

- Wine -

Sparkling Ribolla Gialla "R_B_L_"

Friuli Brut Nature nv i Clivi

16

Melon de Bourgogne "La Pépie"

Muscadet Sèvre-et-Maine Pèpière 2018

13

Marsanne-Roussanne Saint-Joseph 2015

Domaine Blachon

15

Pinot Noir Rosé Rheingau 2018 Weingut Molitor

14

Blafränkisch Johanneshöhe Burgenland 2017

Prieler

13

- Sake -

Yuri Masamune Honjozo

14/200mL

- Beer -

Firestone Walker Lager

7

Alvarado St.

"Mai Tai"

IPA

9

LOUIE'S
Gen-Gen
ROOM

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, pierre ferrand 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

Di Stefano Burrata
pistachio mint pesto, cara cara orange, kiwi,
chicories, thai chili vinaigrette 13.33

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

Caviar
potato chips, french onion, egg, chives
*smoked trout 13.25
*1 oz tsar nicolai estate 49.32

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

Kimchi-Cheese Dip
dungeness crab, winter squash, 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

Sticky Toffee Bubble Waffle
flying disc ranch dates, vanilla cream 9.81

Cardamom Cheesecake
shinko pears, feuilletine, caramel,
spiced almonds 10.07