



LOULOU

BRUNCH BUFFET MENU

EGGS

**TRUFFLE AND REGULAR
SCRAMBLED EGGS** *GF, DF*

**BACON AND BREAKFAST
SAUSAGE** *GF, DF*

BREAD

FRENCH BAGUETTE *DF, VEG*

FIG & OLIVE BREAD *DF, VEG*

COUNTRY BREAD *DF, VEG*

BUTTER, JAM

COLD STATION

HUMMUS AND CRUDITÉ

AVOCADO TOAST BAR *DF, VEG*

*Toast, guacamole, cilantro,
pickled onion, radish*

GASPACHO *DF, GF, VEG*

CHEESE AND CHARCUTERIE *GF*

*selection of cured meats and
cheese, fig jam, seeded mustard,
cornichons*

BAGEL AND LOX *PESCATARIAN*

*bagels, lox, red onion,
capers, cream cheese, sliced
tomatoes, dill*

SHRIMP CEVICHE *DF, GF*

SALADS

CAPRESE SKEWERS *GF, VGTN*

SALAD BAR

CAESAR *DF, VGTN*

BEET AND GOAT CHEESE *GF, VGTN*

HOT ENTRÉES

SALMON MEUNIERE

FISH & CHIPS

BLACK TRUFFLE PASTA

FRIED CHICKEN

CARNITAS TACOS *DF, GF*

PULLED PORK SLIDERS

ROASTED BEEF TRI-TIP *GF*

bordelaise, chimichurri

SIDES

HARICOTS VERTS *GF*

BREAKFAST POTATOES *DF*

PIZZAS

MARGHERITA PIZZA *VGTN*

4 SEASONS PIZZA

DIAVOLA PIZZA

LIVE EGGS / OMELETTE STATION
LIVE CREPES STATION

DESSERT

FRESH FRUIT PLATTER *DF, GF, VEG*

FRENCH MINI PASTRIES *VGTN*

*croissants, chocolate croissants,
mini muffins, cookies*

CHOCOLATE FOUNTAIN *DF, GF, VGTN*

with fruits and marshmallow

GRANOLA AND FRUIT YOGOURT

TIRAMISU *VGTN*

\$59 PER ADULT \$29 PER CHILD (AGES 2-12)
BEVERAGES, TAX, TIPS AND SERVICE FEES ARE NOT INCLUDED

All menu items are subject to change according to seasonality and availability.
(DF) DAIRY-FREE (GF) GLUTEN-FREE (VEG) VEGAN (VGTN) VEGETARIAN



LOULOU

LUNCH MENU

CHEESE AND CHARCUTERIE 3 FOR \$25, 5 FOR \$39, 7 FOR \$49

- Cheese :
Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino
- Meat :
Jambon de Paris, calabrese, saucisson, prosciutto di Parma

SHAREABLE

DIPS PICK 2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- Caramelized onion and garlic *GF, V*
- Romesco *DF, VG*
- Avocado hummus *DF, GF, VG*

FRENCH BAGUETTE *V* \$6
Cultured salted butter

APPETIZERS

AVOCADO HUMMUS <i>DF, GF, VG</i> \$16 Assorted vegetable crudite	FRIED CALAMARI <i>DF</i> \$20 Home made tartar sauce, fresno chile, lemon
ONION SOUP \$12 Comté, toast	MUSSELS <i>P</i> \$18 White wine, shallots, parsley, butter and garlic toast
GRILLED OCTOPUS <i>P, DF</i> \$24 Romesco sauce, avocado, shaved almonds	OYSTERS <i>DF, GF, P</i> ½ DOZ \$24 - 1 DOZ \$44 Mignonette, cocktail sauce, horseradish
ESCARGOTS \$18 Garlic, parsley, butter, walnuts	CAVIAR <i>P</i> MP 1 oz Petrossian Royal Ossetra, crème fraiche, white onion, scrambled egg whites, blini
BAKED GOAT CHEESE <i>V</i> \$19 Cherry tomatoes, chives, red onion, crostini	TRUFFLE WAGYU CARPACCIO <i>DF, GF</i> \$39 House cured wagyu, truffle aioli, arugula, lemon zest, frico, micro herbs, shaved burgundy truffles

