

DRINKS

COCKTAILS

SLUSH	
FROZEN MARGARITA	14
Satisfyingly slushy El Tequileño Reposado tequila, lime juice and cane syrup, with your choice of float: <i>Grand Marnier - bold & luxurious orange</i> <i>Verdita - fresh & zesty green</i> <i>Sangria - sweet & smooth red</i>	

PARADISE FROST	13
Vodka, passionfruit, vanilla, lemon, Tajin	

SIGNATURE	
SKINNY MANGO MARG	14
El Tequileño Private Selection Blanco tequila, Triple Sec, mango, lime, salt, Tajin, no added sugar	

WATERMELON SLING	14
Absolut Raspberri vodka, watermelon, pineapple, lemon, sparkling wine, Tajin	

SASSY SANGRIA CRUSH	11
Red and white wine, cranberry, guava, lime, ginger beer, cucumber, Fireball	

PINK SPRITZ	12
Absolut Raspberri vodka, watermelon, guava, lime, soda, rosé, sparkling wine, cucumber	

GIN REFRESHER	13
Fords gin, Campari, elderflower, mint, lime, soda	

SPICY GUAVA MARGARITA	14
El Tequileño Private Selection Blanco tequila, guava, Triple Sec, lime, pepper, Tajin	

SMOKESHOW	15
Del Maguey Puebla mezcal, Aperol, orgeat [almond], pineapple, lime	

START ME UP	14
Baileys, Kahlua, vodka, iced coffee	

FAMILIAR FAVES	
LPE BLOODY MARY	13
Tito's vodka, tomato, spice, lemon, pickled pepper <i>make it a Caesar n/c</i>	

CASAMIGOS MARGARITA	16
Casamigos Blanco tequila, Triple Sec, cane syrup, lime <i>Lalo Blanco tequila +1</i> <i>Cincoro Añejo tequila +12</i>	

OLD FASHIONED	15
Old Forester bourbon, cane syrup, aromatic bitters, Amarena cherry <i>Rabbit Hole Dareringer bourbon +8</i> <i>Michter's US #1 bourbon +9</i>	

OLD SMOKY	18
Woodford Reserve Bourbon, cherry, Carpano Classico, cocoa bitters <i>applewood smoked tableside</i>	

MARTINIS	
THE CLASSIC LPE MARTINI	18
Ketel One vodka or Tanqueray gin, vermouth, 3 stuffed olives, extra martini <i>Make it dry or dirty n/c</i> <i>Grey Goose or Fords +2</i>	
COSMOPOLITAN	14
Vodka, Triple Sec, cranberry, lime <i>Grey Goose +4</i> <i>Tito's or Ketel One +3</i>	
ESPRESSO MARTINI	14
Vodka, Kahlua, espresso <i>Grey Goose +4</i> <i>Tito's or Ketel One +3</i>	
LEMON DROP MARTINI	14
Vodka, Triple Sec, lemon, cane syrup <i>Have as a shot 7</i> <i>Grey Goose +4</i> <i>Tito's or Ketel One +3</i>	

