



LOULOU

LUNCH MENU

CHEESE AND CHARCUTERIE 3 FOR \$25, 5 FOR \$39, 7 FOR \$49	FRENCH BAGUETTE \$8 <i>Beurre D’ Isigny A.O.C., Maldon</i>	SHAREABLE	DIPS PICK 2 \$15, PICK 4 \$23	OYSTERS ^{DF, GF, P} ½ DOZ \$24 - 1 DOZ \$44 <i>Mignonette, cocktail sauce, horseradish</i>
• <u>Cheese :</u> <i>Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino</i>	CAVIAR MP <i>1 oz Kaviari Oscietre , crème fraîche, white onion, egg whites, blini</i>		• <i>Tapenade</i> ^{DF, GF} • <i>French onion</i> ^{GF, V} • <i>Romesco</i> ^{DF, VG} • <i>Hummus</i> ^{DF, GF, VG} • <i>Tzatziki</i> ^{GF, V}	ZUCCHINI CHIPS ^V \$16 <i>Zucchini, tempura, tzatziki and sumac</i>
• <u>Meat:</u> <i>Jambon de Paris, calabrese, saucisson, prosciutto di Parma, bresaola</i>				

APPETIZERS

ONION SOUP \$13
Comté, toast

MEDITERRANEAN HUMMUS ^{DF, GF, VG} \$16
Crudités
Add flat bread \$5

ESCARGOTS \$18
Garlic, herb butter, walnuts

MUSSELS ^P \$20
White wine, shallots, parsley, butter and garlic toast

BAKED GOAT CHEESE ^V \$21
Cherry tomatoes, chives, red onion, crostini

HAMACHI CRUDO ^{DF, GF, P} \$24
Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips

GRILLED OCTOPUS ^{P, DF} \$24
Romesco sauce, avocado, shaved almonds

OEUFS A LA COQUE (2 per order) ^{DF} \$29
Black caviar or winter black truffle, brioche toast and chives

SALADS

CAESAR ^V \$16
Romaine, grana padano, croutons

SALADE DE CHÈVRE CHAUD \$19
Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts

BURRATA ^{GF, V} \$22
Roasted red & golden beets, micro mustard greens, pistachio, balsamic reduction

GREEK SALAD ^{V, GF} \$18
Persian cucumber, kalamata olives, cherry tomatoes, red onion, red wine vinaigrette, feta cheese, oregano

ENTREES

AVOCADO TOAST ^{V, DF} \$16
Add smoked salmon \$7
Add poached egg \$3
Add prosciutto di Parma \$9

PULLED PORK SANDWICH \$22
Pork, bbq sauce, dill pickles, house made slaw with French fries

CROQUE MADAME \$19
Sourdough, ham, comte, bechamel, fried egg, greens

FRIED CHICKEN SANDWICH \$19
Mango coleslaw, tarragon aioli, fries

SHRIMP CEVICHE ^{GF, DF} \$19
Poached shrimps, seasonal fruits, lemon, lime chips

QUICHE LORRAINE \$17
Flaky crust, bacon, eggs, cream, comte, greens

LOBSTER ROLL ^P \$31
Lemon, mayonnaise, celery, shallots, chives with French fries
Add caviar \$20

FISH AND CHIPS ^{DF} \$22
Beer battered, black cod, fries, side of homemade tartar sauce, cocktail sauce, lemon

VEGETABLES TIAN ^{GF, VG, DF} \$26
Heirloom tomato sauce, zucchinis, eggplants, bell peppers, tomatoes and herbs

FRIED CALAMARI ^{DF} \$22
Homemade tartar sauce, fresno chile, lemon

SUNRISE CROISSANT \$23
Bacon, eggs, aioli, heirloom tomato, romaine

LOULOU BURGER \$22
Wagyu beef, caramelized onions, comte cheese, arugula, garlic aioli with French fries
Vegan option available
Add avocado \$3, Add bacon \$4, Add fried egg \$3

PASTA FRESHLY MADE IN THE HOUSE

BUCATINI CACIO E PEPE ^V \$24
Black pepper, pecorino cheese, butter and chives
Add truffle \$20

PESTO SPAGHETTI ^V \$24
Basil, pine nuts, garlic, grana padano

PAPPARDELLE BOLOGNESE \$25
Ground beef, tomato, mirepoix, white wine, cream, grana padano

LOBSTER LINGUINE ^P \$43
Garlic, shallots, meyer lemon, parsley, cream

3 DAY PROOF DOUGH PIZZA

LOULOU \$26
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris

SPINACH PIZZA ^V \$24
Fior di latte, feta cheese, spinach

TRUFFLE ^V \$45
Braised leek, fior di latte, mascarpone, arugula, lemon zest and shaved black truffle

MARGHERITA ^V \$19
San marzano, fior di latte, basil. Add prosciutto \$9 Add Calabrese \$9 Add olives \$3 Add burrata \$12

