

# LOUIE'S COCKTAILS

**KIWI & T** (220 cal)  
Hendrick's, kiwi, lime, tonic, basil, mint

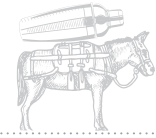
**THE NEW OLD FASHIONED** (220 cal)  
Bulleit Rye, Angostura Bitters, simple syrup, amarena cherry, orange twist

**H.I.T. (HAMPTON ICED TEA)** (225 cal)  
Ketel One Botanical Grapefruit & Rose, Casamigos Blanco, Tanqueray, Bacardi Superior, pomegranate, sour, grapefruit, Coca-Cola

**IT'S B-A-N-A-N-A-S** (275 cal)  
Captain Morgan, Angostura Bitters, banana, pineapple, lime, Fever-Tree Ginger Beer, banana chips, mint

**NIGHT AT THE ROXCHERRY** (280 cal)  
Knob Creek, black cherry, sour, orange, cherry

**THE BIG APPLE** (245 cal)  
Crown Royal Regal Apple, Noilly Prat Sweet Vermouth, Angostura Bitters, apple chips



## TWISTED MULES

**PASSION & SPICE** (285 cal)  
Espolòn Reposado, Ancho Reyes, passion fruit, jalapeño, lime, Fever-Tree Ginger Beer

**THE O.G. MULE** (185 cal)  
Bedlam, lime, Fever-Tree Ginger Beer

**BLOOD ORANGE MULE** (185 cal)  
EFFEN Blood Orange, Solerno Blood Orange Liqueur, lime, Fever-Tree Ginger Beer

## SIGNATURE MARTINIS

We dominate martinis, made with handcrafted perfection. Served "up" or "on the rocks."

**DIVA** (220 cal)  
SKYY Pineapple, Pama Liqueur, pomegranate, pineapple

**THE CLOVER** (190 cal)  
Maker's Mark, Courvoisier VS, agave, lemon, orange, orange twist

**LOUIE'S COSMO** (235 cal)  
Absolut Citron, O3 Orange Liqueur, simple syrup, lime, cranberry, lemon twist

**RAT PACK** (200 cal)  
Grey Goose, Bombay Sapphire, Noilly Prat Dry Vermouth, olive

**THE DIRTY** (210 cal)  
New Amsterdam, olive brine, house-stuffed blue cheese olives

**GRAND LEMON DROP** (235 cal)  
Deep Eddy Lemon, Grand Marnier, lemon, sugar rim, lemon twist

**EFFEN GOOD** (195 cal)  
EFFEN Cucumber, agave, mint, lime, cucumber

**THE STAR** (305 cal)  
Grey Goose, passion fruit, pineapple, vanilla, lime, sidecar of bubbles

**AN INTERNATIONAL LOVE AFFAIR** (240 cal)  
Jameson Cold Brew, Disaronno Velvet, coffee, cocoa dust



## MARGARITAS & MAINSTAYS

**LONE STAR STRAWBERRY LEMONADE** (225 cal)  
Tito's Handmade, made-to-order lemonade, strawberry, mint, Sprite

**HAVANA CLASSIC MOJITO** (260 cal)  
Bacardi Superior, simple syrup, mint, lime, sparkling water

**DOS SAUZA MARGARITA** (265 cal)  
Sauza Silver, O3 Orange Liqueur, sour, lime, float of Sauza Tres Generaciones Añejo

**STRAWBERRY MARGARITA** (280 cal)  
Camarena Silver, O3 Orange Liqueur, sour, lime, strawberry

**DOUBLE BERRY BLANCO** (170 cal)  
Don Juilo Blanco, blackberry, lime, Truly Wild Berry, cinnamon, sage

## SPIKED SANGRIAS

House-mixed to order.

**STRAWBERRY LEMONADE** (230/670 cal)  
SKYY Wild Strawberry, Ruffino Pinot Grigio, simple syrup, Sprite, lemon, strawberry

**PINEAPPLE EXPRESS** (320/940 cal)  
SKYY Pineapple, watermelon, pineapple, lime, La Marca Prosecco

**THE PROPHET** (285/845 cal)  
Courvoisier VS, O3 Orange Liqueur, Prophecy Pinot Noir, vanilla, blackberry, lemon, orange



**BY THE PITCHER**  
It's Way Better Than Drinking Alone

**HOUSE RULES:** Visa, Mastercard, Discover and American Express accepted. Cash is good, too. No personal checks, though. Keep an eye on your things. We are not responsible for lost or stolen articles. Unattended children will be given espresso and a free kitten.

