



Shaken

- Fifth Avenue** – New Amsterdam vodka, lemon, muddled strawberry and basil on the rocks ..... 16.50
- One If By Land** – Deep Eddy grapefruit vodka, elderflower, honey, orange blossom & lemon served up. .... 17.50
- White Linen** – Prairie organic gin, cucumber, lemon and elderflower on the rocks ..... 17.00
- Margarita Verde** – 100% blue agave silver tequila, lime, agave, basil, cucumber, jalapeño and chile salt ..... 16.50

Stirred

- Coastal Mule** – Hangar 1 Vodka, lime juice and Regatta ginger beer on the rocks in a copper mug ..... 17.50
- El Diablo** – 100% blue agave silver tequila, crème de mure, lime and Regatta ginger beer served long ..... 17.50
- Smoking Gun** – Michter’s US1 rye, brown sugar, allspice & whiskey barrel bitters smoked over block ice ..... 19.50
- Old Fashioned** – Evan Williams bourbon, sugar and bitters over block ice ..... 17.50

Exotic Drinks

- Mickey’s Mojito** – White rum, sugar, lime and mint with crushed ice and a Gosling’s rum float ..... 17.00
- Horny Monkey** – New Amsterdam vodka, white rum, coconut milk & banana liqueur with crushed ice ..... 16.50
- Rum Swizzle** – Diplomatico Mantuano rum, lime, pineapple, falernum and absinthe with crushed ice. .... 17.50
- Temper Tantrum** – Blend of aged rums, OJ, passion fruit and pomegranate with crushed ice ..... 18.00

Beer

|                                                                              | 16oz  |
|------------------------------------------------------------------------------|-------|
| <b>Coors Light</b> , Golden, CO 4.2% abv . . . . .                           | 8.00  |
| <b>Trumer Pilsner</b> , Berkeley, CA 4.9% abv . . . . .                      | 9.00  |
| <b>Stone Buenaveza Salt Lime Lager</b> , Escondido, CA 4.7% abv . . . . .    | 9.00  |
| <b>Stella Artois</b> , Belgium 5.0% abv . . . . .                            | 9.50  |
| <b>Thorn Barrio ‘Baja’ Lager</b> , San Diego, CA 4.5% abv . . . . .          | 8.50  |
| <b>Mission Blonde Kolsch</b> , San Diego, CA 5.0% abv . . . . .              | 9.00  |
| <b>Blue Moon</b> , Golden, CO 5.2% abv . . . . .                             | 9.00  |
| <b>Alesmith .394 Pale Ale</b> , San Diego, CA 6.0% abv . . . . .             | 9.00  |
| <b>Mother Earth Ascent West Coast IPA</b> , Vista, CA 7.0% abv . . . . .     | 9.00  |
| <b>Pizza Port Chronic Amber Ale</b> , San Diego, CA 4.9% abv . . . . .       | 8.50  |
| <b>Ballast Point Sculpin IPA</b> , San Diego, CA 7.0% abv . . . . .          | 10.50 |
| <b>Stone Delicious American IPA</b> , Escondido, CA 7.7% abv . . . . .       | 9.50  |
| <b>Modern Times ‘Orderville’ Hazy IPA</b> , San Diego, CA 7.2% abv . . . . . | 9.00  |
| <b>Guinness Irish Stout</b> , Ireland 4.2% abv . . . . .                     | 9.50  |

Bottles

|                                                     |      |                                                        |      |
|-----------------------------------------------------|------|--------------------------------------------------------|------|
| <b>Budweiser</b> , MO 5.0% abv . . . . .            | 8.00 | <b>Heineken</b> , Holland 5.0% abv . . . . .           | 9.00 |
| <b>Modelo Especial</b> , Mexico 4.4% abv . . . . .  | 9.00 | <b>Amstel Light</b> , Holland 3.5% abv . . . . .       | 9.00 |
| <b>Corona</b> , Mexico 4.6% abv . . . . .           | 9.00 | <b>Stella Liberte</b> , Belgium 0.0% abv . . . . .     | 8.50 |
| <b>Figueroa Mtn Hoppy Poppy IPA</b> , CA 6.5% abv . | 8.50 | <b>Sierra Nevada Trail Pass IPA</b> , CA <0.5% abv . . | 8.50 |





Book your  
Next Party *in our*  
Private Dining Room *or* Patio

Gifts Cards Available  
For your gift giving – The whole year 'round

*Lou & Mickey's* takes pride in the preparation of our steaks

**BUTCHER'S BREAD 11**

Butter-griddled Parker House Rolls  
Whipped quince and goat cheese, Vermont cultured butter

*Appetizers*

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Baked Goat Cheese <i>with Roasted Garlic</i> . . . . .              | 19 |
| Grilled Jumbo Artichoke <i>with Roasted Garlic Aioli</i> . . . . .  | 18 |
| Baked Mozzarella <i>with Marinara Sauce</i> . . . . .               | 19 |
| Teriyaki Filet Mignon Tips. . . . .                                 | 22 |
| Crispy Coconut Wild Jumbo Shrimp . . . . .                          | 19 |
| Crisp Calamari. . . . .                                             | 24 |
| Jumbo Lump Crab Cake. . . . .                                       | 26 |
| Sautéed New Orleans BBQ Jumbo Shrimp . . . . .                      | 24 |
| Seared Rare Wild Yellowfin Tuna (Ahi). . . . .                      | 25 |
| Meatballs <i>Tomato Sauce, Melted Cheese and Garlic Bread</i> . . . | 19 |
| Wild Spanish Octopus <i>A La Plancha, Sweet Peppers</i> . . . . .   | 26 |