SALADS

BEET AND GOAT CHEESE <i>GF, V</i> \$16 Red and gold beets, chèvre, greens, balsamic glaze	CAESAR <i>DF</i> \$15 Romaine, grana padano, croutons
ENDIVE <i>DF, GF</i> \$19 Mix of chicories and endive, roasted macadamia, shaved comte, anchovy caper dressing	BURRATA <i>GF, V</i> \$20 Arugula, oven dried heirloom cherry tomatoes, olive oil, balsamic glaze, maldon Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15

ENTREES

CROQUE MADAME \$19 Sourdough, ham, comte, bechamel, fried egg, greens	FRIED CHICKEN SANDWICH \$19 Mango coleslaw, tarragon aioli, fries
SANDWICH PARISIEN \$18 Baguette, butter, jambon de Paris, comte, salad	SHRIMP CEVICHE <i>GF, DF</i> \$19 Poached shrimps, seasonal fruits, lemon guajillo marinade, lime chips
QUICHE LORRAINE \$17 Flaky crust, bacon, eggs, cream, comte, greens	LOBSTER ROLL <i>P</i> \$31 Mayonnaise, lemon, chives, fries
FISH AND CHIPS <i>DF</i> \$22 Beer butter, black cod, fries, side of homemade tartar sauce, cocktail sauce, lemon	AVOCADO TOAST <i>V, DF</i> \$16 Add smoked salmon \$7 Add poached egg \$2 Add prosciutto di Parma \$9
LOULOU BURGER <i>DF</i> \$22 Wagyu beef, caramelized onion, lettuce, tomato, pickle and onion, fries	SALMON TACOS <i>P, DF</i> \$18 Salmon belly, mango coleslaw, roasted tomato salsa

PASTA FRESHLY MADE IN THE HOUSE

PESTO SPAGHETTI <i>V, DF</i> \$24 Basil, pine nuts, garlic, grana padano	LOBSTER LINGUINE <i>P</i> \$43 Garlic, shallots, meyer lemon, parsley, cream
TRUFFLE TAGLIATELLE <i>V</i> \$44 Shallots, garlic, porcini, cream, black burgundy truffle	

3 DAY PROOF DOUGH PIZZA

LOULOU \$24 Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris	TRUFFLE <i>V</i> \$45 Fontina cheese, fior di latte, grana padano, porcini, shaved black truffles, 62 degree egg
DIAVOLA \$23 San marzano, fior di latte, spicy salami, kalamata olives, gremolata	QUATRE SAISONS \$22 San marzano, fior di latte, artichokes, jambon de Paris, mushrooms, olives
MARGHERITA <i>V</i> \$19 San marzano, fior di latte, basil	

SIDES

FRENCH FRIES/TRUFFLE <i>DF, GF, VG</i> \$9/\$27
GRILLED ASPARAGUS <i>DF, GF, VG</i> \$11
CAULIFLOWER STEAK <i>GF, V</i> \$10 Parsley and garlic butter
POTATO PURÉE <i>GF</i> \$10
CREAMED SPINACH <i>GF</i> \$11
BRUSSELS SPROUTS <i>GF, V</i> \$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

DINNER MENU

CHEESE AND CHARCUTERIE

3 FOR \$25, 5 FOR \$39, 7 FOR \$49

• Cheese:

Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino

• Meat:

Jambon de Paris, calabrese, saucisson, prosciutto di Parma



LOULOU

DIPS

PICK-2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- Caramelized onion and garlic *GF, V*
- Romesco *DF, VG*
- Avocado hummus *DF, GF, VG*

FRENCH BAGUETTE *V*

\$6

Cultured salted butter

WINTER SPECIAL : RACLETTE FOR 2

MP

Melted Raclette cheese, prosciutto di Parma, jambon de Paris, bresaola, saucisson, cornichons, asparagus, mixed greens, unlimited fingerling potatoes / Add raclette cheese (MP)



APPETIZERS

- AVOCADO HUMMUS** *DF, GF, VG* \$16
Assorted vegetable crudite
- ONION SOUP** \$12
Comté, toast
- GRILLED OCTOPUS** *P, DF* \$24
Romesco sauce, avocado, shaved almonds
- ESCARGOTS** \$18
Garlic, parsley, butter, walnuts
- BAKED GOAT CHEESE** *V* \$19
Cherry tomatoes, chives, red onion, crostini

