

- Wine -

Sparkling Ribolla Gialla "R_B_L_"
Friuli Brut Nature nv i Clivi

16

Sauvignon Blanc "Hopkins Ranch"
Russian River Valley 2018 Cep

14

Albariño "Dandelion" Rías Baixas 2017
Alberto Nanclares

14

Spätburgunder Rosé Rheingau 2017
Karl Molitor

12

Cabernet Franc "Clos Mazurique Monopole"
Saumur Brézé 2016 Domaine Arnaud-Lambert

15

Futsushu "Classic" Kirinzan Niigata

11/can (180ml)

- Beer -

Firestone Walker
Lager

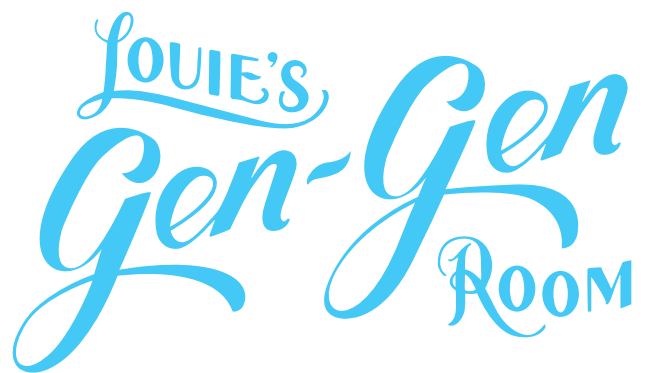
7

Stillwater
"Extra Dry"
Sake-style Saison

8

Alvarado St.
"Mai Tai"
IPA

9

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

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 -

The Last Mango in Paris
lillet, archambaud cognac,
mango, lemon
12

Lounge Act
royal standard rum, coconut milk
13

Step Into Liquid
plantation pineapple rum, campari,
punt e mes
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 9.10

Ahi Poke Bowl
tamari, sesame, avocado, spicy mayo 16.44

Pigs In A Blanket
home made spam, pepperjack, dijonaise 10.07

Potato Chips
french onion, egg, chives
*smoked trout caviar 13.25
*1 oz tsar nicolai estate caviar 49.32

Beef Tartare
capers, cornichons, dijon, cured egg yolk,
radish, waffle chips 15.57

Kimchi-Cheese Dip
dungeness crab, artichoke, tortilla chips 16.70

Hamachi Poke
spicy mayo, black sesame, octo puff 15.11

Bone Marrow Butter Waffle
smoked sturgeon, avocado green goddess 13.97

House Cured Spanish Mackerel
beets, ranch, bronze fennel, crunchy quinoa 14.77

Grilled Cheese
taleggio, black truffles, honey butter 12.19

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.81

Cardamom Cheesecake
blood orange marmalade,
honey-cashew crunch 10.40