

Cocktails

OLD FASHIONED

Old Forester Bourbon, Simple, Angostura Bitters 13

WHISKEY SOUR

Sazarac Rye, Lemon Juice, Simple Syrup,
Egg White, Angostura Bitters, Cocktail Cherry 16

MANHATTAN

Makers Mark Bourbon, Sweet Vermouth, Bitters 14

MARGARITA

Tequila, Triple Sec, Lime, Sour Mix. 10
Sub House-made Spicy Tequila +\$2
Flavors +\$1: Strawberry, Mango, Pineapple, Peach, Raspberry

CADILLAC MARGARITA

Herradura Silver Tequila, Cointreau, Lime Juice,
Sour Mix, Grand Mariner Float. 14
Flavors +\$1: Strawberry, Mango, Pineapple, Peach, Raspberry

PALOMA

Blanco Tequila, Lime Juice, Grapefruit Juice,
Lime Cordial and Squirt Soda. 12

MANGO BANGO

Jalapeño & Habanero Infused Tequila, Triple Sec,
Mango Syrup, Lemon & Lime Juice, Tajin Rim. 13

MICHELADA

Pacifico Beer, Tomato Juice, Tapatio, Celery Salt,
Black Pepper, Lime Juice, Worcestershire, Tajin. 10

BLOODY MARY 🔥

GARNISH: Kosher Salt Rim, Pimento Olives, Lime Wedge
Vodka, Tomato Juice, Tabasco, Celery Salt, Lime,
Black Pepper, Worcestershire & Horseradish. 12

MAUI MULE

Pau Maui Vodka, Pomegranate Syrup, Lime Juice,
Ginger Beer. 11

ESPRESSO MARTINI

Ketel One Vodka, Mr. Black Coffee Liqueur,
Espresso, Simple Syrup. 16

LEMON DROP MARTINI

Titos Vodka, Triple Sec, Lemon Juice, Simple Syrup,
Sugar Rim, Lemon Twist. 11

LONG ISLAND ICED TEA

Vodka, Rum, Gin, Triple Sec, Sour Mix. 11

MOJITO

White Rum, Simple Syrup, Lime, Mint, Club Soda. 11
Flavors +\$1: Strawberry, Mango, Pineapple, Peach

MAI TAI

White Rum, Orgeat Syrup, Triple Sec, Lime Juice,
Overproof Rum Float. 13

PAINKILLER

White Rum, Coconut Cream, Pineapple and
Orange Juices, Nutmeg. 13

STOWAWAY

Fid St. Hawaiian Gin, Mango and Strawberry Purée,
with Pineapple, Orange and Lime Juices. 13

APEROL SPRITZ

Aperol, Champagne, Club Soda, Orange Wedge. 13

MIMOSA

Champagne, splash of Orange Juice. 13

Draft Beer

30 ROTATING TAPS

Our draft selection changes constantly. When a
keg kicks, a new beer takes its place. Check out the
chalkboard above the kitchen for our current list.

Wine

CABERNET SAUVIGNON

Terrazas Altos de Plata • Argentina
6oz: 10 9oz: 12 Btl: 34

PINOT NOIR

Hayes Ranch Wines • California
6oz: 10 9oz: 12 Btl: 34

CHARDONNAY

DAOU Vineyards • Paso Robles, California
6oz: 12 9oz: 14 Btl: 42

CHAMPAGNE

Chandon Brut • California
6oz: 12 9oz: 14 Btl: 42
Corkage Fee \$15, free on Wednesdays.

Shots

GREEN TEA

Jameson, Peach, Sour Mix. 10

KAMIKAZE

Vodka, Triple Sec, Lime Juice. 9

WHITE TEA

Vodka, Peach, Sour Mix. 9

CACTUS COOLER

Orange Vodka, Peach, OJ & Red Bull. 10

MEXICAN CANDY 🔥

Tequila, Watermelon, Lime, Tajin. 9

BREAKFAST SHOT

Jameson, Butterscotch, OJ, Bacon. 10

JÄGER BOMB

Jägermeister & Red Bull. 10

Bottles & Cans

BEER

Coors Light, Bud Light, Michelob Ultra. 5
Pacifico, Modelo, Corona, Heinen. 7

NON-ALCOHOLIC

Guinness 0.0%. 7
Athletic NA Mexican Lager. 6

HIGH NOON

Peach, Pineapple. 8

Soft Drinks

FOUNTAIN

Coke, Diet Coke, Coke Zero, Sprite, Lemonade. 4
Roy Rodgers, Shirley Temple. 4.50

BOTTLE & CAN

Apple Juice, Chocolate Milk, Dr. Pepper. 4
Rootbeer, Ginger Beer, Ginger Ale. 4.50
Red Bull. 5.50

BREWED

Iced Tea, Arnold Palmer, Hot Coffee. 4.50
Hot Chocolate, Hot Tea. 5.50

Kids Meal

PLAIN HAMBURGER

GRILLED CHEESE

CHICKEN NUGGETS

CHEESE QUESADILLA

All serverd with fries, ranch dressing and a
choice of Chocolate Milk or Apple Juice 9.99

HISTORY:

Founded in 1953 by
brothers Louie and
George Stavros,
our restaurant began
as the **Rainbow Room**,
named after the
famous Rainbow
Corner Pub set up by
the American Red
Cross in Paris that
Louie visited during
WWII. Alongside family
members like George’s
son, Dean, and Louie’s
son-in-law, Angelo, they
turned it into a Garden
Grove landmark.
Following a 2008
remodel, we became
Louie’s on Main
to honor Louie after his
passing. Today, Angelo
carries on the family
tradition.

MODIFICATIONS:

Our menu items are
designed to be prepared
as listed so we can work
as efficiently and quickly
as possible in our tiny
kitchen. Modifications
and substitutions will
add time to your order,
so we kindly ask that
you please keep them
to a minimum
whenever possible.

ALLERGIES:

Please let your server
know about any dietary
restrictions or food
allergies you may have
when ordering so we
can do our best to
accomodate your
needs and preferences.

TAKEOUT:

A small fee will be
added to takeout
orders to help cover
the cost of containers
and packaging. These
costs are not reflected
in our dine-in menu
pricing, helping us to
keep our menu prices
as low as possible.

ADVISORY:

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

-Thank you!

