

- Wine -

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

16

Cortese "Tendu" Clarksburg 2018
Matthiasson

12

Pecorino "Aries" Colline Pescaresi 2018 Ciavolich

14

Pinot Noir Rosé "Spätburgunder Weiss Herbst"
Rheingau 2018 Weingut Karl Joh. Molitor

13

Pinot Noir Savoie 2014 Domaine Dupasquier

15

Den Sake "Batch #6" Oakland

12

LOUIE'S
Gen-Gen
ROOM

- Beer -

Firestone Walker
Lager

7

Stillwater Artisanal
"Extra Dry"
Sake-style Saison

8

Alvarado St.
"Single Cone"
West Coast 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 -

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
buffalo trace bourbon,
passionfruit, burnt sugar
13

The General
nikka pure malt, cocchi torino, 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, yellow corn, 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

Grilled Cheese
taleggio, black truffles, honey butter 12.19

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.81

Cardamom Cheesecake
seascape strawberries,
salted almond brittle 10.40