



HAPPY HOUR

• MONDAY - FRIDAY 4 TO 6 PM •

HORS D'OEUVRES \$5

Mediterranean Olives & Grapes

saba, toasted pine nuts (N)

Kettle Popcorn

spiced corn nuts

Ol'Bay Pommes Frites

louie dipping sauce

Maple Roasted Peanuts

applewood bacon, herbs (N)

Deviled Eggs

chives, smoky espelette

PETITE PLATES \$8

Smoked Salmon Rillettes

capers, cornichons, radishes, everything bagel chips (G)

Chicken Liver Mousse Tartine

raspberry marmalade, pickled red onion, gherkin, fleur de sel

Blistered Shishito Peppers

roasted garlic, persillade sauce

Goat Cheese Bruschetta

oven-roasted tomato, arugula, cracked black pepper (D,G)

Bacon Wrapped Dates

danish blue cheese, almonds (D,N)

GRAND PLATES \$10

Tofu "Egg" Salad Open Face Sandwich

celery, pickled shallots, tomato, baby arugula, served with mixed greens

PBLT

house-cured pork belly, lettuce, tomato, pickled red onion, chili aioli, toasted pumpernickel (G)

Six Clams on the Half Shell*

middlenecks, lemon, mignonette, cocktail sauce (S)

PARTAGE' PLATES \$12

Fromage Plate

chefs choice of 2 cheese and garnishes

Six Clams on the Half Shell*

lemon, mignonette, cocktail sauce

COCKTAILS \$7

Watermelon Mint Martini

citrus vodka, strawberry, mint, lime, agave

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 \$6

seasonal selections

WINE BY THE GLASS \$6

*sparkling wine,
chardonnay,
pinot grigio,
cabernet sauvignon,
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 9.10.21