



LOULOU

Rooftop · Restaurant · Lounge

BUFFET BRUNCH

.....EGGS.....

TRUFFLE AND REGULAR
SCRAMBLED EGGS - GF, DF

BACON AND BREAKFAST
SAUSAGE - GF, DF

.....BREAD.....

FRENCH BAGUETTE - DF, VG

COUNTRY BREAD - DF, VG

FIG & OLIVE BREAD - DF, VG

BUTTER, JAM

.....COLD STATION.....

HUMMUS AND CRUDITÉ - DF, GF, VG

AVOCADO TOAST BAR - DF, VG

toast, guacamole, cilantro, pickled onion, radish

BAGEL AND LOX - P

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

CHEESE AND CHARCUTERIE - GF

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

GASPACHO - DF, GF, VG

SHRIMP CEVICHE - DF, GF

.....SALADS.....

BEEF AND GOAT CHEESE - GF, V

CAESAR - DF, V

CAPRESE SKEWERS - GF, V

.....PIZZAS.....

MARGHERITA PIZZA - V

SMOKED SALMON PIZZA - P

DIAVOLA PIZZA

.....HOT ENTRÉES.....

ROASTED BEEF TRI-TIP - GF

bordelaise, chimichurri

CORNERED BEEF HASH - DF

FRIED CHICKEN

SALMON MEUNIERE

BEEF SLIDERS

CARNITAS TACOS - DF, GF

PRIMAVERA PASTA - DF, VG

.....SIDES.....

BREAKFAST POTATOES - DF

HARICOT VERT - GF

.....DESSERT.....

FRESH FRUIT PLATTER - DF, GF, VG

TIRAMISU - V

CHOCOLATE FOUNTAIN - DF, GF, VG

with fruits and marshmallow

FRENCH MINI PASTRIES - V

croissants, chocolate croissants, mini muffins, cookies

FRENCH TOAST AND CREPES - V

Nutella, whipped cream, maple syrup, fruit

\$59 PER ADULT \$29 PER CHILD (AGES 2-12)

BEVERAGES, TAX, TIPS AND SERVICE FEES ARE NOT INCLUDED

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



LOULOU

LUNCH MENU



SHAREABLE

.....

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

Cheese :

Brie, Roquefort, Comte, Grana Padano, chèvre, truffle pecorino

Meat:

Jambon de Paris, calabrese, saucisson, prosciutto

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

Tapenade GF, DF, romesco DF, VG, hummus DF, GF, VG, caramelized onion and garlic GF, V

APPETIZERS

.....

FRENCH BAGUETTE - v	\$6
<i>Cultured salted butter</i>	
AVOCADO HUMMUS - DF, GF, VG	\$16
<i>Crudo vegetable assortment</i>	
ONION SOUP	\$12
<i>Comte, toast</i>	
SCALLOPS CARPACCIO - GF, P	\$22
<i>Lime, avocado crème fraîche, herbs, Fresno</i>	
ESCARGOTS	\$18
<i>Garlic, parsley, butter, walnuts</i>	
GRILLED OCTOPUS - P	\$24
<i>Romesco sauce, avocado</i>	
MUSSELS - P	\$18
<i>White wine, shallots, parsley, butter and garlic toast</i>	
BAKED GOAT CHEESE - v	\$21
<i>Cherry tomatoes, chives, crostini</i>	
OYSTERS - DF, GF, P	½ DOZ \$24 - 1 DOZ \$44
<i>Mignonette, cocktail sauce and horseradish</i>	
CAVIAR - P	MP
<i>1 oz Petrossian Royal Ossetra, crème fraîche, white onion, scrambled egg whites, blini</i>	

SALADS

.....

CAESAR - v	\$15
<i>Romaine, grana padano, croutons</i>	
BURRATA - GF, V	\$20
<i>Heirloom tomato, basil, pistachio pesto vinaigrette</i>	
NIÇOISE - DF, GF	\$23
<i>Romaine, haricots verts, egg, cherry toms, olives, seared ahi tuna</i>	
BEET AND GOAT CHEESE - V, GF	\$16
<i>Red and gold beets, chèvre, greens, balsamic glaze</i>	

Add chicken \$4, salmon \$8, steak \$13

SANDWICHES

.....

