



HAPPY HOUR

• MONDAY - FRIDAY 3 TO 6 PM •

HORS D'OEUVRES \$5

Mediterranean Olives & Grapes

Deviled Eggs

Frites Portobello

Truffle Pommes Frites

Tomato Gazpacho

PETITE PLATES \$7

Toasts de Sardines

arugula, sundried tomato, shallot

Watermelon Panzenella

*cucumber, olives, baby brie, arugula, torn bread
champagne vinaigrette*

Salmon Tartare

avocado, pickled radish

Caesar Salad

romaine, croutons, parmesan tuile, caesar dressing

GRAND PLATES \$10

Summer Vegetable Ratatouille

campanelle, fresh basil, goat cheese, olive oil

PEI Mussels

garlic, white wine, fine herbs

Tofu Banh Mi

pickles, cucumber, cilantro, spicy aioli

Pork Belly BLT

avocado, garlic aioli

French Dip

gruyere, caramelized onions, horseradish aioli,

baguette, shallot broth

PARTAGE' PLATES \$12

Fromage Plate

chefs choice of 2 cheese and garnishes

Six Clams on the Half Shell*

lemon, mignonette, cocktail sauce

COCKTAILS \$6

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 \$5

seasonal selections

WINE BY THE

GLASS \$6

sparkling wine,

chardonnay,

pinot grigio,

cabernet sauvignon,

pinot noir

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 7.13.21