

- Wine -

Extra Dry Sparkling Riesling
"Sekt Extra Trocken" Pfalz nv Fitz-Ritter

11

Chardonnay Willamette Valley 2015 Crowley

14

Skin-Fermented Vermentino "His" Carneros 2015
Ryme

13

Cabernet Franc Rosé "Rosé de Loire" Loire Valley
2017 Thibaud Boudignon

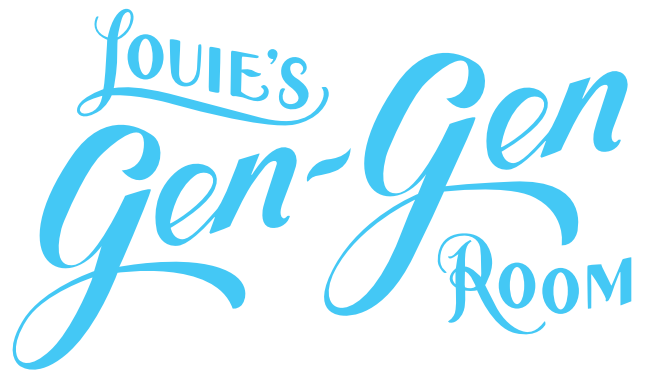
14

Saperavi "Qvevri" Kakheti 2014 Doqi

13

Tokubetsu Honjozo "Endless Summer"
Tensei Kanagawa

13

The logo for Louie's Gen-Gen Room features the name in a light blue, cursive script. "LOUIE'S" is in a smaller, all-caps font at the top left. "Gen-Gen" is written in a large, flowing script, and "ROOM" is in a smaller, all-caps font at the bottom right.

- Beer -

Modern Times "Ice"
Pilsner-style

8

Avery "Liliko'i Kepolo"
Witbier with passionfruit

7

Fort Point "Resonance" Saison

7

Berryessa "Double Tap" Double IPA

9

5% service charge added in support of employee benefits.

**Consuming raw or undercooked meats, poultry, seafood
or eggs may increase your risk of food borne illness.*

- Cocktails -

Gold Standard
alysian vermouth, fortaleza reposado,
benedictine
12

The Last Mango in Paris
lillet, archambaud cognac,
mango, lemon
12

Lounge Act
koloa rum, coconut milk
13

Endless Summer
city of london gin, campari,
dolin sweet vermouth, pineapple
13

El Nino
arrette tequila, guava,
amaro nonino, lime
13

Young Coconut
novo fogo cachaca, falernum, coconut water,
lime, green chartreuse
13

Stardust
dartigalongue armagnac,
ginger, pineapple, lemon
13

The Barrel
eagle rare bourbon,
passionfruit, burnt sugar
13

The General
nikka pure malt, carpano antica, cynar
15

- Food -

Beef Jerky
imperial wagyu, 5 spice 9.10

Ahi Poke Bowl
tamari, sesame, avocado,
spicy mayo, furikake 16.12

Pigs In A Blanket
home made spam, pepperjack, dijonnaise 9.88

Potato Chips
french onion, egg, chives
*smoked trout caviar 13
*1 oz tsar nicolai estate caviar 48.36

Brokaw Avocado
crispy nori, watermelon radish,
smoked paprika cream cheese 12.22

Kimchi-Cheese Dip
dungeness crab, tortilla chips 16.38

Hamachi Poke
spicy mayo, black sesame, octo puff 14.82

Bone Marrow Butter Waffle
smoked sturgeon, avocado green goddess,
fennel, everything spice 13.78

Beef Tartare
cashews, toasted coconut, crispy vermicelli,
fish sauce - lime dressing 14.82

Grilled Cheese
taleggio, black truffles, honey butter 11.96

Coffee Milk Caramel Waffle
cocoa nib crunch, white chocolate 9.62

Cardamom Cheesecake
tangelo, citrus curd 10.40