CROQUE MADAME	\$19
<i>Sourdough, ham, comte, bechamel, fried egg, greens</i>	
SANDWICH PARISIEN	\$18
<i>Baguette, butter, jambon de Paris, comte, salad</i>	
QUICHE LORRAINE	\$17
<i>Flaky crust, bacon, eggs, cream, comte</i>	
PAN BAGNAT - DF	\$21
<i>Tuna, eggs, olives, haricots verts, tomatoes, romaine</i>	
LOULOU BURGER - DF	\$22
<i>Kobe beef, caramelized onion, lettuce, tomato, pickle and onion</i>	
FRIED CHICKEN SANDWICH	\$19
<i>Mango coleslaw, tarragon Aioli</i>	
TRIP-TIP SANDWICH - DF	\$22
<i>Ciabatta, roasted bell peppers, romesco, arugula</i>	
LOBSTER ROLL - P	\$31
<i>Mayonnaise, lemon, chives</i>	
AVOCADO TOAST - v	\$16
Add smoked salmon \$7 add poached egg \$2	
SALMON TACOS - P, DF	\$18
<i>Salmon belly, mango coleslaw salsa</i>	

PASTA FRESHLY MADE IN THE HOUSE

.....

LOBSTER LINGUINE - P	\$43
<i>Garlic, shallots, meyer lemon, parsley, cream</i>	
SPAGHETTI ALA LEMON - P	\$28
<i>Basil, butter, salmon caviar</i>	
PESTO SPAGHETTI - DF, V	\$23
<i>Basil, pine nuts, garlic, parmesan</i>	

3 DAY PROOF DOUGH PIZZA

.....

MARGHERITA - v	\$18
<i>San marzano, mozzarella, basil</i>	
LOULOU	\$22
<i>Mozzarella, mascarpone, gorgonzola, mushrooms and jambon de Paris</i>	
TRUFFLE - v	\$45
<i>Fontina cheese, fior di latte, Grana Padano, porcini, shaved black truffles, 62 degree egg</i>	
DIAVOLA	\$22
<i>San marzano, mozzarella, spicy salami, kalamata olives, gremolata</i>	
SALMON - P	\$21
<i>Crème fraîche, smoked salmon, fior di latte, dill</i>	

SIDES

.....

FRENCH FRIES/TRUFFLE - DF, GF, VG	\$9/\$27
GRILLED ASPARAGUS - DF, GF, VG	\$11
CAULIFLOWER STEAK - GF, V	\$10
<i>parsley and garlic butter</i>	
POTATO PURÉE - GF	\$9
RATATOUILLE - DF, GF, VG	\$9
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.

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"Thank you for dining with us and supporting our team members"

SPECIAL LUNCH MENU

\$29 PER PERSON

Appetizer or Dessert + Main Course

.....**STARTERS**.....

CAESAR -v

Romaine, grana padano, croutons

ESCARGOTS

Garlic, parsley, butter, walnuts

ONION SOUP

Comte, toast

.....**MAIN COURSE**.....

LOULOU PIZZA

Mozzarella, mascarpone, gorgonzola, mushrooms and jambon de Paris

PESTO SPAGHETTI - DF, V

Basil, pine nuts, garlic, parmesan

FRIED CHICKEN SANDWICH

Mango coleslaw, tarragon Aioli

.....**DESSERT**.....

