

LOUIE LOUIE

LOUNGE MENU

HORS D'OEUVRES

- Chicken Liver Mousse . . . 9
Bacon Wrapped Dates . . . 7
Deviled Eggs 6
Truffle Pommes Frites . . . 8

FRUITS DE MER

- East Coast Oysters 3 ea
West Coast Oysters 4 ea
Shrimp Cocktail 3.5 ea
Crab Cocktail 19

SMALL PLATES

Goat Cheese Arancini . . . 12
*shaved manchego, almonds,
romesco sauce*

Yellowfin Tuna Tartare . . 17
*chopped yellowfin tuna,
capers, dijon vinaigrette,
grilled sourdough*

Lamb Meatballs 13
*creamy polenta, tomato ragout,
castelvetrano olives, parmesan*

Burrata 15
*wild mushrooms, oven roasted
tomatoes, balsamic red wine
vinaigrette, croutons*

FROMAGE

• CHEESE PLATE •

*brillat-savarin, petit basque, stilton, sottocenere,
humboldt fog, testun al barolo, delice de jura*

CHOICE OF 3 | 18

CHOICE OF 5 | 25

DESSERTS

Medjool Date and Almond Tart. 10

tahini and coconut ice cream, orange sauce

Crème Brulee. 10

madagascar vanilla bean, fresh berries

Chocolate Cake 10

cold milk

Hummingbird Cake 10

coconut cream cheese ice cream, banana caramel sauce, pineapple chip

Strawberry Rhubarb Pie in a Jar 10

pie crust, vanilla bean ice cream, strawberry sauce

Signature Sundae 12

vanilla & dulce ice creams, chocolate brownies, peanut butter shortbread, milk chocolate pretzel bark, fresh berries

Selection of Ice Cream or Sorbet. 10

BEVERAGES

Lavazza Coffee

Gran Filtro

Dark Roast

100% arabica regular

and decaffeinated

4

In Pursuit of Tea

earl grey

english breakfast

mint, chamomile

lemon verbena

3.5

Espresso

100% arabica regular

and decaffeinated

4

Double Espresso

7

Cappuccino

5

Latte

5.5

Cafe Americano

4