Louie's BY THE BAY

NEWPORT HARBOR

"Dedicated to Louie Zamperini, first my babysitter and then an amazing lifelong friend" Ron Salisbury

SIGNATURE COCKTAILS 16

Something in the Orange . . . . . .
El Tosoro Blanco, Pasilla Chile Liquor, Orange, Lime, Mole Bitters

Mescalito . . . . . .
Palomo Mezcal, Ginger, Raw Honey, Lemon, Black Lemon Bitters

Snaquiri . . . . . .
Diplomatico Rum, Brown Sugar Cordial, Giffard Banane Du Bresil Liquor, Lime

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

Daylight . . . . . .
Gin Mare, Meyer Lemon Shrub, Yuzu Tonic

Pompelmo . . . . . .
Grey Goose, Pamplemousse, Lemon, and Grapefruit

Wilder Days . . . . . .
Blackened Whiskey, Spring Tea Blend, Orange Blossom Honey, Burlesque Bitters

Bullseye Negroni . . . . . .
Chai Infused Botanist Gin, Select Apertivo, Giardino Sweet Vermouth, Cardamon Bitters

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

VINI BY THE GLASS

BUBBLES Laurent Perrier Brut La Cuvée . . . . 25 Schramsberg, *Brut Rose* 15 Chandon Split, *Sparkling* 14

Summer in a Bottle, *Rose,* Côtes de Provence 2021 16
Pighin, *Pinot Grigio*, Fruili Italy 2021 14
Hartford Court, *Chardonnay*, Russian Valley 2021 15
Frog's Leap *Shale & Stone*, *Chardonnay,* Napa Valley 2020 .. 18
Margerum, *Sauvignon Blanc,* Happy Canyon 2021 15
Taylors Pass, *Sauvignon Blanc,* Marlborough 2021 18
Tiefenbrunner, *Sauvignon Blanc,* Alto Adige Italy2019 18
Terredora di Paolo, *Fiano,* D'Avellino DOCG 2016 18

Hanzell Sebella, *Pinot Noir*, Sonoma Coast 2020 15
Tenuta di Nozzole, *Chianti Classico*, DOCG 2019 14
Daou, *Cabernet Sauvignon,* Paso Robles 2020 15
Faust, *Cabernet Sauvignon,* Napa Valley 2019 24
El Enemigo, *Cabernet Franc,* Argentina 2018 17
Turley Old Vines, *Zinfandel,* Napa Valley 2020 17
Stag's Leap, *Merlot*, Napa Valley 2018 16
Damiliano, *Barolo,* Lecinquevigne, DOCG 2017 21

Featued Wines by the Bottle

Daou, Rose, Paso Robles 2021 45
Daou, Chardonnay, Paso Robles 2021 45

DRAFT BEER

Boomtown Brewery LA Mic Czech Pils
ABV: 5.6% IBU: 35 8

Northcoast Red Seal Pale Ale . . . 8
5.4% ABV IBU: 42 *Hoppy, Long Spicy Finish*

Chimay Cinq Cents Ale . . . . . .
ABV: 8.0% *Belgium Trappist Style Beer* 12

Pollen Nation Honey Blonde Ale
Evan's Brewing ABV: 5.2% 14 IBU .. 8

Expatriate IPA by Three Weavers
ABV: 6.9% *West Coast IPA Style* 8

Offshoot Relax Hazy IPA
ABV: 6.8% *Citrus Fruit, Soft, Tropical Notes* 8

Anderson Valley Tropical Hazy Sour Ale
ABV: 4.2% *pleasingly tart and refreshing* 8