# COLD BEER

## TAPPED 16oz

### DOMESTIC:

**BUD LIGHT** (4.2% ABV 170 cal)

**COORS LIGHT** (4.2% ABV 120 cal)

**MICHELOB ULTRA** (4.2% ABV 110 cal)

**MILLER LITE** (4.2% ABV 110 cal)

### CRAFT & IMPORT:

**ANGRY ORCHARD CRISP APPLE CIDER** (5% ABV 260 cal)

**BLUE MOON BELGIAN WHITE** (5.4% ABV 190 cal)

**CORONA PREMIER** (4% ABV 105 cal)

**DOS EQUIS LAGER ESPECIAL** (4.2% ABV 155 cal)

**GUINNESS DRAUGHT** (4.2% ABV 205 cal)

**KONA BIG WAVE** (4.2% ABV 205 cal)

**LAGUNITAS IPA** (6.2% ABV 300 cal)

**LAGUNITAS HAZY WONDER** (6% ABV 253 cal)

**MODELO ESPECIAL** (4.4% ABV 140 cal)

**NEW BELGIUM FAT TIRE** (5.2% ABV 190 cal)

**NEW BELGIUM VODOO RANGER JUICY HAZE IPA** (7.5% ABV 307 cal)

**NEW BELGIUM VODOO RANGER ROTATOR** (ABV and cals vary)

**SAMUEL ADAMS BOSTON LAGER** (5% ABV 240 cal)

**SAMUEL ADAMS SEASONAL** (ABV & calories vary)

**SIERRA NEVADA HAZY LITTLE THING IPA** (6.7% ABV 250 cal)

**STELLA ARTOIS** (5% ABV 175 cal)

**TRULY WILD BERRY HARD SELTZER** (5% ABV 65 cal)

Beer selection is subject to availability and may change at any time. We serve responsibly, you should drink responsibly.

## GRAPEVINE

### RED

6oz GLASS | BOTTLE

**PINOT NOIR** (145 cal/620 cal)  
Prophecy, California 9.5 | 34  
*ripe raspberry, cherry, toasted oak, plush, fruit forward*

Imagery, California 13.5 | 50  
*strawberry, cherry, boysenberry, well-bodied, smooth*

**MERLOT** (150 cal/625 cal)  
Canyon Road, California 9 | 32  
*rich cherries, jammy blackberries, hints of vanilla & spice*

**CABERNET** (150 cal/625 cal)  
Chateau Smith, Washington 14 | 52  
*dark fruit, earthy & robust*

Dark Horse, California 9 | 32  
*jammy fruit, black cherry, hints of dark chocolate & espresso*  
Tribute, California 12 | 44  
*cassis, blackberry, plum, earthy notes, long velvety finish*

**RED BLEND** (135 cal/560 cal)  
The Federalist, California 13 | 48  
*black currant, rich and round, lingering finish*

### SPARKLING GLASS | BOTTLE

**PROSECCO** (155 cal/660 cal)  
La Marca, Italy 11.5 | 42  
*citrus, honey, green apple, lively, effervescent*

**PROSECCO ROSÉ** (125 cal/535 cal)  
Ruffino, Italy 10.5 | 38  
*strawberry, white fruits, light hints of rose petal, elegant bubbles*

### CANNED

**BABE ROSÉ** with Bubbles (205 cal) 9

**BABE GRIGIO** with Bubbles (205 cal) 9

Ask your server about local, rotating & seasonal beers or additional tapped & capped beers.