PROFITEROLES

DUO OF SORBETS - GF, DF, VG

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DINNER MENU



SHAREABLE

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Meat:
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DIPS pick 2 \$15, pick 4 \$23

Tapenade GF, DF, romesco DF, VG, hummus DF, GF, VG, caramelized onion and garlic GF, V

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BEET AND GOAT CHEESE - V, GF	\$16
<i>Red and gold beets, chèvre, greens, balsamic glaze</i>	
Add chicken \$4, salmon \$8, steak \$13	

ENTREES

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SCALLOPS - GF, P	\$46
<i>Persillade, parsnip puree</i>	
20OZ PRIME RIB EYE FLAMBEE - GF	\$109
<i>Mashed potato, grilled asparagus, béarnaise, bordelaise</i>	
SALMON - P, GF, DF	\$29
<i>Fennel and orange salad, herb relish</i>	
STEAK AND FRITES	\$39
<i>Flannery hanger steak and fries, chimichurri</i>	
POULET ROTI	\$29
<i>½ chicken, natural jus, summer roasted vegetables</i>	
LAMB CHOPS - GF	\$44
<i>Zucchini spaghetti, grana padano, mint bearnaise</i>	
VEGAN MOUSSAKA - DF, GF, VG	\$26
<i>Eggplant, lentils, bechamel vegan cheese</i>	
SHRIMP - GF	\$48
<i>Grilled colossal prawns, garlic butter, rosemary rice</i>	

PASTA FRESHLY MADE IN THE HOUSE

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SIDES

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DESSERT MENU

PROFITEROLES	\$12	LAVA CAKE	\$13
<i>puffs with vanilla bean gelato and Valrhona chocolate sauce</i>		<i>chocolate fondant with creme anglaise</i>	
PÊCHE MELBA - GF	\$12	DUO OF SORBETS - GF, DF, VG	\$9
<i>poached peach, raspberry coulis, vanilla gelato, whipped cream</i>		<i>ask about the daily selection</i>	
CRÈME BRULÉE - GF	\$12	DESSERT PLATTER	<i>choose any 3 for</i> \$27
<i>vanilla custard with crackling caramel</i>			

.....DIGESTIF.....

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

.....DESSERT WINE.....

CHÂTEAU LAMOTHE	\$22
GUIGNARD	
<i>Sauternes, 2eme Grand cru</i>	
PORTO	\$21
<i>Dow's port tawny 20y</i>	

.....DESSERT COCKTAIL.....

LA MADELEINE	\$18
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.....COFFEE AND TEA.....

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

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HAPPY HOUR

**FROM 3PM TO 6PM
MONDAY TO FRIDAY**

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CHICKEN WINGS - DF, GF <i>buffalo, ranch, greens</i>	\$9
BUFFALO CAULIFLOWER - DF, GF, VG <i>buffalo, ranch</i>	\$9
SLIDERS <i>Kobe beef, mustard, ketchup, gruyere</i>	\$12
MARGHERITA PIZZA - V <i>mozzarella, tomato, basil</i>	\$9
OYSTERS - P, DF, GF <i>mignonette, cocktail sauce, lemon</i>	\$2
VEGETABLES - DF, GF, VG <i>crudo vegetables & hummus</i>	\$9
ARANCINI - V <i>rice balls stuffed with truffle pecorino, tarragon aioli</i>	\$8
BRUSSELS SPROUTS - GF, V <i>lemon juice, grana padano</i>	\$7
CARNITAS TACOS - DF, GF <i>pickled onion, radish, salsa</i>	\$9
SALMON TACOS - P, DF <i>salmon belly, mango coleslaw, salsa</i>	\$9
DIPS <i>romesco, caramelized onion and garlic, flat bread</i>	\$8

ALL CLASSIC COCKTAILS	\$12
ALL WINES <i>glass of French white, red or sparkling.</i>	\$10

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COCKTAILS

SPECIALITY COCKTAILS \$18

ENCORE

Rum, Peach Schnapps, Pineapple, Mint, Lime

BONNE HEURE

*Rum, Maracuja, Mango, Guava, Cinnamon,
Vanilla, Lime*

PEUT-ÊTRE

*Vodka, Cucumber, Ginger syrup, Mint, Lime,
Ginger Beer*

FROM PARIS WITH LOVE

*Gin, Triple Sec, Saint Germain, Grapefruit,
Lime*

LA MADELEINE

Vanilla Vodka, Triple Sec, Amaretto, Mr. Black,

Grand Marnier, Pineapple

PASSION

Bourbon, Passion fruit, Lemon, Simple

JE T'AIME

Mezcal, Italicus, Cilantro, Fresno chile, Lime

OH LA LA !