BOTTLED & CANNED BEER and SELTZERS

Allagash White
ABV: 5.2% *Belgian-style Wheat Beer* 7

Menebrea
ABV: 5.0% *Amber Beer* 7

Stone Buenaveza Salt & Lime Lager
ABV: 4.7% *Crisp & Balanced* 7

Scrimshaw by North Coast Brewing Co.
ABV: 4.5% *Pilsner Style Beer* 7

Lost Coast Hazy IPA Can
ABV: 6.70% IBU: 38 *Mosiac & Citra Hops* 7

El Sully by 21st Amendment Brewery
ABV: 4.8% IBU: 19 *Mexican Style Lager* 7

Ashland Seltzer
Blackberry Lemonade 7

Estrella Galicia 0.0 Non-Alcoholic
Lager 5

Nora, Birra Baladin, Italy
ABV: 6.8% *Herb & Spice Beer* 10

Join us for brunch! Every Sunday between 11:00am to 2:00pm

2801 West Coast Highway, Newport Beach, CA 92663
(949) 720-1800 | louiesnewport.com

The 1923 Restaurant Group

EL CHOLO Est. 1923 · THE CANNERY NEWPORT BEACH · Louie's

Louie's BY THE BAY

APPETIZERS

CHARCUTERIE BOARD

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

Serves 3-5 guests 37

Shrimp Cocktail Cocktail Sauce & Remoulade .. 25

½ Dozen Oysters choice of: Shallot Mignonette or Classic Cocktail Sauce and Horse Radish 21

Octopus Cacio e Pepe Blanched Octopus, Cacio e Pepe Cream, and Fried Carrots 18

Fritto Misto 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

King Crab Cakes Tartar Sauce, Lemon 25

Filet Tartare served with Toast Points 22

Meatballs Pomodoro, Pecorino Romano, Ricotta, Golden Raisins, Grilled Bread 15

Eggplant Parmigiana Thick Cut Eggplant, Mozzarella, Parmesan Basil, Tomato Sauce, served with Toasted Bread 16

SALADS & SOUP

"Caprese" Burrata, Balsamic Agrodolce, Heirloom Cherry Tomato, Opal Basil, Endive, Lemon & Fennel Pollen Maldon Salt 17

Louie's Salad Sliced Pear, Gorgonzola Crumbles, Arugula, Spinach, Cabbage, Grapes, Apple Balsamic Vinaigrette 17

Classic Wedge Salad Iceberg, Blue Cheese, Bacon, Red Onions, Tomato 15

Caesar Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones 14

Soup of the Day Bowl ... 12 *(also available by cup 9)*

STEAKS & CHOPS

– Louie's by the Bay proudly serves USDA Black Angus Beef from Revier Cattle Company

6 oz Revier Farm Angus Petit Filet 44

10oz Revier Farm Angus Filet 56

14oz Revier Farm Prime New York 58

14oz Revier Farm Porcini Rib Eye 58

Chef's Selection Dry Aged Steak ..... MP

Steaks Additions– *Roquefort Blue Cheese $5*

– Steaks and Chops Sides – (Choose one)
Mashed Potatoes, Broccolini, Fries

Louie's Land & Sea Dueto
6 oz Revier Farm Petit Filet w/ Lobster Tail .. MP

24oz Prime Porterhouse 115

14oz Bone In Pork Chop Milanese 48

14oz Veal Chop *with Mushroom Marsala* ... 55

Colorado Lamb *w/ Balsamic Apple Dressing* .. 46

Peppercorn Sauce available upon request

HOUSE SIDES

French Fries w/ Garlic Oil & Herb Salt **9**

Sauteed Mushrooms & Truffle Cream 11

Sauteed Broccolini w/ Herbed Butter **9**

Broiled Fontina Mashed Potatoes 9

Grilled Asparagus w/ Herbed Butter **12**

Prager Creamed Corn 12

Beer Battered Onion Rings Fresh Herbs & Spices **12**

Side Portion Cacio e Pepe 14

ENTREES

Smoked Cook's Venture Half Roasted Chicken *(all natural, no gmo) Choose your side* 36

Short Ribs Honey Wine Reduction, Swiss Chard, Crispy Pancetta, and Mashed Potatoes 40

Cook's Venture Chicken Parmigiano Capellini Pomodoro 36

Cioppino Clams, Mussels, Calamari, Sea Bass, Shrimp, Tomato & Wine Broth *add linguini $5* ... 45

Salmon Pan Seared, Lemon, Butter, Basil, Mashed Potatoes 42

Jack's Cattura del Giorno Catch of the Day ..... MP

PASTA

Cacio e Pepe Angel Hair, Pecorino Romano, Black Pepper 25

Spaghetti Bolognese Parmigiano Reggiano 26

Linguini Vongole Manila Clams, Garlic, Crushed Red Pepper, White Wine, served with Toasted Bread 28

Crispy Lasagna Filet & Veal Bolognese, Bechemel, Parmigiano Reggiano 28

Scallop Risotto Sea Scallops, Parmesan Risotto, Lemon, Butter 46

Penne Pesto Pistachio Crumble 24
add Shrimp 12 add Chicken 8

A 20% gratuity will be added to parties of 8 or more guests

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.*