WINE	51% OFF ALL BOTTLES ALL DAY TUESDAY	
BUBBLY		
PROSECCO	Avantgarde by Mionetto, IT	12 55
RED BUB	Medici Ermete Lambrusco, IT	12 55
CALI BUB	Gloria Ferrer, CAL	60
FANCY CHAMPS	Taittinger Champagne, FR	22 105
FANCY CHAMPS	Veuve Clicquot Champagne, FR	140
PINK CHAMPS	Veuve Clicquot Brut Rosé, FR	140
ROSÉ		
DAILY PINK	Bieler, FR	12 55
ELEGANT PINK	Juliette La Sanglière, FR	12 55
POSH PINK	H&B Provence, FR	62
WHITE		
ALMOST DRY	The Seeker Riesling, GER	10 45
AROMATIC	Mohua Sauvignon Blanc, NZ	13 60
LIVELY	Borghini ad Est Pinot Grigio	12 55
MINERALLY	Simonnet Febvre Chablis, FR	17 80
ZESTY	Rombauer Sauvignon Blanc, CAL	16 75
SUNNY	Carmel Road Chard, CAL	13 60
FRESH	King Estate 'Domaine' Pinot Gris, OR	72
CLASSIC	Delaporte Sancerre, FR	84
SUNNY	Brewer Clifton Chardonnay, CAL	80
ELEGANT	Matrot 'Bourgogne' Chardonnay, FR	75
POLISHED	Lingua Franca 'Estate' Chard, OR	96
ICON	Chateau Montelena Chardonnay, CAL	130
RED		
BRIGHT	Battle Creek Pinot Noir, OR	13 60
GRACE	Flowers Pinot Noir, CAL	22 105
CLASSIC	Gabbiano Chianti Classico, IT	12 45
JUICY	Marietta 'OVR' Red Blend, CAL	13 55
SMOOTH	Broadbent Cab Sauv, CAL	14 60
RICH	Synthesis Cab Sauv, CAL	19 90
PLAYFUL	Palacios Remondo Rioja, SP	72
HERITAGE	Ridge 'Three Valleys' Zin Blend, CAL	86
SUAVE	Brewer Clifton Pinot Noir, CAL	89
CLASSIC	Dame de Gaffeliere St Emilion, FR	90
FULL-ON	Honig Cab Sauv, CAL	98
INDULGENT	Guado al Tasso Cont'Ugo Super Tuscan, IT	120
POWER	Orin Swift 'Palermo' Cab Sauv, CAL	140
COUNTRYSIDE	Nardi Brunello di Montalcino, IT	165
LEGEND	Larkmead Cab Sauv, CAL	210
HOUSE		
RED / WHITE	Your daily white or red grape juice	9



VEUVE & BOTTOMLESS FRIES | 140
Available all-day Sunday & Monday when you buy a bottle of Veuve Clicquot



THE PORRON | 40
A party pitcher filled with Vinho Verde to pour on your friends. Possibly in their mouths

OTHER STUFF

GROUP ACTIVITIES	
COLD TEA	24 FOR A POT
It's teatime – Jameson, peach, cucumber, Sprite	
EAT A VERDITA	8 EA
El Tequileño Private Selection Blanco tequila shot with a side of fruit and veggies. Drink it, it's good for you	
ESPRESSO MAR-TINY	7 EA
Like the other thing, but small and you shoot it	
DRINK TOWERS [SERVES 4-6]	
WATERMELON SLING	49
SASSY SANGRIA CRUSH	49

DRAFT BEER		PINT
BOBBY'S HOUSE LAGER		7
5% • American Lager		
MICHELOB ULTRA		7.50
4.2% • American Light Lager		
MILLER LITE		7.50
4.2% • American Lite Lager		
MODELO ESPECIAL		7.50
4.4% • Mexican Lager		
GOLDEN ROAD 'MANGO CART'		7.50
4% • Mango Wheat Ale		
KARBACH 'CRAWFORD' BOCK		7.50
4.4% • Amber Lager		
STONE DELICIOUS IPA		8
7.7% • IPA		
SAINT ARNOLD 'ART CAR'		8
7.1% • NWIPA		
LONE POINT 'YELLOW ROSE SMASH'		9
7.1% • IPA		
GUINNESS • LG 0.5L		10
4.2% • Nitro Stout		

ROTATING TAPS

Always changing with local brews and seasonal crafts. Ask us for details!

NOT DRAFT

PABST BLUE RIBBON	5% • 12oz	5
MILLER LITE	4.2% • 12oz	6
CORONA EXTRA	4.5% • 330ML	6
STELLA ARTOIS	5% • 11.2oz	6
THE FINNISH LONG DRINK	5% • 355ML	10
Og Sugar		
HIGH NOON SELTZER	5% • 12oz	9
Vodka Lime or Tequila Lime		
HAPPY DAD SELTZER	5% • 12oz	9

ZEBRA STRIPING

It's a pro move - go long or simply take it easy by mixing drink rounds between full strength and zero proof.