- MUSSELS** *P* \$18
White wine, shallots, parsley, butter and garlic toast
- OYSTERS** *DF, GF, P* ½ DOZ \$24 - 1 DOZ \$44
Mignonette, cocktail sauce, horseradish
- CAVIAR** *P* MP
1 oz Petrossian Royal Ossetra, crème fraiche, white onion, scrambled egg whites, blini
- TRUFFLE WAGYU CARPACCIO** *DF, GF* \$39
House cured wagyu, truffle aioli, arugula, lemon zest, frico, micro herbs, shaved burgundy truffles

SALADS

- BEET AND GOAT CHEESE** *GF, V* \$16
Red and gold beets, chèvre, greens, balsamic glaze
- ENDIVE** *DF, GF* \$19
Mix of chicories and endive, roasted macadamia, shaved comte, anchovy caper dressing

- CAESAR** *DF* \$15
Romaine, grana padano, croutons
- BURRATA** *GF, V* \$20
Arugula, oven dried heirloom cherry tomatoes, olive oil, balsamic glaze, maldon
Add prosciutto di Parma \$9
chicken \$8, salmon \$10, steak \$15

ENTREES

- 20OZ PRIME RIB EYE FLAMBEE** *GF* \$109
Mashed potato, grilled asparagus, béarnaise, bordelaise
- STEAK FRITES** *DF* \$39
Flannery hanger steak and fries, chimichurri, mixed greens
- POULET AUX MORILLES** \$36
Mary's chicken, garlic, shallots, white wine, morel mushroom, potato gnocchi, demi-glaze, cream
- DUCK PARMENTIER** *GF* \$35
Duck confit, shallots, garlic, potato purée, crème fraîche, grana padano
- LAMB CHOPS** *GF* \$45
Lamb chops, butternut squash purée, roasted pepitas, bordelaise sauce
- VEGAN MOUSSAKA** *DF, GF, VG* \$28
Eggplant lentils, cashew bechamel, vegan cheese
- SALMON** *GF, P* \$31
Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs
- SOLE MEUNIERE FOR 2 P** \$79
Whole dover sole, butter, lemon, capers, mixed greens, preserved meyer lemon vinaigrette

PASTA FRESHLY MADE IN THE HOUSE

- PESTO SPAGHETTI** *V, DF* \$24
Basil, pine nuts, garlic, grana padano
- LOBSTER LINGUINE** *P* \$43
Garlic, shallots, meyer lemon, parsley, cream
- TRUFFLE TAGLIATELLE** *V* \$44
Shallots, garlic, porcini, cream, black burgundy truffle

3 DAY PROOF DOUGH PIZZA

- LOULOU** \$24
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris
- DIAVOLA** \$23
San marzano, fior di latte, spicy salami, kalamata olives, gremolata
- MARGHERITA** *V* \$19
San marzano, fior di latte, basil
- TRUFFLE** *V* \$45
Fontina cheese, fior di latte, grana padano, porcini, shaved black truffles, 62 degree egg
- QUATRE SAISONS** \$22
San marzano, fior di latte, artichokes, jambon de Paris, mushrooms, olives

SIDES

- FRENCH FRIES/TRUFFLE** *DF, GF, VG* \$9/\$27
- GRILLED ASPARAGUS** *DF, GF, VG* \$11
- CAULIFLOWER STEAK** *GF, V* \$10
Parsley and garlic butter
- POTATO PURÉE** *GF* \$10
- CREAMED SPINACH** *GF* \$11
- BRUSSELS SPROUTS** *GF, V* \$12

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LOULOU

DESSERT MENU

PROFITEROLES <i>Puffs with vanilla bean gelato and Valrhona chocolate sauce</i>	\$12	DUO OF SORBETS <i>GF, DF, VG</i> <i>Ask about our daily selection</i>	\$9
MILLE FEUILLE <i>Puff pastry, crème pâtissière, raspberry, whipped cream</i>	\$12	LAVA CAKE <i>Chocolate fondant with crème anglaise</i>	\$13
CRÈME BRULÉE <i>GF</i> <i>Vanilla custard with crackling caramel</i>	\$12	DESSERT PLATTER <i>choose any</i>	3 for \$29

DESSERT WINE

GRAND ECLOS DU CHÂTEAU DE CÉRON 2013 <i>Graves</i>	\$22
DOW'S 20 YEARS OLD TAWNY <i>Porto</i>	\$21

DESSERT COCKTAIL

LA MADELEINE	\$18
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COFFEE AND TEA

