



THE WALT \$14

scotch whiskey, lemon zest, lemon Soda, and a twist. served over crushed ice, just like walt liked it.

SILVER SCREEN MARTINI \$15

enjoy it like sinatra with gin, just a bit of vermouth, on the rocks, and with a twist. or, enjoy it like james bond as a vesper martini with gin, vodka, lillet, and a twist. shaken, not stirred.

CALIFORNIAN 75 \$11

gin, lemon, sugar, and california bubbles

TRADER VIC'S OLD FASHIONED \$15

bourbon, trader vic's macadamia nut liqueur, vanilla bitters, orange peel and a luxardo cherry.

LOST ON A BEACH \$13

light Rum, pineapple, passion fruit, and peach. topped with a dark rum float.

OFF TO THE DERBY \$14

bourbon, grapefruit, honey, and lemon. served over crushed ice with fresh mint.

CALI TEQUILA SUNRISE \$12

silver tequila with lime, orange juice, and a cherry float. topped with a splash of california pink bubbles.

COCKTAILS

STARTERS

BATTERED GREEN BEANS \$12.00

battered and fried green beans. served with a creamy dill sauce for dipping.

PRETZELS & CHEESE \$13.00

salted soft pretzels. served with a house made cheese sauce.

CHICKEN WINGS \$16.00

(8) battered and fried chicken wings tossed in choice of bbq, buffalo, asian sweet chili, hot honey, or jerk sauce.

FRIED OKRA \$12.00

chopped and lightly breaded cajun seasoned okra. served with a spicy dipping sauce.

GARLIC TRUFFLE FRIES \$12.00

house fries tossed in garlic, truffle oil, and herbs.

ONION STRAWS \$10.00

battered onion strings. seasoned and served with a spicy dipping sauce.

FRIED PICKLES \$10.00

house battered and fried pickle chips served with ranch for dipping.

SOUTHERN JALAPEÑOS \$13.00

fresh cut jalapeños battered and fried. served with a chipotle ranch for dipping.

MAKE ANY SALAD A WRAP FOR \$2

CLASSIC CAESAR \$12.00

chopped romaine tossed with caesar dressing. topped with parmesan and croutons
add chicken +\$7 add shrimp +\$9 add lump crab +\$11

ROMAINE WEDGE \$16.00

romaine 'wedges' stacked with chopped bacon, tomatoes, red onions, croutons, a bleu cheese crumble, and a bleu cheese dressing.

STRAWBERRY FIELDS \$16.00

spinach, strawberries, blueberries, sliced almonds, and bacon tossed in a poppyseed dressing.

SOUTHWEST SALAD \$17.00

spring mix, jack and cheddar blend, black beans, pico, avocado, and chopped grilled chicken breast, tossed in a chipotle dressing and topped with tortilla strips.

BUFFALO CHICKEN SALAD \$17.00

crispy chicken tossed in buffalo over romaine, cucumber, red onion, celery, carrot, bleu cheese crumble, and a bleu cheese dressing

FILET SALAD \$24.00

spring mix, chopped tomatoes, red onions, and cucumber tossed in a dill-ranch dressing. topped with chopped filet, onion strings, and croutons.

SALADS

ALL BURGERS SERVED WITH FRIES, TOTS, OR SALAD

WESTERN BURGER\$18.95

2 smash patties with american cheese, onion straws, bbq sauce, bbq bacon jam, bacon, lettuce, onion, tomato, pickles, and aioli on a toasted brioche bun.

MUSHROOM SWISS BURGER \$15.85

2 smash patties, swiss cheese, grilled onions, lettuce, tomato, onion, pickle, and aioli on a toasted brioche bun.

CLASSIC CHEESEBURGER \$14.85

2 smash patties, american cheese, lettuce, onion, tomato, pickle, & aioli on a toasted brioche bun.

GOING BACK TO CALI \$19.95

2 smash patties, american Cheese, grilled mushrooms and onions, bacon, avocado, lettuce, tomato, pickle, onion, and aioli on a toasted brioche bun.

ALL PO' BOYS SERVED WITH FRIES, TOTS, OR SALAD

CLASSIC SHRIMP PO' BOY \$18.00

battered cajun spiced shrimp, served on a french roll with lettuce, tomato, and remoulade sauce.

FISH ON PO' BOY \$19.00

battered cod served on a french roll with lettuce, tomato, and a spicy remoulade sauce.

KING OF MARDI GRAS PO' BOY \$24.00

chopped filet mignon on a french roll with grilled onions, grilled mushrooms, lettuce, tomato, and a peppercorn sauce.

COCHON DE LAIT PO' BOY \$18.00

slow braised cajun spiced pulled pork on a french roll with lettuce, tomato, bbq Sauce, and a sweet chipotle remoulade sauce.

THE JALAPEÑO TACOS 16.00

fresh jalapeño spears, battered and fried. Served in a corn tortilla with jack cheese. topped with kale and a chipotle drizzle.

