

LOUIE LOUIE

BRUNCH HAPPY HOUR

• SUNDAY 10 AM TO 3 PM •

COCKTAILS \$9

Mimosa
orange juice, sparkling wine

Drink of Choice
*sweet vermouth, campari,
sparkling wine*

Bloody Mary
*vodka, house-made bloody
mary mix*

Red Sangria

White Sangria

BEER \$6

seasonal selections

WINE BY THE GLASS \$8

*sparkling wine
chardonnay
cabernet sauvignon
pinot noir
pinot grigio*

TO SHARE

Crispy Artichokes
*meyer lemon puree, espelette,
dill 10*

Truffle Pommes Frites
spicy aioli (d) 8

Onion Soup Gratinée
sourdough, provolone (d) 10

House Made Potato Chips
*smoked onion crème fraîche
(d,g) 8*

Marinated Olives
spiced nuts (n) 8

Fromage Blanc
house made pickles (d,g) 12

Short Rib Poutine
*truffle pommes frites,
burgundy gravy (d,g) 10*

Macaroni Au Gratin
*creste del gallo, smoked gouda,
toasted breadcrumbs (d,g) 8*

Moules
*steamed pei mussels,
white wine (d,s) 12*

Tuna Tartare
*brioche melba, chili oil,
sauce ravigote 14*

House Cured Salmon
*capers, red onion,
crumbled egg 12*

GIRL DINNER \$25

Caesar Salad
*romaine hearts, shaved parmesan, sourdough croutons,
lemon-anchovy dressing (d,g)*

Truffle Pommes Frites
parmesan, spicy aioli (d)

Dirty Martini
blue cheese stuffed olives

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash 1.27.26