

# Wine

All wines listed progressively

## BUBBLES quarter / third / bottle

**Prosecco DOC Brut**, Mionetto 'Avantgarde,' Treviso, Italy 9 / -- / 36

## WHITES quarter / third / bottle

**Riesling**, Kung Fu Girl, Columbia Valley 8.25 / 11.25 / 33

**Pinot Grigio**, Da Luca, Sicily IGT, Italy 7.50 / 9.50 / 30

**Pinot Gris**, J Vineyards, California 12 / 15 / 48

**Sauvignon Blanc**, Sileni 'The Straits,' Marlborough, New Zealand 10 / 14 / 40

**Sauvignon Blanc**, Matanzas Creek, Sonoma County 12 / 15 / 48

**Unoaked Chardonnay**, Four Vines 'Naked,' Santa Barbara County 6.50 / 9.50 / 26

**White Blend**, Carne Humana, Napa Valley 12 / 15 / 48

**Viognier**, Mil Piedras, Mendoza, Argentina 8 / 11 / 32

**Chardonnay**, MacRostie, Sonoma Coast 9.75 / 13 / 36

**Chardonnay**, Raymond 'R Collection,' California 9 / 12 / 36

## PINKS quarter / third / bottle

**Rosé**, Day Owl, Central Coast 8 / 12.50 / 32

**White Zinfandel**, Beringer, California 5 / 8 / 20

## REDS quarter / third / bottle

**Pinot Noir**, La Crema, Monterey 11 / 15.50 / 44

**Pinot Noir**, Elouan, Oregon 12 / 16.50 / 48

**Malbec**, Ruta 22, Mendoza, Argentina 8 / 11 / 32

**Merlot**, Hogue, Columbia Valley 5 / 8 / 20

**Merlot**, Murphy-Goode, California 8 / 11 / 32

**Red Blend**, Columbia Winery 'Composition,' Columbia Valley 8 / 11 / 32

**Red Blend**, Troublemaker, Paso Robles 11 / 15.50 / 44

**Zinfandel**, Artein, Mendocino 11 / 15.50 / 44

**Cabernet Sauvignon**, Josh Cellars 'Craftsman's Collection,' California 9 / 12.50 / 36

# BEER

## TAPS big 'un / lil 'un

**Ling's Lager**, Oregon 7.50 / 5.50

**Louie's Pale Ale**, Hawaii 7.50 / 5.50

**Mac & Jacks African Amber Ale**, Washington 7.50 / 5.50

**Kirin Ichiban Lager**, Japan 5.95 / 4.25

**Bud Light American Lager**, Missouri 5.50 / 3.95

**Featured Nitro Brew**, always fresh, always smooth 7.50 / 5.50

**Featured Tap**, ever-changing, always awesome 7.50 / 5.50

## BOTTLES & CANS

**Blue Moon Belgian White Ale**, Colorado 4.95

**Budweiser American Lager**, Missouri 3.95

**Corona Mexican Lager**, Mexico 4.95

**Full Sail Amber Ale**, Oregon 5.95

**Guinness Irish Dry Stout**, Ireland 5.95

**Keystone Light American Lager**, Colorado 3.00

**Michelob Ultra American Lager**, Missouri 3.95

**Miller Light American Lager**, Wisconsin 3.95

**O'Doul's Non Alcoholic Lager**, Missouri 3.95

**Rogue 'Dead Guy' Ale**, Oregon 8.25

**Sapporo Rice Lager**, Japan 4.95

**Stone IPA**, California 5.75

# SIGNATURE COCKTAILS

**Frozen Thai Mai** An exotic blend of Cruzan Mango and Pineapple Rums, light rum and tropical juices, served with a swirl of Cruzan Black Strap Rum 8.95

**Ling's Ginger-Lime Margarita (on tap)** Our signature margarita with a touch of Asian flair! Espolón Reposado Tequila, Patrón Citronage and house-made ginger-lime syrup 8.95

**Geisha's Gimlet** Opahr Oriental Spiced Gin shaken vigorously with a house-made Szechwan peppercorn syrup, fresh lime juice and egg white 8.95

**Kung Fu Cosmo** A Cosmo with a kick! Skyy Infusions Blood Orange Vodka, Thai chili-infused Aperol, fresh lime and cranberry juice 8.95

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

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

**The Daily Mule** A daily feature using Skyy Infusions flavored Vodkas, the season's freshest ingredients and Fever Tree Ginger Beer. Ask your server for today's hand-crafted mule 7.95

# THE ART OF WHISKY EAST and WEST

Enjoy these classic whisky cocktails, expertly mixed with our favorite whiskies from East and West.

**Nikka Sour** Nikka Coffey Grain Whisky, Giffard Orgeat Syrup, fresh citrus and egg white, shaken vigorously to create the ultimate whisky sour 9.95

**Bee's Sting** Jim Beam Black Bourbon, Thai chili infused honey, Ancho Reyes Ancho Chili Liqueur, fresh lemon 9.95

**Louie's Old Fashioned** Louie's very own recipe... Maker's Mark Bourbon, Solerno Blood Orange Liqueur, Peychaud's Bitters and five spice bitters 8.95

**High Line Harmony** An elegant Manhattan, featuring Hibiki 'Japanese Harmony' Whisky, Carpano Antica Formula, Angostura Bitters and plum bitters 11.95

**New Wave Sazerac** A twist on this New Orleans classic... Redemption Rye Whiskey stirred with Peychaud's Bitters, served with an Absinthe-soaked star anise 10.95

**Harrison Boulevardier** This version of the classic Negroni is for the true cocktail lover! Maker's 46 Bourbon, Carpano Antica Formula and Campari 11.95

# JAPANESE WHISKY SELECTION

We invite you to enjoy these highly acclaimed whiskies. Please choose how you would like your whisky served:

On The Rocks | Mizuwari (cut with Fiji Water)

Neat | Highball (with Fever Tree Club Soda)

**Nikka 'Coffey Grain'** Named after the continuous still from which it is distilled, this whisky offers notes of vanilla, tropical fruits and coconut 11.95

**Hibiki 'Japanese Harmony'** This is a blend of single malt whisky from the Yamazaki and Hakushu distilleries with notes of honeydew, fresh pears, baking spices and rosemary 11.95

## Hakushu 12yr Malt

This whisky hails from Suntory's mountain distillery, highlighted by gentle smokiness, sweet fruit and spice 13.95

# NON-ALCOHOLIC DRINKS

We proudly serve  **pepsi products**  
**Fiji Bottled Water (500mL)** 3.75  
**Pelligrino Bottled Water (500mL)** 3.95

  
**The REPUBLIC of TEA**  
LEADING PURVEYOR OF PREMIUM TEAS  
**Fresh Brewed Tea** 2.75  
**Flavored Hot Tea** 3.95  
**Flavored Bottled Tea** 4.95

**Includes a Free Refill**  
**Fresh Limeade** 2.95  
**Limeade Arnold Palmer** 2.95  
**Strawberry Limeade** 2.95

Louie's Recommendations

   #NotBoringNation