

APPS

It all starts here. Go ahead... order one for yourself, or share the love with friends.



FLASH FRIED CALAMARI | 11.5 (630 cal)
buttermilk marinated, spicy pickled peppers, giardiniera aioli

SHRIMP TEMPURA | 10.5 (730 cal)
jumbo shrimp, spicy house-made aioli and classic buffalo sauce

LOADED TOTS | 10 (1470 cal)
queso, fresh jalapeños, bacon, scallions

BAVARIAN PRETZEL TWISTS | 9 (920 cal)
warm, salted, queso and honey mustard

SPINACH & ARTICHOKE DIP | 9.5 (1000 cal)
spinach, artichoke, garlic parmesan, crispy tortilla chips



CRISPY POTSTICKERS | 9 (730 cal)
crispy pork dumplings, scallions, sesame ginger soy sauce

TRIO DIPS & CHIPS | 9 (1130 cal)
all house-made: salsa, guacamole and queso, crispy tortilla chips

HUMMUS, PESTO HUMMUS & TZATZIKI | 10 (810 cal)
warm pita bread, cucumbers, carrots

WINGS | Boneless 11.5 | Traditional 12.5
carrots, celery, smoked onion ranch (270 cal) or house blue cheese (240 cal)

CLASSIC BUFFALO (720/710 cal)

HOUSE BBQ (850/840 cal)

SIGNATURE JALAPEÑO HONEY (980/850 cal) **NEW**

NEW

PORK WINGS | 6pc 13.5 | 3pc 8
deep fried, bone-in, smoked onion ranch

HAWAIIAN BBQ (690/350 cal)

HONEY CARIBBEAN (960/480 cal)

BEEF SLIDERS* | 11.5 (1170 cal)
juicy USDA choice patties, bacon onion jam, cheddar, garlic aioli, toasted brioche buns, fries

BLACKENED SALMON SLIDERS* | 13 (1080 cal)
blackened salmon, applewood smoked bacon, fresh spinach, tomato, pesto mayo, toasted brioche buns, fries

AHI POKE* | 11 (370 cal)
diced raw ahi poke tuna with basil, cilantro, mint, spicy kimchi slaw, sesame seeds, scallions, tiger sauce



CHICKEN NACHOS | 12 (1570 cal)
spicy pulled chicken, queso, house-made black beans, fresh jalapeño, cilantro, pico de gallo, guacamole, sour cream

CHICKEN QUESADILLA | 10 (1040 cal)
spicy pulled chicken, hot pepper cream, shredded white cheddar, sour cream, pico de gallo, guacamole

TORTILLA SOUP

CUP | 4 (230 cal) **BOWL** | 6 (450 cal)
spicy pulled chicken, topped with avocado, pico de gallo, cilantro, tortilla strips

FLATBREADS

Thin, crispy and damn delicious.

ROASTED VEGETABLE FLATBREAD | 12 (920 cal)
spinach, marinated artichokes, cauliflower, heirloom cherry tomatoes, caramelized onions, radishes, mozzarella, provolone, garlic parmesan cream sauce

VERDE CHICKEN FLATBREAD | 12.5 (850 cal)
spicy pulled chicken, cheddar, pico de gallo, queso fresco, cilantro, house-made salsa verde



BUFFALO CHICKEN FLATBREAD | 12 (990 cal)
spicy pulled chicken, blue cheese crumbles, scallions, mozzarella, provolone, classic buffalo sauce, smoked onion ranch

NEW

PEPPERONI FLATBREAD | 11.5 (990 cal)
giardiniera, mozzarella, provolone, parmesan, marinara

BURGERS

Served with fries (320 cal) or tots (450 cal), loaded tots (520 cal) + 1
Substitute any of our extras + 2

Substitute a chicken breast (less 70 cal) or Impossible™ Burger (less 70 cal) + 3



SPIKED BULLEIT® BOURBON BURGER* | 12 (990 cal)
spiked house-made bbq sauce with Bulleit® Bourbon, cheddar, cream cheese, applewood smoked bacon, crispy onion strings, toasted brioche bun (must be 21, sorry kiddos!)

BACKYARD BBQ* | 11.5 (870 cal)
cheddar, house bbq sauce, applewood smoked bacon, crispy onion strings, lettuce, tomato, pickle, toasted brioche bun

BLUE LOUIE* | 11.5 (740 cal)
blue cheese crumbles, applewood smoked bacon, classic buffalo sauce, fresh spinach, tomato, onion, pickle, toasted brioche bun

FRIED LOUIE* | 11.5 (860 cal)
cheddar, applewood smoked bacon, sunny side up egg, lettuce, tomato, onion, pickle, toasted brioche bun

CHEESEBURGER* | 10.5 (690 cal)
cheddar, lettuce, tomato, onion, pickle, toasted brioche bun

NEW

THE IMPOSSIBLE™ BURGER | 14 (600 cal)
vegetarian, 100% plant based, all natural patty with the look & taste of beef, lettuce, tomato, onion, pickle, toasted brioche bun

MUNCH ON  LOUIE'S FAVES

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calories are based on single portion served.