SIDES

FRENCH FRIES/TRUFFLE ^{DF, GF, VG} \$9/\$27

CHARRED BROCCOLINI ^{DF, GF, VG} \$12

Espelette, lemon and olive oil

GRILLED ASPARAGUS ^{DF, GF, VG} \$11

CRISPY POTATOES ^V \$13

Grated grana padano, chives

POTATO PURÉE ^{GF, V} \$11

BRUSSELS SPROUTS ^{GF, V} \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

P: pescatarian | DF: dairy free | GF: gluten free | Vg: vegan | V: vegetarian

Thank you for dining with us and supporting our team members

Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15



DINNER MENU

CHEESE AND CHARCUTERIE 3 FOR \$25, 5 FOR \$39, 7 FOR \$49	FRENCH BAGUETTE \$8 <i>Beurre D’ Isigny A.O.C., Maldon</i>	SHAREABLE	DIPS PICK 2 \$15, PICK 4 \$23	OYSTERS ^{DF, GF, P} ½ DOZ \$24 - 1 DOZ \$44 <i>Mignonette, cocktail sauce, horseradish</i>
• <u>Cheese :</u> <i>Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino</i>			• <i>Tapenade</i> ^{DF, GF}	ZUCCHINI CHIPS ^V \$16 <i>Zucchini, tempura, tzatziki and sumac</i>
• <u>Meat:</u> <i>Jambon de Paris, calabrese, saucisson, prosciutto di Parma, bresaola</i>	CAVIAR MP <i>1 oz Kaviari Oscietre , crème fraîche, white onion, egg whites, blini</i>		• <i>French onion</i> ^{GF, V}	
			• <i>Romesco</i> ^{DF, VG}	
			• <i>Hummus</i> ^{DF, GF, VG}	
			• <i>Tzatziki</i> ^{GF, V}	

APPETIZERS

ONION SOUP \$13 <i>Comté, toast</i>	BAKED GOAT CHEESE ^V \$21 <i>Cherry tomatoes, chives, red onion, crostini</i>
MEDITERRANEAN HUMMUS ^{DF, GF, VG} \$16 <i>Crudités</i> <i>Add flat bread \$5</i>	HAMACHI CRUDO ^{DF, GF, P} \$24 <i>Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips</i>
ESCARGOTS \$18 <i>Garlic, herb butter, walnuts</i>	GRILLED OCTOPUS ^{P, DF} \$24 <i>Romesco sauce, avocado, shaved almonds</i>
MUSSELS ^P \$20 <i>White wine, shallots, parsley, butter and garlic toast</i>	OEUFS A LA COQUE (2 per order) ^{DF} \$29 <i>Black caviar or winter black truffle, brioche toast and chives</i>

SALADS

CAESAR ^V \$16 <i>Romaine, grana padano, croutons</i>	BURRATA ^{GF, V} \$22 <i>Roasted red & golden beets, micro mustard greens, pistachio, balsamic reduction</i>
SALADE DE CHÈVRE CHAUD \$19 <i>Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts</i>	GREEK SALAD ^{V, GF} \$18 <i>Persian cucumber, kalamata olives, cherry tomatoes, red onion, red wine vinaigrette, feta cheese, oregano</i>

Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15

ENTREES

20OZ PRIME RIB EYE FLAMBEE ^{GF} \$119 <i>Mashed potato, grilled asparagus, béarnaise, bordelaise</i>	STEAK FRITES ^{DF} \$41 <i>Flannery hanger steak and fries, chimichurri, mixed greens</i>
SALMON ^{GF, P} \$35 <i>Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs</i>	BEEF CHEEK BOURGUIGNON \$42 <i>Beef cheeks, mirepoix, red wine, pearl onion, mushrooms, potato puree</i>
DUCK LEG CONFIT \$35 <i>Gratin Dauphinois, port wine reduction and salad</i>	BRANZINO ^{GF, DF, P} \$54 <i>Thyme, lemon, citrus, arugula, almonds</i>
POULET ROTI AU JUS \$34 <i>Half roasted mary’s chicken, creamy polenta, charred broccolini</i>	VEGETABLES TIAN ^{GF, VG, DF} \$26 <i>Heirloom tomato sauce, zucchinis, eggplants, bell peppers, tomatoes and herbs</i>

PASTA FRESHLY MADE IN THE HOUSE

BUCATINI CACIO E PEPE ^V \$24 <i>Black pepper, pecorino cheese, butter and chives</i> <i>Add truffle \$20</i>	PAPPARDELLE BOLOGNESE \$25 <i>Ground beef, tomato, mirepoix, white wine, cream, grana padano</i>
PESTO SPAGHETTI ^V \$24 <i>Basil, pine nuts, garlic, grana padano</i>	LOBSTER LINGUINE ^P \$43 <i>Garlic, shallots, meyer lemon, parsley, cream</i>

3 DAY PROOF DOUGH PIZZA

LOULOU \$26 <i>Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris</i>	TRUFFLE ^V \$45 <i>Braised leek, fior di latte, mascarpone, arugula, lemon zest and shaved black truffle</i>
SPINACH PIZZA ^V \$24 <i>Fior di latte, feta cheese, spinach</i>	MARGHERITA ^V \$19 <i>San marzano, fior di latte, basil. Add prosciutto \$9 Add Calabrese \$9 Add olives \$3 Add burrata \$12</i>