ESPRESSO	\$6	CAPPUCCINO	\$8
DOUBLE ESPRESSO	\$10	LATTE	\$8
AMERICANO	\$7	TEA FORTE	\$7

DIGESTIF

HENNESSY VS	\$22	LAGAVULIN	\$30	ZACAPA 23	\$25
HENNESSY VSOP	\$46	<i>Single Malt 16y</i>		BAILEY'S	\$14
HENNESSY XO	\$70	OBAN	\$26	AMARETTO	\$12
SEMPE ARMAGNAC	\$50	<i>Single Malt 14y</i>		FERNET	\$16
<i>Extra grande reserve</i>		MACALLAN 12	\$25	LUXARDO	\$14
GREEN CHARTREUSE	\$23	CLEMENT	\$25	LIMONCELLO	
		<i>10 year</i>			

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LOULOU

HAPPY HOUR

FROM 3PM TO 6PM

FRIED CALAMARI DF

Homemade tartar sauce, fresno chile, lemon

\$13

MARGHERITA PIZZA V

Fior di latte, san marzano, basil

\$12

BUFFALO CAULIFLOWER DF, VG

Buffalo, ranch

\$8

AVOCADO HUMMUS DF, GF, VG

Assorted vegetable crudité

\$9

PULLED PORK SLIDERS

Pulled pork shoulder, bbq sauce, coleslaw, pickle

\$12

OYSTERS P, DF, GF

Mignonette, cocktail sauce, horseradish, lemon

\$2 EACH

SALMON TACOS P, DF, GF

Salmon belly, mango coleslaw, roasted tomato salsa

\$9

BRUSSELS SPROUTS DF, V

Lemon juice, grana padano

\$8

DIPS

Romesco, caramelized onion and garlic, flat bread

\$9

ARANCINI DF, GF

Rice balls stuffed with truffle pecorino, tarragon aioli

\$9

SHRIMP CEVICHE

Poached shrimps, seasonal fruits, lemon guajillo marinade, lime chips

\$13

ALL CLASSIC COCKTAILS \$12

ALL WINES \$10

Glass of French white, red or sparkling.

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LOULOU

BEER & COCKTAILS

BEER \$12

LA PARISIENNE – PARIS, FRANCE

Authentic, Independent, & Organic Craft Beer

“BLONDE” PALE ALE***

Rich & tasty, balanced malt, bitterness, and roundness

“BRUNE” BROWN SCOTCH ALE***

Roasted notes of coffee beans and chocolate

“ROUSSE” FLANDERS RED ALE***

Medium body yet rich & complex with great finish

SPECIALITY COCKTAILS

LOULOU

vodka, Soho, Nigori Sake, lychee, lime, simple syrup

\$18

J'ADORE

Italicus, peach, pear, lime, prosecco rosé

\$18

FRENCH KISS

Libelula tequila Joven, crème de cassis, Combier, coconut syrup, lemon, lime

\$20

EL SOL

Union Mezcal, tamarind syrup, pineapple, Fresno chile, lime

\$18

MOULIN ROUGE

raspberry-infused Aviation gin, Chambord, lemon, simple syrup, fee foam

\$18

EL PARADISIO

Flor de Caña eco, Green Chartreuse, Falernum, pineapple juice, lime juice, orgeat