ROUND 1		ROUND 2	
LPE BLOODY MARY	13	CORONA NON ALC 0%	6
SPICY GUAVA MARGARITA	14	SPICY GUAVA PLACEBO	7
STONE IPA	8	ATHLETIC RUN WILD IPA 0.5%	6
FROZEN MARGARITA	14	MANGO BUBBLE TEASE	8
GUINNESS	10	GUINNESS 0.0%	10

ZERO PROOF

BUSINESS HOURS PALOMA	10
Grapefruit, mango, lime, salt, Sprite	
SPICY GUAVA PLACEBO	7
Guava, lime, ginger ale, pepper, Tajin	
MANGO BUBBLE TEASE	8
Tea, lemon, vanilla, peach [almond], mango popping boba	
ATHLETIC 'RUN WILD' IPA 0.5%	6
GUINNESS 0.0%	10
CORONA NON ALC 0%	6
RED BULL / SUGARFREE / RED EDITION	5
SPARKLING / STILL BOTTLED WATER	9.75
TOPO CHICO	6

FRESH COFFEE

Beans are couriered fresh from JJ Bean every week, and ground just prior to brewing. Oat milk available.

DRIP COFFEE	3.50	CAPPUCCINO	5
ESPRESSO	3	LATTE	5
AMERICANO	4		

HAVE FUN
EARN POINTS

THE LPE LEAGUE

MEET OUR REWARDS PROGRAM
Free to sign up, easy to collect points, and even easier to redeem them. It's basically the MVP of rewards programs.



FOOD

STARTERS

CRYING TIGER FRIED CHICKEN 17

Crispy chicken, spicy Crying Tiger sauce, lime, brown sugar, rice powder [GF**]

CHIPS, DIPS & CRUDITÉS 16

Hummus, blue cheese & parm dip, truffle honey ranch, seasoned chips, carrots, celery, red peppers [V, GF**]

SPICY GARLIC EDAMAME 10

Smoky soy, garlic, ginger, chili sauce [V]

SHRIMP & PORK DUMPLINGS 16

Six steamed dumplings with ginger and garlic chili sauce, spicy mayo, sliced green onion, cilantro

FULLY LOADED CRISPY POTATOES 13

Crispy pavé potatoes, parmesan horseradish aioli, bacon, jalapeños, shaved Grana Padano [V**, GF**]

HOT WINGS 18

With blue cheese [GF**]
Add carrots and celery +2

NACHOS 25

Fresh tortilla chips, layered with four cheeses, refried black beans, pickled red onion, grape tomatoes, jalapeños, crema [GF, V]
Add Guac +4
Add Spiced Ground Beef +4

PORK CHIQUITO TACOS 13

Three slow-cooked pork tacos, shredded cabbage, pickled chilies, feta, cilantro

PIZZAS

Fresh house-made dough baked to a crisp, light crust. Our tomato sauce is prepared using organic Bianco DiNapoli tomatoes. Sub Gluten Free Crust +2

BBQ CHICKEN 20

Smoky BBQ & tomato sauce, mozzarella, roasted chicken, bacon, pickled red onions, cilantro, truffle ranch

THE TEXAN 21

Tomato sauce, spianata salami, bacon, fennel sausage, mozzarella

TANDOORI CHICKEN 21

Chutney, mozzarella, red onions, fresh green peppers, tandoori roasted chicken, cilantro, drizzled yogurt

PORTOBELLO MUSHROOM 20

Ricotta, mozzarella, caramelized onion, Pecorino Romano [V]

SPICY SALAMI 20

Calabrian chili-infused tomato sauce, spianata salami, mozzarella, piquillo peppers, Pecorino Romano

REGULAR PIE 18

Tomato sauce, mozzarella, shaved garlic, chili flakes, oregano [V]

SWEET HEAT 'RONI 21

Tomato sauce, mozzarella, pickled jalapeños, honey, fresh basil

WHEN YOU DIP, WE DIP, PIZZA DIP!