Tequila, Fresh Watermelon, Lime

LOULOU

*Vodka, Nigori Sake, Lychee Liquor, Lychee
Puree, Lemon*

J'ADORE

*Bergamot Liquor, Peach, Pear, Lime, fresh
fruits, Sparkling Rose*

CLASSIC COCKTAILS \$18

HEMINGWAY DAIQUIRI

Rum, Luxardo Maraschino, Grapefruit, Lime

EAST SIDE

Gin, Mint, Cucumber, Lime

ESPRESSO MARTINI

Vodka, Mr. Black, Espresso

HUGO SPRITZ

Saint Germain, Mint, Lime, Sparkling Wine

MARGARITA

Tequila, Triple Sec, Agave, Lime

NEGRONI

Gin, Campari, sweet vermouth

OLD FASHIONED

Bourbon, Sugar, Angostura Bitter

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

PALOMA

Tequila, Grapefruit, Lime, Soda

GIN & TONIC

Gin, Tonic, Lime, Fresh Cucumber

MOSCOW MULE

Vodka, Ginger Syrup, Lime, Ginger beer

SANGRIA

Red or White

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COCKTAILS

SPECIALITY COCKTAILS \$18

ENCORE

Rum, Peach Schnapps, Pineapple, Mint, Lime

BONNE HEURE

*Rum, Maracuja, Mango, Guava, Cinnamon,
Vanilla, Lime*

PEUT-ÊTRE

*Vodka, Cucumber, Ginger syrup, Mint, Lime,
Ginger Beer*

FROM PARIS WITH LOVE

*Gin, Triple Sec, Saint Germain, Grapefruit,
Lime*

LA MADELEINE

Vanilla Vodka, Triple Sec, Amaretto, Mr. Black,

Grand Marnier, Pineapple

PASSION

Bourbon, Passion fruit, Lemon, Simple

JE T'AIME

Mezcal, Italicus, Cilantro, Fresno chile, Lime

OH LA LA !

Tequila, Fresh Watermelon, Lime

LOULOU

*Vodka, Nigori Sake, Lychee Liquor, Lychee
Puree, Lemon*

J'ADORE

*Bergamot Liquor, Peach, Pear, Lime, fresh
fruits, Sparkling Rose*

CLASSIC COCKTAILS \$18

HEMINGWAY DAIQUIRI

Rum, Luxardo Maraschino, Grapefruit, Lime

EAST SIDE

Gin, Mint, Cucumber, Lime

ESPRESSO MARTINI

Vodka, Mr. Black, Espresso

HUGO SPRITZ

Saint Germain, Mint, Lime, Sparkling Wine

MARGARITA

Tequila, Triple Sec, Agave, Lime

NEGRONI

Gin, Campari, sweet vermouth

OLD FASHIONED

Bourbon, Sugar, Angostura Bitter

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

PALOMA

Tequila, Grapefruit, Lime, Soda

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Gin, Tonic, Lime, Fresh Cucumber

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Vodka, Ginger Syrup, Lime, Ginger beer

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CHAMPAGNE & SPARKLING

	GLASS \$	BOTTLE \$
CHÂTEAU MONCONTOUR <i>Cremant de Loire, Tête de Cuvée</i>	16	46
LOUIS BALINCOURT <i>Champagne - Brut</i>	22	86
LOUIS DE SACY <i>Champagne - 2011 "Grand Soir"</i>		126
VEUVE CLICQUOT <i>Champagne - Brut Yellow label</i>		155
VEUVE CLICQUOT <i>Champagne - Rosé</i>		165
RUINART <i>Champagne - Blanc de Blancs</i>		324
ARMAND DE BRIGNAC "ACE OF SPADES" <i>Champagne</i>		550
DOM PÉRIGNON 2010 <i>Champagne - Brut</i>		680