Calories may not be exact. Additional nutrition information available upon request.

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SALADS

add chicken breast | 4.5 (280 cal) shrimp | 5 (220 cal) salmon | 5 (400 cal)



BBQ RANCH | 10 (770 cal)
field greens, heirloom cherry tomatoes, cilantro, bacon, avocado, tortilla strips, crispy onion strings, house-made bbq ranch

CLASSIC CAESAR | 9 (600 cal)
romaine, parmesan, croutons, caesar

BLT WEDGE | 9 (790 cal)
iceberg lettuce, bacon, heirloom cherry tomatoes, scallions, hard boiled egg, blue cheese crumbles, house blue cheese dressing, house vinaigrette

CHOP CHOP | 10 (1100 cal)
iceberg lettuce, bacon, heirloom cherry tomatoes, avocado, carrots, blue cheese crumbles, scallions, garbanzo beans, hard boiled egg, cucumbers, tortilla strips, house vinaigrette

SANDWICHES

Served with fries (320 cal) or tots (450 cal), loaded tots (520 cal) + 1
Substitute any of our extras + 2

NEW

HOT HONEY CHICKEN | 12.5 (790 cal)
buttermilk marinated fried chicken breast, hot seasoning, signature jalapeño honey, pickles, toasted brioche bun

BBQ PULLED PORK | 11 (940 cal)
smoked pulled pork, house bbq sauce, cheddar, crispy onion strings, toasted brioche bun

BLTT | 11 (1000 cal)
applewood smoked bacon, lettuce, turkey, tomato, cheddar, mayo, multigrain bread

CALIFORNIA CHICKEN CLUB | 12.5 (1150 cal)
chicken breast, applewood smoked bacon, avocado, lettuce, tomato, pepper jack, smoked onion ranch, multigrain bread



LUIGI* | 13 (1130 cal)
shaved sirlion, provolone, lettuce, tomato, red onion, luigi seasoning, garlic aioli, toasted hoagie

ADD GIARDINIERA + 1 (80 cal)
Italian pickled veggie relish

PLATES

Well-traveled house favorites. Grab a seat and buckle up.

NEW

SEARED WILD SALMON* | 17 (590 cal)
spicy cauliflower "couscous", mint, heirloom cherry tomatoes, red onion, cucumbers, lemon

NEW

CHICKEN & CHURROS | 13 (1530 cal)
Louie's twist on chicken & waffles! beer-battered fried chicken breast, savory spiced churros, buffalo maple glaze, smoked onion ranch

NEW

BRAISED SHORT RIB* | 20 (990 cal)
boneless beef short rib with red wine reduction, roasted carrots and radishes, crispy potato wedges

DRUNKEN FISH & CHIPS | 13.5 (1460 cal)
beer-battered Alaskan cod, house tartar sauce, fries



VOODOO PASTA | 14 (990 cal)
jumbo shrimp, andouille sausage, cavatappi pasta, red & green bell peppers, house-made spicy voodoo sauce



MAC & CHEESE | 11.5 (1310 cal)
cavatappi pasta, four cheese sauce, cheesy bread crumbles
ADD applewood smoked bacon or jalapeño + 1 (1420/1320 cal)
roasted or fried chicken + 3 (1490/2630 cal)
jumbo shrimp + 4 (1450 cal)

CHIPOTLE CHICKEN TACOS | 13 (700 cal)
DIY tacos, avocado, queso fresco, lettuce, pico de gallo, house-made salsa verde, guacamole, house-made black beans, rice, warm corn tortillas

BLACKENED FISH TACOS | 14 (760 cal)
DIY tacos, Alaskan cod, sautéed peppers & onions, avocado, queso fresco, lettuce, pico de gallo, house-made salsa verde, guacamole, house-made black beans, rice, warm corn tortillas

DESSERTS

NEW

CHURRO DIPPERS
fried churro sticks covered in cinnamon sugar
spiked: Knob Creek® maple dulce de leche & chocolate sauce | 7 (1100 cal)
non-alcoholic: double chocolate sauce | 7 (1030 cal)

CHOCOLATE CAKE | 10 (1370 cal)
six epic layers of chocolate on chocolate hedonism

EXTRAS 4.5

HOUSE SALAD
(230 cal)

MAC & CHEESE
(590 cal)

BLACK BEANS & RICE
(210 cal)

CAESAR SALAD
(150 cal)

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy.

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