

# Lou & Mickey's

## Soups

	Cup	Bowl
New England Clam Chowder .....	11	15
French Onion with Comté & Gruyère .....		16

## Salads

Mixed Organic Greens Golden Balsamic Vinaigrette .....	15
Traditional Caesar .....	15
Vine Ripened Tomato & Burrata .....	16
Roasted Beets with Humboldt Fog Goat Cheese .....	16
Crunchy Iceberg Wedge Bacon, Tomato, & Blue Cheese .....	16
Chinese Chicken Salad Hoisin Vinaigrette .....	23
Grilled Chicken Caesar Organic Chicken Breast .....	24
Wild Jumbo Mexican Shrimp Caesar .....	24
Wild Jumbo Mexican Shrimp "Louie" 1000 Island.....	25
New York Steak Salad Roasted Fingerlings, Tomato, Onion, Gorgonzola .....	26
Filet Mignon Cobb Bacon, Tomato, Blue Cheese .....	27

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE

1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Golden Balsamic Vinaigrette

## Appetizers

Baked Goat Cheese with Roasted Garlic.....	17
Grilled Jumbo Artichoke with Roasted Garlic Aioli.....	16
Baked Mozzarella with Marinara Sauce .....	18
Jumbo Lump Crab Cake .....	24
Teriyaki Filet Mignon Tips .....	21
Crispy Coconut Wild Jumbo Shrimp .....	18
Crisp Calamari .....	21
Sautéed New Orleans BBQ Jumbo Shrimp.....	24
Seared Rare Wild Yellowfin Tuna (Ahi).....	24
Wild Spanish Octopus A La Plancha, Sweet Peppers.....	24
Meatballs Tomato Sauce, Melted Cheese, Garlic Bread .....	19
Steak Tacos Filet Mignon Tips, Corn, Salsa, Avocado .....	24

## Sandwiches

Served with your choice of French Fries, Sautéed Seasonal Vegetables, or Steamed Jasmine Rice

Bacon Cheddar Cheeseburger.....	23
Crispy Chicken Sandwich Avocado, Corn Salsa, Pickled Slaw, Chipotle Mayo.....	25
Smoked Turkey Club .....	25
Prime Beef Dip with Gouda and Au Jus .....	25
Meatball Sandwich with Mozzarella and Spicy Tomato Sauce .....	24

## Lunch Entrées

Soup & Salad Choice of Clam Chowder, Traditional Caesar or Mixed Organic Greens.....	21
Beer Battered Fish & Chips .....	26
Crispy Coconut Wild Jumbo Shrimp .....	29
Spaghetti with Vine Ripened Tomato & Basil with Grilled Wild Jumbo Shrimp .....	34
Grilled Chicken Penne Carbonara with Pancetta .....	31
Wild Mexican Mahi Mahi Teriyaki Glazed and Grilled, with Sautéed Seasonal Vegetables.....	31
Pan Seared Farmed New Zealand King Salmon with Sautéed Seasonal Vegetables .....	33
Linguine & Manila Clams .....	28
Seared Sesame Crusted Wild Yellowfin Tuna with Ponzu Sauce and Steamed Jasmine Rice .....	36

## "Hand-Cut" Prime Steaks

All steaks served are Aged 28-35 Days

Served with your choice of French Fries, Sautéed Seasonal Vegetables, Steamed Jasmine Rice or Mashed Potatoes

Prime Sirloin Cap Steak - 12 oz.....	33
Double R Ranch New York Strip - 10 oz. ....	41
Double R Ranch Filet Mignon Medallions "Two Ways" .....	35
Double R Ranch Filet Mignon - 8 oz. with Bearnaise Sauce .....	50



# FROM OUR BAR



## All Signature Cocktails \$16.00

### Stirred

- Moscow Mule** –Vodka, fresh lime juice, and Regatta ginger beer... On the rocks in a classic copper mug
- El Diablo** – Silver tequila, blackberry liqueur, fresh lime juice and Regatta ginger beer... Served long
- Smoking Gun** – Straight rye, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice
- Old Fashioned** – Straight bourbon, sugar, and Angostura bitters... Served over block ice

### Shaken

- Fifth Avenue** –Vodka, fresh lemon juice, muddled strawberry, and basil... Served on the rocks
- One If By Land** – Grapefruit infused vodka, elderflower, honey and lemon... Served up with orange flower essence
- Essex Street** – London dry gin, cucumber, dill, lime, and elderflower, with a pinch of sea salt... Served up
- Cadillac Margarita** – Silver tequila, fresh lime juice, agave, and OJ... On the rocks with a Grand Marnier float
- Margarita Verde** – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño... Served on the rocks
- El Mariachi** – Silver tequila, 'Vida' mezcal, lemon, strawberry & mint with a touch of Campari... Over crushed ice
- Whiskey Sour** – Straight bourbon, fresh lemon juice, sugar, and egg whites... Shaken with vigor

### Exotic Drinks

- Mickey's Mojito** –White rum, sugar, fresh lime juice, and muddled mint... Served with a Gosling's rum float
- Horny Monkey** – Vodka, white rum, coconut milk, and banana liqueur... Swizzled with crushed ice
- Rum Swizzle** – 8 year rum, fresh lime juice, pineapple, ginger, and clove... Swizzled with crushed ice and absinthe
- Temper Tantrum** – A blend of rums, fresh oj, passion fruit, and pomegranate syrup... Swizzled with crushed ice

### Beer

#### Draught

	10oz	16oz	Pitcher
<b>Coors Light</b> , Golden, CO 4.2% abv	6.00	7.50	20.50
<b>Trumer Pilsner</b> , Berkeley, CA 4.9% abv	7.00	8.50	23.50
<b>Ballast Point Light Lager</b> , San Diego, CA 4.2% abv	7.00	8.50	23.50
<b>Stella Artois</b> , Belgium 5.0% abv	7.50	9.00	25.00
<b>Thorn Barrio 'Baja' Lager</b> , San Diego, CA 4.5% abv	6.50	8.00	22.00
<b>Mission Blonde Kolsch</b> , San Diego, CA 5.0% abv	7.00	8.50	23.50
<b>Blue Moon</b> , Golden, CO 5.2% abv	7.00	8.50	23.50
<b>Sierra Nevada American Pale Ale</b> , Chico, CA 5.6% abv	7.00	8.50	23.50
<b>Alesmith .394 Pale Ale</b> , San Diego, CA 6.0% abv	7.00	8.50	23.50
<b>Mother Earth Boo Koo Mosaic IPA</b> , Vista, CA 6.5% abv	7.00	8.50	23.50
<b>Pizza Port Chronic Amber Ale</b> , San Diego, CA 4.9% abv	6.50	8.00	22.00
<b>Ballast Point Sculpin IPA</b> , San Diego, CA 7.0% abv	8.50	10.00	28.00
<b>Stone Delicious American IPA</b> , Escondido, CA 7.7% abv	7.50	9.00	NA
<b>Modern Times 'Orderville' Hazy IPA</b> , San Diego, CA 7.2% abv	7.00	8.50	NA
<b>Guinness Irish Stout</b> , Ireland 4.2% abv	7.50	9.00	25.00

#### Bottles

<b>Budweiser</b> , St. Louis, MO	7.50	<b>Amstel Light</b> , Holland	8.50
<b>Corona</b> , Mexico	8.50	<b>St. Pauli Girl, Non-Alcoholic</b> , Germany	8.00
<b>Heineken</b> , Holland	8.50		



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PLEASE ASK YOUR SERVER FOR A FULL DESCRIPTION OF ALL OF OUR  
DELICIOUS DESSERTS