## CAPPED 12oz

### DOMESTIC:

**BUD LIGHT** (4.2% ABV 110 cal)

**BUDWEISER** (5% ABV 145 cal)

**COORS LIGHT** (4.2% ABV 100 cal)

**MILLER LITE** (4.2% ABV 95 cal)

**MICHELOB ULTRA** (4.2% ABV 95 cal)

**MICHELOB ULTRA GOLD** (3.8% ABV 85 cal)

**PABST BLUE RIBBON** (4.7% ABV 144 cal)

### IMPORT:

**AMSTEL LIGHT** (3.5% ABV 95 cal)

**CORONA EXTRA** (4.6% ABV 150 cal)

**CORONA PREMIER** (4% ABV 90 cal)

**HEINEKEN** (5% ABV 140 cal)

**HEINEKEN 0.0** (70 cal) zero alcohol

### HARD SELTZER:

**HIGH NOON WATERMELON VODKA & SODA** (4.5% ABV, 100 cal)

**TRULY STRAWBERRY LEMONADE HARD SELTZER** (5% ABV 100 cal)

**WHITE CLAW MANGO HARD SELTZER** (5% ABV 100 cal)

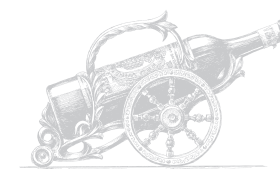


## GASTROBAR APPROVED MENU



O'HARE AIRPORT

TAKING THE GASTROBAR TO NEW HEIGHTS



# BAR BITES

**FLASH-FRIED CALAMARI** (635 cal) | 12.5  
buttermilk marinated, spicy pickled peppers, giardiniera aioli, charred lemon

**BAVARIAN PRETZELS** (1185 cal) | 11  
warm, everything bagel spice, queso, jalapeño honey mustard

**HAND-BATTERED FRIED PICKLES** (610 cal) | 8.5  
house-made frickin' spicy ranch

**LOADED TOTS** (1415 cal) | 11.5  
queso, fresh jalapeños, applewood smoked bacon, scallions

## wings or wings

crispy buttermilk marinated boneless or bone-in wings, celery, smoked onion ranch (240 cal) or house-made blue cheese dressing (215 cal), choice of sauce:

**BUFFALO** (640/710 cal)  
**BOURBON BBQ** (695/880 cal)  
**JALAPEÑO HONEY** (790/945 cal)  
**SIGNATURE HOT DRY RUB** (570/725 cal)  
boneless | 14 bone-in | 15.5

**BEEF SLIDERS\*** (1175 cal) | 13  
three juicy Louie's custom blend slider patties, bacon onion jam, white cheddar, garlic aioli, toasted brioche buns, fries

**SALMON SLIDERS\*** (975 cal) | 14.5  
three per order, everything bagel spice crusted salmon, creamy herb cheese, arugula, pickled red onions, toasted brioche buns, fries

## FLATbreads

**PEPPERONI** (845 cal) | 12.5  
marinara, mozzarella, provolone, parmesan, giardiniera

**BUFFALO CHICKEN** (920 cal) | 13  
classic buffalo sauce, mozzarella, provolone, crumbled blue cheese, smoked onion ranch, scallions

**ROASTED VEGGIE** (780 cal) | 13.5  
spinach cream sauce, mozzarella, provolone, parmesan, marinated artichokes, shredded broccolini, shishito peppers, cherry tomatoes

## street TACOS

three per order, white corn tortillas, avocado cream, pico de gallo, cilantro, radishes, crumbled queso fresco, salsa verde, fresh lime

**CHIPOTLE CHICKEN** (570 cal) | 12.5  
**BLACKENED SHRIMP** (525 cal) | 13.5  
**IMPOSSIBLE™ TACOS** (480 cal) | 13.5

**BLISTERED SHISHITO PEPPERS** (280 cal) | 9  
Tajin™, crispy garlic and shallots, sesame-ginger soy sauce

**TRIO DIPS & CHIPS** (1040 cal) | 9.5  
crispy tortilla chips, house-made salsa, guacamole, queso

**SPINACH & ARTICHOKE DIP** (1150 cal) | 11.5  
spinach, artichoke, garlic parmesan cream sauce, crispy tortilla chips

**CHICKEN NACHOS** (1520 cal) | 14  
black beans, queso, jalapeños, pico de gallo, radishes, scallions, avocado cream, cilantro

**CHICKEN QUESADILLA** (1030 cal) | 12.5  
spicy pulled chicken, hot pepper cream, shredded white cheddar, salsa, avocado cream

**FRENCH ONION SOUP** (435 cal) | 7.5  
pretzel croutons, mozzarella, provolone, parmesan

**CREAMY TOMATO BASIL SOUP** (430 cal) | 7.5  
parmesan

## GREENS

**THE BLUE "WEDGE"** (635 cal) | 11.5  
iceberg, crumbled blue cheese, applewood smoked bacon, pepperoncinis, cherry tomatoes, pickled red onions, smoked onion ranch

