



## OYSTERS \$1 EACH

East Coast\*

## COCKTAILS \$6

**Watermelon Mint Martini**  
*three olives watermelon vodka,  
watermelon, mint, lime, agave*

**Cucumber One Crush**  
*faber gin, cucumber, lime, agave,  
blackberry, soda*

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

**Son of a Preacherman**  
*deep eddy sweet tea vodka, peach, mint,  
pallini lemondello, lemon, honey, iced tea*

**Red or White Sangria**

## DRAFT BEER \$5

*seasonal selections*

## WINE \$6

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

## HAPPY HOUR

• MONDAY - FRIDAY 3 TO 6 PM •

## HORS D'OEUVRES \$5

Warm Mediterrean Olives  
Bacon Wrapped Dates  
Truffle Pommes Frites  
Caramelized Onion Dip  
Parsnip & Apple Bisque

## PETITE PLATES \$7

**5 Onion Soup**  
*sourdough crouton, melted cheeses*

**Pear & Brie 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*

## GRAND PLATES \$10

**Wild 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**  
*house cured pork belly, smoked ham, cornichons,  
dijonaisse, 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*

• 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 | 10.8.20