BY THE BAY TACOS \$22.00

choice of crispy fish (cod), battered shrimp, or grilled shrimp (regular or spicy). on flour or corn tortillas, loaded with jack cheese, lettuce, pico, cilantro jalapeno dressing, avocado, and sour cream.

FILET MIGNON TACOS \$24.00

chopped filet mignon, grilled onions, and grilled mushrooms. on flour or corn tortillas with cheddar, lettuce, tomato, sour cream, and avocado.

LOU'S CALI TACOS \$18.00

lou's signature ground beef tacos. on parmesan crusted corn tortillas with american cheese , shredded lettuce, fresh tomatoes and a chipotle drizzle.

PO' BOYS & TACOS

BURGERS

HANDHELDS

ALL HANDHELDS SERVED WITH FRIES,TOTS, OR SALAD

CALI PATTI MELT \$17.00

parmesan crusted grilled sourdough stacked with beef patties, swiss cheese, grilled onion, and tomato.

CRAB AND SHRIMP MELT \$25.00

lump crab and chopped Shrimp stuffed between two slices of grilled sourdough with jack cheese, grilled tomatoes, aoili, and red onions

MONTE CRISTO \$18.00

turkey, ham, and swiss cheese sammy battered, fried, dusted in powdered sugar, and served with a berry jam for dipping.

CUBAN SANDWICH \$21.00

ham, pulled pork, swiss cheese, pickles, and dijon mustard on toasted sourdough bread.

RIBEYE MELT \$22.00

thinly shaved ribeye with mushrooms, onion, cheddar, and a peppercorn sauce. stacked on a ciabatta roll with spring mix and tomato.

CHICKEN CLUB \$18.00

chicken breast, bacon, ham, swiss, lettuce, tomato, avocado, and house aioli all stacked between grilled sourdough.

CAPRESE SANDWICH \$16.00

grilled tomatoes, fresh mozzarella, basil, balsamic, olive oil, and spring mix on a rustic bun.

CLASSIC AVOCADO BLT \$17.00

lettuce, tomato, bacon, avocado, and aioli on grilled sourdough. add smoked salmon +\$9

SHORT RIB STEW \$24.85

potatoes, carrots, celery, onion, and braised short rib. served with brown gravy.

CHICKEN FRIED STEAK \$19.50

chicken fried steak served with mashed potatoes, seasonal veggies, and house gravy.

GRILLED SALMON \$28.00

salmon grilled with white wine and red onion. served with mashed potatoes and seasonal veggies.

FILET STROGANOFF \$25.00

chopped filet mignon and sliced mushrooms tossed in a rich sauce with house noodles. topped with fresh parsley.

CHICKEN GUMBO \$22.00

bell peppers, onions, chopped chicken, cajun sausage, beef base and spices in a rich sauce served over rice.

MUSHROOM CHICKEN 22.00

grilled chicken breast topped with a mushroom cream sauce. served with seasonal veggies and mashed potatoes.

GRILLED CAJUN AHI \$24.00

ahi grilled in cajun spices. served with mashed potatoes and seasonal veggies.

NEW YORK AND FRIES \$24.50

new york steak grilled in garlic-butter. served with thin cut garlic herb fries.

FISH AND CHIPS \$21.00

4 pc. house battered and fried cod. served with fries, and house tartar sauce.

CLASSIC JAMBALAYA \$22.95

louisiana hot link, chopped chicken, shrimp, onions, peppers, tomato, and a cajun sauce tossed in rice and topped with green onions

CAJUN PASTA \$22.00

grilled bell peppers, onions, chopped chicken, hot link, and shrimp tossed in a cajun cream sauce with house noodles.

VEGAN STIR FRY \$17.00

grilled seasonal veggies with potatoes, black beans stir fried in a tomato sauce and topped with avocado.

CHICKEN AND WAFFLE \$23.00

three piece bone in fried chicken on top of a house belgian waffle. served with butter and syrup.

FRIED CHICKEN DINNER \$24.00

three piece bone in fried chicken dinner served with mashed potatoes, gravy, and seasonal veggies.

MAIN ENTREES

SIDES

TRUFFLE MAC & CHEESE \$14.00

with truffle oil and breadcrumbs
add chopped ham + \$6.00

MASHED POTATOES \$9.00

seasoned and served with butter.

BRUSSELS AND BACON \$14.95

sliced brussels, grilled with chopped bacon.

HERB FRIES \$8.00

thin cut fries tossed in herbs and garlic

SIDE OF VEGGIES \$10.00

grilled or steamed seasonal veggies

SIDE SALAD \$7.00

house salad with mixed greens, cheese, tomatoes, cucumbers, and red onion.

TOASTIES \$8

california style french fritters covered in powdered sugar.

BERRY BLISS CREPE \$15

strawberries and blueberries in a vanilla crepe topped with a berry drizzle and powdered sugar.

BANANA FOSTER TOASTIES \$14

california style french fritters topped with flambéed bananas, a decadent caramel drizzle and vanilla gelato.

CHEF'S CHOICE \$TBD

rotating dessert option created by our head chef. ask about what we're serving tonight!

DESSERT