**QUINOA CHOP** (455 cal) | 12.5  
field greens, quinoa, cherry tomatoes, cucumbers, radishes, pickled red onions, shaved carrots, toasted flatbread pieces, crumbled queso fresco, house-made lemon vinaigrette

**CHARRED LEMON CAESAR** (305 cal) | 9.5  
romaine, classic Caesar dressing, pretzel crumbs, parmesan

**ADD ON TO ANY SALAD**  
**SEARED CHICKEN** (235 cal) | +5.5  
**CRISPY CHICKEN** (265 cal) | +5.5  
**SHRIMP** (150 cal) | +6  
**SALMON\*** (350 cal) | +6

## SCRATCH BUILT SANDWICHES

Served with **fries** (265 cal) or **tots** (380 cal)  
Sub **loaded fries** (490) or **loaded tots** (610 cal) +2  
Sub **sweet potato tots** (385 cal) +3  
Sub **house salad** (80 cal) or **Caesar salad** (135 cal) +3

**CALI CHICKEN CLUB** (790 cal) | 14  
seared chicken breast, applewood smoked bacon, arugula, tomato, pickled red onions, giardiniera aioli, guacamole, toasted sourdough

**HOT HONEY CHICKEN** (780 cal) | 14  
crispy buttermilk marinated chicken breast, hot seasoning, signature jalapeño honey, pickles, toasted brioche bun

**CHICKEN PARM GRILLED CHEESE** (1225 cal) | 16  
crispy buttermilk marinated chicken breast, spicy marinara, creamy herb cheese, cheddar, mozzarella and provolone cheeses, toasted parmesan-crusting sourdough, served with extra sauce for dipping

**BABALOUIE GRILLED CHEESE** (1070 cal) | 15  
Cuban-inspired citrus-marinated pork, sliced smoked ham, creamy herb cheese, cheddar, mozzarella and provolone cheeses, pickles, mustard, crispy garlic & shallots, toasted parmesan-crusting sourdough

**GASTROBAR GRILLED CHEESE** (925 cal) | 11.5  
creamy herb cheese, triple stacked with cheddar, mozzarella and provolone cheeses, toasted parmesan-crusting sourdough, served with creamy tomato basil soup for dipping

**CHEESE STEAK DIP** (1065 cal) | 15  
shaved sirloin steak, provolone, caramelized onions, creamy herb cheese, toasted hoagie roll, French onion au jus

CHEESED TO MEET YOU

## CRAFT BURGERS

Served with **pickles**, choice of **fries** (265 cal) or **tots** (380 cal)  
Sub **loaded fries** (490 cal) or **loaded tots** (610 cal) +2  
Sub **sweet potato tots** (385 cal) +3  
Sub **house salad** (80 cal) or **Caesar salad** (135 cal) +3

**LOUIE'S CHOICE CHEESEBURGER\*** (665 cal) | 12.5  
white cheddar, lettuce, tomato, onion, Louie sauce

**ALL-NIGHTER\*** (990 cal) | 13.5  
sunny egg, house-made spicy candied bacon, white cheddar, garlic aioli

**GASTROBURGER\*** (920 cal) | 13.5  
shaved sirloin, caramelized onions, queso, provolone, garlic aioli

**THE IMPOSSIBLE™ BURGER** (535 cal) | 16.5  
delicious burger made from plants for meat lovers, lettuce, tomato, onion, garlic aioli

**BOURBON BBQ\*** (895 cal) | 13.5  
applewood smoked bacon, cream cheese, white cheddar, crispy onion strings, house-made bourbon bbq sauce

**LOUIE'S CUSTOM BURGER BLEND**  
of Beef Brisket, Short Rib & Ground Chuck  
House Seasoned,  
MADE TO ORDER,  
on a toasted  
BRIOCHE BUN

CUSTOMIZE ANY BURGER

Sub seared chicken (less 70 cal) no charge    Add bacon (75 cal) +2  
Sub Impossible™ Burger (less 70 cal) +4    Add fried egg\* (120 cal) +1

## MAIN PLATES

**VOODOO PASTA** (1260 cal) | 15.5  
jumbo shrimp, andouille sausage, red and green bell peppers, house-made spicy voodoo sauce

**BEER-BATTERED FISH & CHIPS** (1195 cal) | 16  
Alaskan cod, malt vinegar aioli, charred lemon, fries

**SEARED SALMON\*** (750 cal) | 18.5  
Atlantic salmon, cauliflower rice and quinoa blend, marinated artichokes, cherry tomatoes, roasted broccolini, shishito peppers, arugula, radishes, house-made lemon vinaigrette

LIFE IS GREAT.  
CHEESE MAKES IT BETTER.