\$22

FRIVOLE

Hennessy, apple cider, lemon, cinnamon, ginger beer

\$22

LA PROVENÇALE

*Dickel Bourbon, peach, basil, mozzarella water**, lemon, simple syrup*

\$19

OH LALA

Astral Tequila Blanco, fresh watermelon juice, lime, simple syrup

\$18

PEUT-ÊTRE

fresh cucumber juice, apple cider, ginger syrup, mint, lime, ginger beer

\$15

Add : \$5 Tito's Vodka/Aviation Gin/Astral Tequila/Union Mezcal

CLASSIC COCKTAILS \$18

HEMINGWAY DAIQUIRI

Flor de Caña 4y, Luxardo Maraschino, grapefruit, lime

EAST SIDE

Aviation Gin, mint, cucumber, lime

ESPRESSO MARTINI

vodka, Mr. Black, espresso

HUGO SPRITZ

Saint Germain, mint, lime, sparkling wine

GIN & TONIC

Aviation Gin, tonic, lime, fresh cucumber

MARGARITA

Astral Blanco Tequila, Triple Sec, agave, lime

OLD FASHIONED

Dickel Bourbon, sugar, Angostura Bitter

APEROL SPRITZ

aperol, sparkling wine, soda

PALOMA

Astral Blanco Tequila, grapefruit, lime, soda

MOSCOW MULE

vodka, ginger syrup, lime, ginger beer



LOULOU

ROSÉ & SPARKLING

ROSÉ

CÔTES DE PROVENCE <i>JOLIES FILLES PRESTIGES*</i>	\$16 / \$60	CÔTES DE PROVENCE <i>CAVE D'ESCLANS « WHISPERING ANGEL » *</i>	\$65
BANDOL <i>MOULIN DES COSTES ***</i>	\$17 / \$67	CÔTES DE PROVENCE <i>DOMAINES OTT</i>	\$140
LUBERON <i>MAS DES INFIRMIÈRES **</i>	\$18 / \$69	CÔTES DE PROVENCE <i>CAVE D'ESCLANS « WHISPERING ANGEL » * (1.5 Liters)</i>	\$168
PROVENCE GRAND CRU CLASSE <i>CHÂTEAU SAINT MARTIN « GRAND RÉSERVE »**</i>	\$63	CÔTES DE PROVENCE <i>CAVE D'ESCLANS « WHISPERING ANGEL » * (6 Liters)</i>	\$700
BANDOL <i>CHÂTEAU LA ROUVIERE ***</i>	\$83		

SPARKLING & CHAMPAGNE

PROSECCO <i>LAGOLENA ***</i>	\$16 / \$43	CHAMPAGNE <i>VEUVE CLICQUOT « BRUT YELLOW LABEL »*</i>	\$155
BLANC DE BLANCS <i>JP CHENET BRUT "ORIGINAL"</i>	\$16 / \$46	CHAMPAGNE <i>VEUVE CLICQUOT « ROSÉ »*</i>	\$165
PROSECCO ROSE <i>DE STEFANI « DS ROSE 2021 »**</i>	\$54	CHAMPAGNE <i>RUINART « BLANC DE BLANCS »</i>	\$350
CHAMPAGNE <i>LOUIS BALINCOURT</i>	\$22 / \$86	CHAMPAGNE <i>ARMAND DE BRIGNAC « ACE OF SPADES »</i>	\$680
CHAMPAGNE GRAND CRU <i>LOUIS DE SACY « 2011 GRAND SOIR » ***</i>	\$126	CHAMPAGNE <i>DOM PERIGNON « 2010 BRUT »</i>	\$680

*Sustainable Practices **Sustainable (Certified) ***Organic Farming (Certified)

VINTAGES SUBJECT TO CHANGE



LOULOU

WHITE WINES

BURGUNDY | Chardonnay

POUILLY VINZELLES <i>CAVE DES GRANDS CRUS BLANCS 2020</i>	\$16 / \$63	MARANGE <i>DOMAINE CHEVROT 2016 **</i>	\$122
CHABLIS <i>DOMAINE PASSY LE CLOU 2021 *</i>	\$18 / \$70	PULIGNY MONTRACHET <i>JEAN CHARTRON 2021</i>	\$263
RULLY <i>M ANTOINE OLIVIER « SAINT JACQUES » 2017</i>	\$99	MEURSAULT PREMIER CRU <i>DOMAINE GAUNOUX « LA GOUTTE D'OR » 2019</i>	\$312

LOIRE VALLEY | Sauvignon Blanc, Chenin Blanc, & Muscadet

MENETOU SALON <i>DOMAINE DE L'ERMITAGE BLANC 2021</i>	\$16 / \$57	CHAUME <i>CHÂTEAU DE LA GUIMONNIÈRE 2008 (Moelleux - 500ml)</i>	\$119
MUSCADET SEVRE ET MAIN <i>DOMAINE DE LA GRENAUDIÈRE « CLISSON » 2015**</i>	\$16 / \$56	MENETOU SALON <i>DOMAINE CHAVET « CLOS DES JENTONNES » 2020 **</i>	\$100
SANCERRE <i>CHÂTEAU LA RABOTINE 2022</i>	\$18 / \$69	POUILLY FUME <i>DAGUENEAU « BLANC, ETC... » 2018</i>	\$210
POUILLY FUME <i>LA DOUCETTE 2020</i>	\$90	POUILLY FUME <i>LA DOUCETTE « BARON DE L » 2019</i>	\$286

