

## DESSERTS

**Banana Caramel Spring Roll** A decadent spring roll filled with banana cheesecake and dusted with cinnamon and sugar. Served with fresh strawberries, caramel sauce and vanilla bean ice cream 6.95

**Chocolate Volcano** Flourless chocolate cake served warm and topped with fresh strawberries, vanilla bean ice cream and raspberry sauce 6.95

## NON-ALCOHOLIC DRINKS

We proudly serve  **pepsi products**

  
The REPUBLIC of TEA  
LEADING PURVEYOR OF PREMIUM TEAS

**Fresh Brewed Tea** 2.75

**Flavored Hot Tea** 2.95

**Flavored Bottled Tea** 3.95

**Includes a Free Refill**

**Fresh Limeade** 2.95

**Limeade Arnold Palmer** 2.95

**Strawberry Limeade** 2.95

## SIGNATURE COCKTAILS

**Frozen Thai Mai** Cruzan Mango, Pineapple and Light Rums, tropical juices, served frozen with a swirl of Cruzan Black Strap Rum 8.50

**Ling's Ginger-Lime Margarita** Espolon Reposado Tequila, Patron Citronage, house-made ginger-lime syrup 8.75

**Louie's Rickshaw Margarita** Espolon Blanco Tequila, Dekuyper Triple Sec, freshly muddled orange and lime, and house-made limeade 8.25

**Louie's Old Fashioned** Maker's Mark Bourbon, Solerno Blood Orange Liqueur, Bar Keep Chinese Bitters, Peychaud's Bitters 9.50

**Refresh** Skyy Infusions Moscato Grape Vodka, Bar Keep Lavender Spice Bitters, fresh lemon, sparkling water 8.25

**Bee's Sting** Jim Beam Black Bourbon, Thatcher's Organic Chipotle Liqueur, Thai chili-infused honey, fresh lemon 8.95

**Dragon Berry Mojito** Bacardi Dragon Berry Rum, freshly muddled strawberries, mint, and ginger-lime syrup 7.95

**Kung Fu Cosmo** St. George California Citrus Vodka, Thai chili-infused Aperol, fresh lime juice, cranberry juice 8.95

**Asian Pear Martini** Moonstone Asian Pear Sake, Dekuyper Apple Pucker, and Skyy Vodka 8.95

**The Last Samurai** Hakushu 12yr. Single Malt Whisky, Peychaud's Bitters, fresh Thai basil, honey, Gosling's Ginger Beer 10.25

**The Daily Mule** Using Skyy Infusions flavored vodkas, the season's freshest ingredients and Gosling's Ginger Beer...

Ask your server for today's featured hand-crafted mule 7.95

## Wine

All wines listed progressively

### BUBBLES\* glass / bottle

Sophora **Sparkling Cuvee**, New Zealand 8.50 / 34.00

### WHITES\* glass / bottle

Charles & Charles 'Art Den Hoed Vineyard' **Riesling**, Washington 7.25 / 29.00

Benvolio **Pinot Grigio**, Friuli, Italy 6.00 / 24.00

Acrobat **Pinot Gris**, Oregon 8.00 / 32.00

The Crossings **Sauvignon Blanc**, Awatere Valley, New Zealand 9.00 / 36.00

Four Vines 'Naked' **Unoaked Chardonnay**, Santa Barbara, CA 6.25 / 25.00

Mil Piedras **Viognier**, Mendoza, Argentina 7.75 / 31.00

MacRostie **Chardonnay**, Sonoma Coast, CA 9.50 / 38.00

William Hill **Chardonnay**, Central Coast, CA 7.25 / 29.00

### PINKS\* glass / bottle

Beringer **White Zinfandel**, California 5.00 / 20.00

Sofia **Rosé**, Monterey, CA 8.95 / 36.00

### REDS\* glass / bottle

Sea Glass **Pinot Noir**, Santa Barbara County, CA 8.00 / 32.00

La Crema **Pinot Noir**, Monterey, CA 10.00 / 40.00

Hogue **Merlot**, Columbia Valley, WA 5.00 / 20.00

Ruta 22 **Malbec**, Mendoza, Argentina 7.25 / 29.00

Skyfall Vineyards **Merlot**, Columbia Valley, WA 9.50 / 38.00

Four Vines 'Truant Old Vine' **Zinfandel**, California 6.25 / 25.00

North by Northwest **Red Blend**, Columbia Valley, WA 8.00 / 32.00

Josh Cellars **Cabernet Sauvignon**, North Coast, CA 7.50 / 30.00

Manteo **Red Blend**, Sonoma County, CA 9.00 / 36.00

Liberated **Cabernet Sauvignon**, Sonoma County, CA 9.00 / 36.00

### Louie's Recommendations

\* These items can be made gluten free. Some substitutions may apply. Please mention your gluten free request when placing your order.

## BEER

**TAPS** big 'un / lil 'un

**Ling & Louie's Pale Ale** our House Brew, clean, hoppy, caramel 6.95 / 4.95

**Kona Brewing Co. 'Big Wave' Golden Ale** fruit aromas, delicate hops 6.95 / 4.95

**Mac & Jacks 'African' Amber Ale** unfiltered, heavy hops, full-bodied 6.95 / 4.95

**Salmon River 'Buzz Buzz' Coffee Porter** dark chocolate, roasted coffee, caramel 6.95 / 4.95

**Kirin Ichiban Lager** clean and crisp, mild malts 5.95 / 4.50

**Bud Light** light-bodied, light malt and hops 4.95 / 3.95

**Featured Taps** ever-changing, always awesome 6.95 / 4.95

### CRAFT BOTTLED & CANNED BEER

**Stone IPA** bold, spicy hops, bright fruit flavors, toasty finish 5.75

**Blue Moon Belgian White Ale** citrus notes, malty, medium hops 4.95

**Arrogant Bastard American Strong Ale (22oz)**

deep caramel and toasted malts, firm hops 8.25

**Rogue 'Dead Guy' Ale (22oz)** strong hops, malty texture, hearty malts 8.25

### DOMESTIC & IMPORT BOTTLED & CANNED BEER

**O'Doul's Non-Alcoholic** clean and dry, light malts 3.50

**Michelob Ultra** crisp, light, refreshing 3.50

**Budweiser Lager** crisp, light hops, faint nuttiness 3.50

**Singha Lager** sweet malt, grassy grains, herbal hops 4.95

**Sapporo Rice Lager** clean, crisp, balanced sweetness 4.95

**Corona Lager** light, crisp, clean lager best with a lime 4.95

**Guinness Irish Dry Stout** medium bodied, hints of chocolate and malts 5.95

### SAKE\*

Gekkeikan **Traditional** (hot) 5.50

Otokoyama 'Namacho' **Tokubetsu Junmai** 8.25

Akishika 'Bambi' **Junmai** 8.75

Kenbishi 'Kuromatsu' **Junmai** 9.25

Sho Chiku Bai **Junmai Ginjo** 5.95

Hakutsuru 'Superior' **Junmai Ginjo** 6.25

Tsukasabotan 'Yamayuzu Shibori' 9.75

Moonstone **Asian Pear** 6.50

Hakutsuru **Plum Wine** 6.25