

- Wine -

Sparkling Furmint "Henye" Tokaji Pezsgo 2012
Királyudvar

15

Grüner Veltliner Weinviertel 2016 Schloss Maissau

12

Skin-Fermented Vermentino "His" Carneros 2015

Ryme

13

Gamay Rosé "Les Griottes" Beaujolais 2016

Domaine Vissoux

11

Souson-Caiño-Brancellao-Ferrol Ribeiro

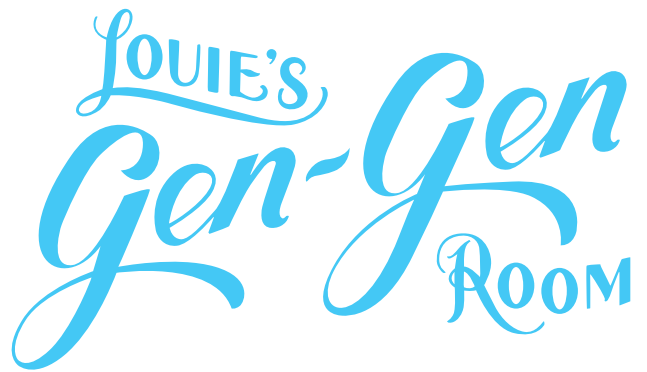
2015 Luis Rodriguez

13

Honjozo "Black Dot" Enter.Sake

Aichi Sekiya

13/180ml



LOUIE'S
Gen-Gen
ROOM

- Beer -

Alvarado St. "Blue 'n Gold"
California Pilsner-style

7

Avery "Liliko'i Kepolo"
Witbier with passionfruit

7

Stillwater Artisanal "Extra Dry" Sake-style Saison

8

Altamont "Maui Wai" IPA

9

5% 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, archambaud 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

Brokaw Avocado
crispy nori, watermelon radish,
smoked paprika cream cheese 11.75

Kimchi-Cheese Dip
crab, melted leeks, kale, tortilla chips 15.75

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 truffles, honey butter 11.5

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.25

Cardamom Cheesecake
tangelo, citrus curd 10