**BUFFALO CHICKEN MAC & CHEESE** (1870 cal) | 15  
creamy four cheese and buffalo sauce, cheddar, mozzarella and provolone cheeses, buffalo fried chicken, blue cheese crumbles, parmesan, spiced Rice Krispies™, scallions

**CHICKEN SPINACH MAC & CHEESE** (1715 cal) | 15  
creamy four cheese sauce, cheddar, mozzarella and provolone cheeses, seared chicken, spinach, marinated artichokes, cherry tomatoes, parmesan, spiced Rice Krispies™, parsley

**DEEP SOUTH MAC & CHEESE** (1665 cal) | 15.5  
creamy four cheese sauce, cheddar, mozzarella and provolone cheeses, pimento cheese, southern fried chicken, house-made spicy candied bacon, parmesan, spiced Rice Krispies™, scallions

.. WEEKDAYS ..

the happiest of hours\*\*

M-F 4-7PM

50% OFF  
SELECT BAR BITES  
& FLATBREADS

.. TUESDAY ..

burger day

50% OFF

ALL CRAFT BURGERS  
ALL DAY LONG.

.. WEEKDAYS ..

\$9 lunch

M-F 11AM-2PM

CHOOSE YOUR  
FAVORITE ENTREE FROM  
TONS OF OUR REGULAR  
MENU ITEMS!

join us!

EAT. EARN. REDEEM  
BY BEING PART OF THE  
LOUIE NATION CREW



@BarLouie

.. O'HARE ..

new features  
CREATED  
FOR YOUR CORNER



SCAN THE CODE  
WITH YOUR PHONE  
TO SEE NEW LOCAL  
GASTROBAR FAVORITES!

## SOBER A.F. [ALCOHOL FREE]



### SHAKE-IT-UP

freshly shaken, choice of one fruit purée:

- peach
- passion fruit
- strawberry
- black cherry

**FRESH BREWED ICED TEA** (85-115 cal)  
**MINUTE MAID LEMONADE** (220-260 cal)

**CHERRY VANILLA FIZZ** (225 cal)  
black cherry purée, vanilla syrup, club soda, amarena cherry

**PINEAPPLE GINGER COOLER** (100 cal)  
pineapple, Angostura Bitters, Fever-Tree Ginger Beer, mint

Bar Louie proudly serves Coca-Cola products (0-170 cal).

Coffee (5 cal) and Tea (5 cal)

Red Bull Energy Drink (155 cal)

Red Bull Sugar Free (15 cal)

Red Bull Yellow (160 cal)

## SWEET ST.

**CINNAMON DONUT HOLES** (1230 cal) | 6  
cinnamon sugar dusted, Knob Creek maple caramel, chocolate sauce  
(non-alcoholic version available)

**DECADENT CHOCOLATE CAKE** (1415 cal) | 10  
chocolate sauce, Godiva Chocolate Liqueur, whipped cream, amarena cherries  
(non-alcoholic version available)

## SIDES

**FRENCH FRIES** (265 cal) | 5.5 • **TATER TOTS** (380 cal) | 5.5  
**LOADED FRIES** (490 cal) | 6.5 • **LOADED TOTS** (610 cal) | 6.5  
**MAC & CHEESE** (590 cal) | 6.5 • **SWEET POTATO TOTS** (385 cal) | 6.5  
**SIDE HOUSE SALAD** (80 cal) | 6.5 • **SIDE CAESAR** (135 cal) | 6.5

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calories are based on single portion served. Calories may not be exact. Additional nutrition information available upon request.

\*\*HH: Excluding select domestic pints, high ABV craft pints, select premium liquor, and select house cocktails. Ask your server for details. \*\*Burger Tuesday: Dine-in only. \*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy. Menu subject to change and may vary by location. © 2021 BLH Acquisition Co, LLC. All rights reserved.

LOUIE FAVORITES

THE ORIGINAL GASTROBAR