

- Wine -

Sparkling Ribolla Gialla "Brut Nature"
Friuli 2015 i Clivi

16

Pinot Blanc "Weissburgunder Trocken" Pfalz 2015
Zelt

13

Albariño-Verdelho (skin-fermented) "Carte Blanche"
California 2015 Clos Saron

16

Carignan Rosé "Indica" Mendocino County 2016
Lioco

11

Carignan-Mourvèdre California 2015 Lost & Found

12

Honjozo "Enter.Sake-Black Dot"
Aichi Sekiya

12/6oz

The logo for Louie's Gen-Gen Room features the name in a light blue, cursive script. "LOUIE'S" is in all caps and smaller font at the top. "Gen-Gen" is written in a large, flowing script, and "ROOM" is in all caps and smaller font at the bottom right.

- Beer -

Fort Point "KSA"
Kolsch-style Ale

7

Avery "Liliko'i Kepolo"
Witbier with passionfruit

7

Tahoe Mountain "Provisions" Saison

11

Alvarado St. "Cool Runoffs" Double IPA

9

4% service charge added in support of employee benefits.

*Consuming raw or undercooked meats, poultry, seafood
or eggs may increase your risk of food borne illness.

- Cocktails -

Gold Standard
alysian vermouth, fortaleza reposado,
benedictine
12

The Last Mango in Paris
lillet, pierre ferrand cognac,
mango, lemon
12

Lounge Act
koloa rum, coconut milk
13

Endless Summer
city of london gin, campari,
dolin sweet vermouth, pineapple
13

El Nino
arrette tequila, guava,
amaro nonino, lime
13

Young Coconut
novo fogo cachaca, falernum, coconut water,
lime, green chartreuse
13

Stardust
dartigalongue armagnac,
ginger, pineapple, lemon
13

The Barrel
eagle rare bourbon,
passionfruit, burnt sugar
13

The General
nikka pure malt, carpano antica, cynar
15

- Food -

Beef Jerky
imperial wagyu, 5 spice 8.75

Ahi Poke Bowl
tamari, sesame, avocado,
spicy mayo, furikake 15.5

Pigs In A Blanket
home made spam, pepperjack, dijonaise 9.5

Potato Chips
french onion, egg, chives
*smoked trout caviar 12.5
*1 oz tsar nicolai estate caviar 46.5

Avocado Cracker
crispy nori, chive cream cheese,
wasabi tobiko 9.25

Artichoke Dip
kimchi-cheese sauce, tortilla chips 10.75

Hamachi Poke
spicy mayo, black sesame, octo puff 14.25

Bone Marrow Butter Waffle
smoked sturgeon, avocado green goddess,
fennel, everything spice 13.25

Beef Tartare
cashews, toasted coconut, crispy vermicelli,
fish sauce - lime dressing 14.25

Grilled Cheese
taleggio, black truffle, honey butter 11.5

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.25

Cardamom Cheesecake
brooks cherry compote 10