Truffle Ranch, Spicy Chipotle, Garlic Parmesan +2.50

HANDHELDS

BURGERS

Two hand-pressed patties, toasted buns, premium groceries with fries. Make it a triple +3 | Add a fried egg +2.50

HOLD THE FRIES!

Greens / Caesar Salad / Onion Rings / Yam Fries +2.50

THE LOCAL BURGER* 18

Melted American cheese, caramelized onions, tomato, shredded lettuce, secret house sauce [GF**]

TROPHY BURGER* 21

American cheese, caramelized onions, bacon, pickles, red onion, garlic butter, red chili aioli [GF**]

DELUXE BURGER* 21

Smoked bacon and aged cheddar cheese... the classic way! [GF**]

MAINS

ENCHILADAS 21

Three oven-baked enchiladas stuffed with roasted corn, black beans, spicy chipotle crema, melted cheese

Add: Grilled Chicken +7.50
Grilled 8oz Prime Sirloin +15
Grilled 14oz Prime NY steak +52

PANANG PRAWN CURRY RICE BOWL 23

Grilled shrimp, spicy coconut curry, toasted peanuts, Thai basil

FRIED CHICKEN RAMEN* 24

Miso sesame broth, charred corn, bean sprouts, a soft-boiled egg, fried chicken

#1 AHI TUNA POKÉ RICE BOWL* 23

Roasted garlic and ginger soy, edamame, crispy tofu, seasoned cucumbers, miso mayo
Add Avocado +2.50

CALABRIAN CHICKEN 29

Grilled full breast, crispy pavé potatoes, roasted broccoli, spicy calabrian chili oil & garlic sauce

BBQ RICE BOWL 23

Korean BBQ-style pork, ginger, garlic, soy sauce, fried egg, pickled onion, cabbage, cilantro, spicy mayo

STEAKS

14oz PRIME NEW YORK STEAK* 70

Crispy pavé potatoes, horseradish & parmesan aioli, seared snap peas, fresh jalapeños, Grana Padano

Add: Blackened Shrimp +9

STEAK & DUMPLINGS* 33

Grilled 8oz prime sirloin, our signature shrimp & pork dumplings, garlic chili sauce, gochujang mayo

Upgrade: 14oz Prime NY Steak +37
Add: Blackened Shrimp +9

STEAK & FRIES* 33

Grilled 8oz prime sirloin, dijon peppercorn sauce, fries [GF]

Upgrade: 14oz Prime NY Steak +37
Add: Fried Egg +2.25
Add: Blackened Shrimp +9

THE STEAK SANDWICH* 35

8oz prime sirloin, Gruyere, garlic toast, caramelized onions, mushrooms, red wine sauce, fries

Upgrade: 14oz Prime NY Steak +37

NOT A BURGER

HOLD THE FRIES!

Greens / Caesar Salad / Onion Rings / Yam Fries +2.50

SPICY CHICKEN SANDWICH 19.50

Crispy chicken breast, fresno chili honey, spicy dust, plenty of pickles, smoky ranch

FISH TACOS 16

Two beer-battered fish tacos, garlic aioli, pico de gallo [GF**]
Add a Taco +5

YELLOWFIN TUNA SANDWICH 19

Olive oil poached tuna salad in aioli, fresh tomato, melted havarti cheese, butter toasted sourdough

BLACKENED CHICKEN SANDWICH 19

Bacon aioli, cheddar cheese, tomato, shredded lettuce, pickled onion [GF**]
Add Avocado +2.50

THE BREAKFAST SANDWICH* 16

Two fried eggs, American cheese, bacon, crispy onion ring, Valentina's hot sauce, smoky ranch [GF**]
Add a Burger Patty +3

SALADS

Add: Blackened Chicken +7.50
Blackened Shrimp +9
Blackened 8oz Prime Sirloin +15
Avocado +2.50