SOUTHERN FRANCE & OTHER REGIONS

GRAVES BLANC <i>CHÂTEAU BEAUREGARD DUCASSE 2021 *</i>	\$16 / \$55	BANDOL BLANC <i>CHÂTEAU LA ROUVIERE 2021 ***</i>	\$81
PINOT GRIGIO DELLE VENEZIE <i>DE STEFANI « DS » 2021 **</i>	\$16 / \$55	CHATEAUNEUF DU PAPE <i>BROTTE « LES HAUTS DE BARVILLE » 2020</i>	\$98
GRAVES BLANC <i>GRAND ENCLOS DE CHÂTEAU DE CERONS 2018 *</i>	\$80	MOON MOUNTAIN, SONOMA <i>MOON HOLLOW « SAUVIGNON BLANC » 2021***</i>	\$152



LOULOU

RED WINES

RHONE & SOUTHERN FRANCE | Grenache, Mourvèdre, Syrah Blends

VACQUEYRAS <i>CHÂTEAU DES ROQUES 2019</i>	\$17 / \$65	SAINT JOSEPH <i>BROTTE « MARANDY » 2018</i>	\$81
LUBERON <i>MAS DES INFIRMIÈRES « ROUGE TRADITION » 2020 **</i>	\$19 / \$69	COTES DE ROUSSILLON <i>CHÂTEAU PLANERES « LA ROMANIE » 2015</i>	\$95
BANDOL <i>MOULIN DES COSTES ROUGE 2019 ***</i>	\$20 / \$79	CAHORS <i>CHATEAU LES HAUTS D'AGLANS « CUVÉE A MALBEC » 2018</i>	\$109
CHÂTEAUNEUF DU PAPE <i>DOMAINE PÈRE CABOCHE « CHAMBELLAN »</i>	\$118	BREZEME <i>DOMAINE LOMBARD « LA TOUR DU DIABLE » 2021 ***</i>	\$136
BANDOL <i>CHÂTEAU LA ROUVIERE 2009 ***</i>	\$160	COTE ROTIE <i>DOMAINE ROSTAING « AMPODIUM » 2018</i>	\$252

BURGUNDY | Pinot Noir

BOURGOGNE COTE D'OR <i>CHÂTEAU DE SAINT ROMAIN 2019 **</i>	\$19 / \$70	SANTENAY 1er CRU <i>DOMAINE OLIVIER « BEAUREPAIRE » 2018</i>	\$144
BEAUJOLAIS <i>CHÂTEAU DU BASTY 2020 (Gamay)</i>	\$17 / \$72	NUITS SAINT GEORGES 1er CRU <i>MAISON SAINT VIVANT « LES CAILLES » 2017</i>	\$200
HAUTES CÔTES DE BEAUNE <i>DOMAINE CHEVROT 2020 *</i>	\$84	POMMARD 1er CRU <i>AEGERTER « LES SAUSSILLES » 2016</i>	\$269
CÔTES DE NUITS VILLAGES <i>MAISON SAINT VIVANT 2021</i>	\$105	VOLNAY 1er CRU <i>DOMAINE GANOUX « CLOS DE CHENES » 2016</i>	\$312
CLOS DE VOUGEOT GRAND CRU <i>DOMAINE d'ARDHUY 2016</i>	\$564	CHAMBOLLE MUSIGNY 1er CRU <i>MAISON SAINT VIVANT 2019</i>	\$420



LOULOU

RED WINES

BORDEAUX | Cabernet Sauvignon & Merlot Blends

CADILLAC COTES DE BORDEAUX <i>CHÂTEAU BEL-AIR « GRAND VIN » 2019***</i>	\$18 / \$69	POMEROL <i>CHÂTEAU GAZIN 1982</i>	\$900
GRAVES <i>GRAND ENCLOS DU CHÂTEAU DE CERONS 2018 *</i>	\$89	PESSAC LEOGNAN <i>CHÂTEAU LA MISSION HAUT BRION 2011, CRU CLASSE</i>	\$1074
MARGAUX <i>CHÂTEAU LES BARAILLOTS 2018</i>	\$100	SAINT JULIEN <i>CHÂTEAU DUCRU BEAUCAILLOU 1990, 2eme GRAND CRU (1.5 Liters)</i>	\$2000
SAINT ESTEPHE <i>CHÂTEAU CALON SEGUR 2004, 3eme GRAND CRU</i>	\$452	GRAVES <i>CHÂTEAU HAUT BRION 2009, 1er GRAND CRU</i>	\$2550
PAUILLAC <i>CHÂTEAU LATOUR, PAUILLAC DE LATOUR 2016, 1er GRAND CRU</i>	\$566	MARGAUX <i>CHÂTEAU MARGAUX 2000, 1er GRAND CRU</i>	\$3200

