9)	

## STEAKS & CHOPS

- Louie's by the Bay proudly serves the finest Midwest Angus Beef from Aurora Est. 1939.  
Wet aged 35 days. All livestock are sourced locally for the highest quality tender product

<b>6oz Aurora Farm Angus Petit Filet</b> .....	44
<b>10oz Aurora Farm Angus Filet</b> .....	56
<b>14oz Aurora Farm Prime New York</b> .....	58
<b>14oz Aurora Farm Porcini Rib Eye</b> .....	58
<b>Chef's Selection Dry Aged Steak</b> .....	MP

Steaks Additions- Roquefort Blue Cheese \$5

<b>Louie's Land &amp; Sea Dueto</b>	
<b>6oz Aurora Angus Petit Filet w/ Lobster Tail</b> ..	109
<b>Steak Diane 8oz Hanger, Cognac Mushrooms</b>	39
<b>Lamb Volcano Braised Shank, Pesto Risotto</b>	48
<b>Iberico Pork Chop with Lingonberry sauce</b> ..	55
<b>Colorado Lamb w/ Balsamic Apple Dressing</b> ..	46
Peppercorn Sauce available upon request	

## HOUSE SIDES

<b>French Fries</b> w/ Garlic Oil & Herb Salt	8	<b>Sauteed Mushrooms &amp; Truffle Cream</b>	11	<b>Sauteed Broccolini</b> w/ Herbed Butter	9	<b>Herbed Butter Mashed Potatoes</b>	8
<b>Grilled Asparagus</b> w/ Herbed Butter	12	<b>Prager Creamed Corn</b>	12	<b>Beer Battered Onion Rings</b> Fresh Herbs & Spices	12	<b>Side Portion Cacio e Pepe</b>	14

## ENTREES

<b>Smoked Cook's Venture Half Roasted Chicken</b> White Wine, Lemon, Butter, Garlic, Asparagus	37
<b>Short Ribs</b> Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes .....	42
<b>Prosciutto Wrapped Chicken Marsala</b> Gruyere Cheese, Roasted Potatoes .....	37
<b>Cook's Venture Chicken Parmigiano</b> Capellini Pomodoro .....	36
<b>Cioppino</b> Clams, Mussels, Calamari, Shrimp, Chef's Choice Fish, Tomato & Wine Broth add Linguini \$5 add Crab Legs \$15 .....	45
<b>Pan Seared Scottish Salmon</b> Raspberry Champagne, Sauteed Broccolini .....	40
<b>Jack's Cattura del Giorno</b> Catch of the Day	MP

## PASTA

<b>Short Rib Ravioli</b> Red Wine Braised Short Rib, Ricotta, Truffle Cream Sauce, Red Wine Jus ..	39
<b>Scallop Risotto</b> Sea Scallops, Parmesan Risotto, Lemon, Butter .....	46
<b>Shrimp Penne Pesto</b> Pesto w/Pistachio Crumble, Colossal Shrimp	36
<b>Crispy Lasagna</b> Filet & Veal Bolognese, Bechemel, Parmigiano Reggiano .....	28
<b>Bolognese</b> Ground Filet & Veal, Pappardelle Pasta, Parmigiano Reggiano ...	27
<b>Linguini Vongole</b> Littleneck Clams, Garlic, White Wine, topped w/ Cherry Stone Clam served with Toasted Bread .....	32

A 20% gratuity will be added to parties of 8 or more guests  
No more than 3 checks per table

Please alert your server to any allergies or dietary restrictions  
\*The consumption of raw undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of food borne illness in some individuals.