



## HAPPY HOUR

• MONDAY - FRIDAY 3 TO 6 PM •

### HORS D'OEUVRES \$5

Warm Mediterranean Olives

Bacon Wrapped Dates

Truffle Pommes Frites

Parsnip & Apple Bisque

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### PETITE PLATES \$7

Onion Soup

*sourdough crouton, melted cheeses*

Brie & Pear Salad

*baby arugula, grapes, spiced walnuts, maple dijon vinaigrette*

Escargot Au Gratin

*roasted garlic butter, parsley pistou, grilled bread*

Caesar Salad

*romaine, croutons, parmesan tuile, caesar dressing*

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### GRAND PLATES \$10

Mushroom Ravioli

*tasso ham, scallions, shiitakes, parmesan cream*

PEI Mussels

*garlic, white wine, fine herbs*

Pan Fried Calamari

*hot cherry peppers, lemon, olive oil, garlic, basil*

Pork Belly Croque Monsieur

*smoked ham, cornichons, dijonnaise, alpine swiss*

Louie Burger \*

*red onion, bibb lettuce, tomato, cooper sharp american, brioche bun, louie sauce*

### PARTAGE' PLATES \$12

Fromage Plate

*chefs choice of 3 cheese and garnishes*

Charcuterie Plate

*spread of cured meats and accompaniments*

Oysters on the Half Shell\*

*fresh lemon, mignonette, cocktail sauce*

### COCKTAILS \$6

Strawberry Mint Martini

*citrus vodka, strawberry, mint, lime, agave*

Cucumber One Crush

*gin, cucumber, lime, agave, blackberry, soda*

Mangojito

*rum, mango, lime, agave, mint, soda*

Son of a Preacherman

*deep eddy sweet tea vodka, peach, mint, pallini limoncello, lemon, honey, iced tea*

Red or White Sangria

### DRAFT BEER \$5

*seasonal selections*

### WINE \$6

*sparkling wine, chardonnay, pinot grigio, cabernet, pinot noir*

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 4.14.21