SIDES

FRENCH FRIES/TRUFFLE ^{DF, GF, VG} \$9/\$27
CHARRED BROCCOLINI ^{DF, GF, VG,} \$12 <i>Espelette, lemon and olive oil</i>
GRILLED ASPARAGUS ^{DF, GF, VG} \$11
CRISPY POTATOES ^V \$13 <i>Grated grana padano, chives</i>
POTATO PURÉE ^{GF, V} \$11
BRUSSELS SPROUTS ^{GF, V} \$12

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LOULOU

HAPPY HOUR

FROM 3PM TO 6PM

FRIED CALAMARI <i>DF</i>	\$13	MARGHERITA PIZZA <i>V</i>	\$12
<i>Homemade tartar sauce, fresno chile, lemon</i>		<i>Fior di latte, san marzano, basil</i>	
BUFFALO CAULIFLOWER <i>DF, VG</i>	\$8	MEDITERRANEAN HUMMUS <i>DF, GF, VG</i>	\$9
<i>Buffalo, ranch</i>		<i>Assorted vegetable crudité</i>	
PULLED PORK SLIDERS	\$12	OYSTERS <i>P, DF, GF</i>	\$2 EACH
<i>Pulled pork shoulder, bbq sauce, coleslaw, pickle</i>		<i>Mignonette, cocktail sauce, horseradish, lemon</i>	
SALMON TACOS <i>P, DF, GF</i>	\$9	BRUSSELS SPROUTS <i>V</i>	\$8
<i>Salmon belly, mango coleslaw, roasted tomato salsa</i>		<i>Lemon juice, grana padano</i>	
DIPS <i>V</i>	\$9	ARANCINI	\$9
<i>Romesco, French onion, flat bread</i>		<i>Rice balls stuffed with truffle pecorino, tarragon aioli</i>	
WONTON AHI TACOS <i>P, DF</i>	\$12	SHRIMP CEVICHE <i>P, DF, GF</i>	\$13
<i>Ahi tuna, soy, citrus, avocado, togarashi mayo, micro herbs</i>		<i>Poached shrimps, seasonal fruits, lime chips</i>	

ALL CLASSIC COCKTAILS **\$12**

HAPPY HOUR WINES **\$10**

Glass of French white, red or sparkling.

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LOULOU

EXPRESS LUNCH

\$19 PER PERSON

SELECT 2 COURSES

FIRST COURSE

ONION SOUP

Comté, toast

HUMMUS *DF, GF, VG*

Crudo vegetable assortment

ARUGULA *GF*

Arugula, toasted pine nuts, grate grana padano

SECOND COURSE

PESTO SPAGHETTI *V*

Basil, pine nuts, garlic, grana padano

BUCATINI CACIO E PEPE *V*

Black pepper, pecorino cheese, butter and chives. Add truffle \$20

MARGHERITA PIZZA *V*

San marzano, fior di latte, basil

SALADE DE CHÈVRE CHAUD

Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts

AVOCADO TOAST *V, DF, VG*

Add smoked salmon \$7 / Add poached egg \$3 / Add prosciutto di Parma \$9

QUICHE LORRAINE

Flaky crust, bacon, eggs, cream, comte, greens

FRIED CHICKEN SANDWICH

Mango coleslaw, tarragon aioli, fries

SHRIMP CEVICHE *GF, DF*

Poached shrimps, seasonal fruits, lemon, lime chips

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DESSERT MENU

TARTE TATIN

\$13

French upside-down pie with caramelized apples and crisp pastry, vanilla gelato

LAVA CAKE

\$14

Farmers market berries, vanilla gelato, Chocolate crumble and crème anglaise

DUO OF SORBETS GF, DF, VG

\$9

Ask about our daily selection

PROFITEROLES

\$12

Puffs with vanilla bean gelato, Valrhona chocolate sauce and toasted hazelnuts

CRÈME BRULÉE GF

\$12

Vanilla custard with crackling caramel

DESSERT PLATTER

3 for \$29

choose any

DESSERT WINE

GRAND ECLOS DU CHÂTEAU DE CÉRON 2013

\$22

Graves

DOW'S 20 YEARS OLD TAWNY

\$21

Porto

COFFEE AND TEA

ESPRESSO

\$6

DOUBLE ESPRESSO

\$10

AMERICANO

\$7

LATTE

\$8

TEA FORTE

\$7

DIGESTIF

HENNESSY VS

\$22

HENNESSY VSOP

\$35

HENNESSY XO

\$70

SEMPE ARMAGNAC

\$50

Extra grande reserve

GREEN CHARTREUSE

\$25

LAGAVULIN

\$40

Single Malt 16y

OBAN

\$35

Single Malt 14y

MACALLAN 12

\$35

ZACAPA 23

\$30

BAILEY'S

\$18

AMARETTO

\$17

FERNET

\$17

LUXARDO

\$18

LIMONCELLO

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