UNITED STATES & OTHER COUNTRIES

OREGON, US <i>Pinot Noir – EOLA HILLS “BARREL SELECT RESERVE” 2019 **</i>	\$20 / \$74	MOON MOUNTAIN, US <i>Cabernet Sauvignon – MOON HOLLOW 2018 ***</i>	\$300
CHIANTI CLASSICO, ITALY <i>Sangiovese Blend – BELVEDERE CAMPOLI 2015</i>	\$91	STAG’S LEAP DISTRICT, US <i>MAISON SAINT VIVANT « LES CAILLES » 2017</i>	\$200
ALEXANDER VALLEY, US <i>Merlot – MEOLA 2006</i>	\$100	MENDOZA, ARGENTINA <i>Malbec – VAL DE FLORES BY MICHEL ROLLAND 2005</i>	\$218
PASO ROBLES, US <i>Red Blend – CHATEAU MARGENE “CIELO ROSSO” 2009 *</i>	\$148		



LOULOU

DESSERT WINES & DIGESTIFS

SWEET & DESSERT

PORTO <i>DOW'S TAWNY 20 YEARS</i>	\$21	SAUTERNES 1er GRAND CRU SUPÉRIEUR <i>CHÂTEAU YQUEM 2018 (375ml)</i>	\$728
SAUTERNES 2eme GRAND CRU <i>CHÂTEAU LAMOTHE GUIGNARD 2013 (375ml)</i>	\$22 / \$79		

DIGESTIF

BANHEZ ENSEMBLE (ESPADIN & BARRIL)	\$18	GREEN CHARTREUSE	\$25
FERNET BRANCA	\$16	YELLOW CHARTREUSE	\$16
OBAN, SINGLE MALT 16y	\$26	COMBIER LIQUEUR D'ORANGE	\$16
LAGAVULIN, SINGLE MALT 16Y	\$30	MONTENEGRO	\$20
SEMPÉ ARMAGNAC EXTRA GRANDE RESERVE	\$50	KOMOS CRISTALINO ANEJO	\$45
HENNESSY VS	\$22	KOMOS ROSA	\$40
HENNESSY VSOP	\$46	KOMOS ANEJO RESERVA	\$50
HENNESSY XO	\$70	CLASE AZUL GOLD	\$375



LOULOU

BOTTLE SERVICE

CHAMPAGNE

RUINART "BLANC DE BLANCS"	\$350	DOM PERIGNON 2010 & 2012	\$680
VEUVE CLICQUOT BRUT <i>Magnum (1.5 Liters)</i>	\$420	LOUIS DE SACY "ORIGINEL" <i>Jeroboam (3 Liters)</i>	\$1200
ARMAND DE BRIGNAC "ACE OF SPADES"	\$680		

ROSE

CAVE D'ESCLANS "WHISPERING ANGEL" <i>Jeroboam (3 Liters)</i>	\$330	CAVE D'ESCLANS "WHISPERING ANGEL" <i>Imperial (6 Liters)</i>	\$700
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VODKA

TITO'S	\$350	CIROC	\$440
BELVEDERE	\$400	GREY GOOSE	\$390

WHISKEY

MAKERS MARK	\$300	MACALLAN 12 YR	\$750
BULLEIT	\$350	LAGAVULIN 16 YR	\$900
GLENLIVET 12 YR	\$500		

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MONKEY 47	\$500	AVIATION	\$300
BOMBAY	\$300		

TEQUILA

DON JULIO		CASAMIGOS		KOMOS	
• Blanco	\$540	• Blanco	\$500	• Reposado Rosa	\$900
• 70th	\$800	• Reposado	\$550	• Anejo Cristalino	\$1000
• 1942	\$900	• Anejo	\$600	• Anejo Reserva	\$1200
CLASE AZUL		JOSE CUERVO RESERVA DE LA FAMILIA	\$1400		
• Plata	\$800	<i>Extra Anejo</i>			
• Reposado	\$900				
• Gold	\$2400				

A SERVICE CHARGE OF 20% WILL BE ADDED FOR EACH BOTTLE SERVICE