*Soups & Salads*

|                                                                    |                |
|--------------------------------------------------------------------|----------------|
| New England Clam Chowder . . . . .                                 | CUP 12 BOWL 16 |
| French Onion Soup <i>Baked with Comté and Gruyère</i> . . . . .    | 18             |
| Mixed Organic Greens <i>Golden Balsamic Vinaigrette</i> . . . . .  | 16             |
| Traditional Caesar . . . . .                                       | 17             |
| Vine Ripened Tomato & Burrata. . . . .                             | 18             |
| Roasted Beets <i>with Humboldt Fog Goat Cheese</i> . . . . .       | 17             |
| Crunchy Iceberg Wedge <i>Bacon, Tomato and Blue Cheese</i> . . . . | 18             |

**L & M**  
WORLD FAMOUS  
RESTAURANT & COCKTAIL LOUNGE  
AT THE GASLAMP

*Choice Seafood*

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Sautéed New Orleans BBQ Jumbo Shrimp . . . .                      | 38 |
| Beer Battered Fish & Chips . . . . .                              | 35 |
| Broiled Garlic Jumbo Shrimp . . . . .                             | 37 |
| Pan Sautéed Jumbo Lump Crab Cakes . . . . .                       | 44 |
| Farmed New Zealand King Salmon . . . . .                          | 46 |
| Grilled Wild Pacific Swordfish . . . . .                          | 42 |
| Wild Ross Sea Chilean Sea Bass <i>MSC CERTIFIED</i> . .           | 54 |
| Pan Seared Sesame Crusted Wild Yellowfin Tuna . .                 | 44 |
| Macadamia Nut Crusted Wild Alaskan Halibut . .                    | 52 |
| Surf & Turf <i>Lobster Tail &amp; Filet Mignon 8 oz</i> . . . . . | 82 |
| Twin Wild South African Lobster Tails . . . . .                   | 82 |
| Wild Barents Sea Red King Crab Legs . . . . .                     | MP |

*Pasta & Chicken*

|                                                                |    |
|----------------------------------------------------------------|----|
| Linguine with Manila Clams . . . . .                           | 34 |
| Grilled Chicken Penne Carbonara <i>with Pancetta</i> . . . .   | 36 |
| Spaghetti <i>with Sautéed Shrimp, Tomato and Basil</i> . . . . | 36 |
| Chargrilled "Mary's" Organic Chicken. . . . .                  | 38 |

*Potatoes & Vegetables*

FOR 2 OR MORE

|                                                               |    |
|---------------------------------------------------------------|----|
| French Fries . . . . .                                        | 12 |
| Baked Potato . . . . .                                        | 15 |
| Mashed Potatoes <i>with Garlic and Parmesan</i> . . . . .     | 15 |
| Macaroni & Cheese . . . . .                                   | 16 |
| Fire Roasted Broccolini <i>with Tahini and Feta</i> . . . . . | 15 |
| Sautéed Spinach <i>with Garlic</i> . . . . .                  | 15 |
| Sautéed Mushrooms <i>Marsala Glaze</i> . . . . .              | 16 |
| Asparagus <i>Grilled with Gremolata</i> . . . . .             | 17 |

*Shared Sauces*

Béarnaise, Bordelaise, Chimichurri, Horseradish, Brandy Peppercorn Sauce  
5 each | 12 for three sauces

**Hand-Cut Prime Steaks** We take pride in the preparation of our steaks

**STEAK COOKING CHART**

|                                                              |                            |
|--------------------------------------------------------------|----------------------------|
| Black & Blue "Pittsburgh Style": charred outside, raw center |                            |
| Very Rare: raw center                                        | Medium: warm pink center   |
| Rare: very red, cool center                                  | Medium Well: slightly pink |
| Medium Rare: red, warm center                                | Well Done: cooked through  |

*Lou & Mickey's Steaks are cooked with seasoned butter*

|                                                   |    |
|---------------------------------------------------|----|
| Barrel-Cut Filet Mignon – 8 oz . . . . .          | 58 |
| Barrel-Cut Filet Mignon – 12 oz . . . . .         | 72 |
| Filet Medallions "Three Ways" . . . . .           | 59 |
| Prime Sirloin Cap Steak – 12 oz . . . . .         | 42 |
| Prime Ribeye – 16 oz . . . . .                    | 65 |
| Natural Grassfed Ribeye – 14 oz . . . . .         | 64 |
| Prime New York Strip – 14 oz . . . . .            | 64 |
| Prime Sirloin Open Faced Steak Sandwich . . . . . | 32 |
| Prime Colorado Rack of Lamb – 16 oz. . . . .      | 65 |

Snake River Farms, ID  
**American Wagyu**

12 oz Ribeye 88

Kagoshima, Kyushu Japan  
**Japanese Satsuma Wagyu**

6 oz A5 New York 99

**ADD TO YOUR STEAK**

|                                                  |    |
|--------------------------------------------------|----|
| Blackened seared with Cajun spices               | 5  |
| Pepper Steak topped with brandy peppercorn sauce | 5  |
| Capella Style with mushrooms and onions          | 8  |
| Broiled Garlic Jumbo Shrimp                      | 17 |
| Wild South African Lobster Tail 6 oz             | 46 |
| Melted Danish Blue Cheese                        | 5  |

**THE PROCESS:**

We age our meat on location for at least 30 days. Our temperature controlled room and Himalayan sea salt wall are essential in the dry-aging process. This combination keeps the room in absolutely perfect condition for aging.

**THE RESULT:**

An extraordinarily rich flavor and buttery texture.

**ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE**  
Ranch, 1000 Island, Blue Cheese, Golden Balsamic Vinaigrette

**General Manager: Jeremy Wilks**  
**Executive Chef: Kyle Carpenter**

**DESSERTS BAKED DAILY IN OUR OWN BAKESHOP**  
There will be times when quality cannot meet our expectations - and an item will not be serviced