



LOUNGE MENU

AVAILABLE ALL DAY IN THE LOUNGE & BAR

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

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

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 \$12

Tofu Banh Mi

*cucumber, pickled carrot & radish salad,
jalapeño, cilantro*

PBLT

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

Fromage Duo

*chef's selection of artisanal cheese and
accompaniments (D,G)*

Six Clams on the Half Shell*

*middlenecks, lemon, mignonette,
cocktail sauce (S)*

DESSERTS

Profiterole 10

*vanilla ice cream, chocolate sauce,
strawberries (D,G)*

Vanilla Bean Crème Brûlée 10

lemon shortbread (D,G)

Chocolate Hazelnut Tart 10

*coffee ganache, hazelnut, brown butter
(D,G,N)*

Selection of Gelato (D) or Sorbet. 9

*** HAPPY HOUR WEEKDAYS 3 TO 6 PM FEATURING SELECT *
\$7 CRAFT COCKTAILS, \$6 GLASSES OF WINE & \$5 DRAFT BEER**

• 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 | 8.11.21

COCKTAILS

Smoking Sazerac Redux 13 <i>rittenhouse rye, caramelized sugar, peychaud's bitters, maplewood smoked</i>	Watermelon Mint Martini 13* <i>citrus vodka, watermelon, lemon, agave, mint</i>	Bluegrass Beaches 13 <i>knob creek rye, mezcal vago elote mezcal, allspice, pineapple, lime, agave, ginger</i>
Dual Fashioned 13 <i>maker's mark bourbon, bulleit bourbon, caramelized sugar, angostura</i>	Mangojito 12* <i>bacardi lime rum, mango, mint, lime, agave, soda</i>	Mint Julep Mule 13 <i>jim beam bourbon, ginger, mint, lime, honey, angostura, ginger beer</i>
White Cosmopolitan 13 <i>svedka citrus vodka, combier, lemon, lime, agave, white cranberry, sparkling wine</i>	Spicy Guavarita 13 <i>chile infused hornitos blanco tequila, guava, lime, agave</i>	Blackberry Smash 13 <i>boardroom whiskey, blackberry, citrus, mint, bitters</i>
Son of a Preacherman 13* <i>deep eddy sweet tea vodka, peach, mint, arvero limoncello, lemon, honey, iced tea</i>	Espresso Martini 13 <i>three olive triple shot vodka, jumping goat coffee liqueur, agave, pour richard's cold brew coffee</i>	Cucumber One Crush 13 <i>bluecoat gin, cucumber, blackberry, lime, agave, grapefruit soda</i>
		Red or White Sangria 11*

BEER

DRAFT

Neshaminy Creek "Fearless Pale Ale" APA , 5.3% Croydon, PA 8
Conshohocken "Ring the Bell" Pilsner , 5.2% Conshohocken, PA 7
Cigar City "Jai Alai" American IPA , 7.5% Tampa FL. 8
Ommegang, Witte, Belgian Wheat , 5.2% Cooperstown, NY 8
Two Roads "Cloud Sourced," Hazy IPA , 6.5% Stratford, CT . . . 8
Deschutes "Luna Jo Coffee Lager," (nitro) 5.0% Bend, OR . . . 8
Stella Artois, Pale Lager , 5.0% Leuven, Belgium. 7
Kenwood, Light Lager , 4.4% Philadelphia, PA. 7

CAN

Half Acre "Daisy Cutter," APA , 5.2% Chicago, IL (16oz) 8
Dock St "Bohemian Pils," Czech Pilsner , 5.0% PA (16oz) 8
Conshohocken "Fednuts," Strawberry Lavender Saison , 4.5% PA (16oz) 9
New Belgium "Fat Tire," Amber Ale , 5.2% Fort Collins, CO (12oz) 8
Victory "Sour Monkey," Wild Ale , 9.5% Downingtown, PA (12oz) . 8
Downeast "Original Blend," Cider , 5.1% Boston, MA (12oz) 7
Bud Lite , 4.2% St. Louis, MO (16oz). 6
Corona , 4.6% Mexico (16oz). 6

WINE

WHITE

SPARKLING

De Perriere, Vin Mousseux , FR NV 10*
Ca Furlan, Prosecco , Veneto, IT NV. 13
Casas del Mar, Cava , Penedes, SP NV 14
Veuve Yellow Label Champagne , FR NV. 22

SAUVIGNON BLANC

Haras De Pirque , Valle Central, CL '17 10 *
Chateau Matard , Blaye, Bordeaux, FR '16. 12
The Crossings , Marlborough, NZ '18 13

PINOT GRIS

Cielo, Pinot Grigio , Veneto, IT '17 10*
Skyfall, Pinot Gris , Walla Walla, WA '15 14

INTERESTING WHITES

Single Post, Riesling , Mosel, GR '19 12
A Mano, Fiano Blend , Puglia, IT '17. 10
Man Family, Chenin Blanc , Paarl, SA '16 10
Mayr, Gruner Veltliner , Niederosterreich, AT '17 (1L). 11

CHARDONNAY

Oak Vineyards CA '16 10
Julia James , CA '16 12
Domaine Creusserome, Vire Classe , Burgundy, FR '17. 15
Trefethen , Napa Valley, CA '17. 20

ROSÉ

Camina, Tempranillo , La Mancha, SP '18. 11
DiGiovanna, Nerello Mascalese , Sicily, IT '18 13

RED

PINOT NOIR

Oak Grove , CA '18. 11*
Stoneburn , Marlborough, NZ '16. 13
La Cosmique , Languedoc, FR '16 15
Illahe , Willamette Valley, OR '17. 20

CABERNET

Hacienda , CA '15 10*
Ryan Patrick "Redhead Red," Columbia Valley, WA '17. 12
Camp , Sonoma County, CA '17 15
Decoy, Red Blend , Napa Valley, CA '16 20

MERLOT

Chateau des Leontins Bordeaux, FR '16. 12
Drumheller , Columbia Valley, WA '15. 13

INTERESTING REDS

Antico Fuoco, Rosso "Baby Amarone," Puglia, IT '18. 12
Di Majo Norante, Sangiovese , Molise, IT '17 13
Barossa Valley Estates, Syrah , Barossa, AU '15 12
Conquista, Malbec , Mendoza, AR '17. 10
Parducci, Zinfandel , Mendocino County, CA '15. 10
CVNE, Tempranillo, Crianza , Rioja Alta, SP '15 12
Badenhorst "The Curator," Swartland , SA '18 11
Henry Fessy, Gamay Noir, Beaujolais , Burgundy, FR '16 11
Markus Huber Zweigelt , Traisenthal, AT '13 11