PEARL COUSCOUS SALAD 18

Piquillo peppers, Castelvetro olives, hummus, cucumbers, semi-dried tomatoes, almonds, crispy chickpeas [V, GF**]

PEANUT NOODLE SATAY SALAD 19

Grilled chicken, peanut sauce, cabbage, cilantro, mint, coconut lime dressing

CALABRIAN CAESAR SALAD 14

Whole romaine hearts, panko parmesan, bacon, crispy capers, calabrian chili-spiked caesar dressing [GF**]

LPE GREENS 13

Fresh greens, aged cheddar, charred corn, candied sunflower seeds, pickled red grapes, cherry tomatoes, white balsamic vinaigrette [GF, V, PF]

DESSERT

PEANUT BUTTER & CHOCOLATE CUP 10.50

Two layers topped with chocolate cookie crumble, vanilla ice cream, salted caramel sauce [V]

WARM APPLE COBBLER 11.50

Slow-cooked cinnamon apples, walnut caramel, vanilla ice cream [V]

ASK YOUR SERVER | Please inform your server of any food allergies or intolerances; the menu may not declare all ingredients in a particular dish. Our restaurants use ingredients that contain all major food allergens and there is the possibility of cross contamination. Gluten wise and vegetarian menus with soy protein options available. Our salad dressings may contain raw eggs. Our steaks and burgers are prepared to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The LPE FEEL-GOOD BRUNCH

DRINKS

BEERMOSA 10

House Lager with your choice of orange, grapefruit, pineapple or guava

LPE BLOODY MARY 13

Tito's vodka, tomato, spice, lemon, pickled pepper
make it a Caesar n/c

MIMOSA 10

Choose your juice: orange, guava, grapefruit or pineapple

TOWERS

BEERMOSA 49 [SERVES 2-4]

Lager and orange juice for the whole table

MIMOSA 59 [SERVES 2-4]

Mimosas always taste better with friends. Lots of friends

EATS

STEAK & EGGS* 27

Grilled 8oz prime sirloin, garlic butter, two fried eggs, crispy pavé potatoes, lemon arugula salad
Upgrade: 14oz Prime NY Steak +37

SLOW-COOKED PORK HASH* 18

Fried egg, caramelized onions, bacon, pickled peppers, crispy pavé potatoes

BELGIAN WAFFLES 17

Two waffles, maple syrup, berry compote, vanilla whipped cream [V]

FARMERS BREAKFAST* 17

Two fried eggs, crispy pavé potatoes, bacon, sourdough toast

HUEVOS RANCHEROS* 19

Warm corn tortillas, black beans and melted cheese, salsa, sour cream, fresh avocado, cilantro, served with tortilla chips [GF]

10AM – 3PM | SATURDAY,
SUNDAY & HOLIDAYS

AVOCADO EGGS BENNY* 17.50

Poached eggs, grilled avocado, pico de gallo, brown butter hollandaise, crispy pavé potatoes [V]

EGGS BENNY* 17.50

Poached eggs, smoked bacon, brown butter hollandaise, crispy pavé potatoes

BRUNCH PIZZA* 20

Free run egg, bacon, hollandaise, pickled jalapeños, caramelized onions, arugula

BREAKFAST SANDWICH* 16

Two fried eggs, American cheese, bacon, crispy onion ring, Valentina's hot sauce, smoky ranch [GF**]
Add a Burger Patty +3

FEELING EXTRA?

Free Run Egg 2.5 | Grilled Avocado 4
Brown Butter Hollandaise 2.5 | Bacon 3
Crispy Pavé Potatoes 4.5

[GF] Gluten-Friendly, these are prepared to be gluten-friendly but please note that foods containing wheat are prepared in our kitchens & cross-contamination may occur. [V] Vegetarian [PF] Plant Forward [**] With Modifications

TUESDAY DAILY FEATURE

\$75

14OZ PRIME NEW YORK FAJITAS *FOR TWO*

Searred peppers, onions &
beans, warm flour tortillas,
fire roasted salsa, sour
cream, fresh guacamole



*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.