SWEET / DESSERT

SAUTERNES <i>2013 Château Lamothe Guignard (375ml), 2ème Grand Cru</i>	79
SAUTERNES <i>2018 Château Yquem (375ml), 1er Cru Supérieur</i>	728

COCKTAILS

SPECIALITY COCKTAILS \$18

LOULOU

Ketel One, Nigori Sake, lychee purée, citrus

SAINT-TROPEZ ROSE SPRITZ

Malfy Rosa, lillet, grapefruit, still and sparkling rosé

JE T'AIME

Wray & Nephew Rum, Pernod, pineapple, citrus

OH LA LA !

Don Julio Blanco, fresh watermelon, yuzu citrus

MIYAZAKI COLLINS

Suntory Toki, Yuzu citrus, seltzer

LA VIE EN ROSE

Union mezcal, coconut, fresh strawberry, fresh lemon

POURQUOI PAS?

Grapefruit & Rose Ketel one, pomegranate, ginger lemon

OUI !

Union Mezcal. Fresh cucumber, lime, fire water

CLASSIC COCKTAILS \$18

MARGARITA

Tequila, lime, Agave, orange curacao

MOJITO

White Rum, lime, Mint, simple

NEGRONI

Gin, Campari, sweet vermouth

OLD FASHIONED

Bourbon, sugar, aromatic bitters

PALOMA

Tequila, lime, fresh grapefruit seltzer

ESPRESSO MARTINI

Vodka, coffee liqueur, fresh espresso

APEROL SPRITZ

Aperol, sparkling champagne, seltzer

MOSCOW MULE

Vodka, Ginger beer

SANGRIA

Red or White

RED WINES

RHONE & SOUTHERN FRANCE

VACQUEYRAS

2019 Château des Roques

17 65

LUBERON

2020 Mas des Infermières "Rouge Tradition"

18 69

CHÂTEAU DU BASTY

2018 Beaujolais Lantignié Rouge.

19 72

BANDOL

2019 Moulin des Costes

20 79

CROZES HERMITAGE

2018 Brotte, "La Rollande"

79

CHÂTEAU LOUDENNE

2016 Médoc

80

ST. JOSEPH

2017 Brotte, "Marandy"

81

CHÂTEAUNEUF-DU-PAPE

2018 Gigondas La Marasque

82

CHÂTEAUNEUF-DU-PAPE

2017 Les Hauts de Barville

98

CHÂTEAUNEUF-DU-PAPE

2019 Domaine Père Caboché

118

BANDOL

2009 Château la Rouvière

160

COTE-ROTIE

2018 Domaine Rostaing, "Ampodium"

252

BORDEAUX

CADILLAC COTES-DE-BORDEAUX

2018 Château Bel-Air Quinsac, Grand Vin

18 69

HAUT MEDOC

2015 Les Allées de Cantemerle

77

GRAVES

2018 Grand Enclos du Château de Cerons

89

SAINT EMILION GRAND CRU

2016 Château Trianon

140

SAINT ESTEPHE

2004 Château Calon Ségur, 3ème Grand Cru

452

PESSAC LEOGNAN

2011 Château La Mission Haut Brion, Cru Classé

1,074

MARGAUX

2000 Château Margaux, 1er Grand Cru

3,200

BURGUNDY

BOURGOGNE

2018 Aegerter "Made in Burgundy" Pinot Noir

16 63

HAUTS COTES-DE-BEAUNE

2019 Domaine Chevrot

84

SANTENAY

2018 Domaine Olivier, Beaurepaire, 1er Cru

144

NUITS SAINT GEORGES

2015 Maison Saint Vivant, Les Cailles, 1er Cru

200

POMMARD

2016 Aegerter, Les Saussilles, 1er Cru

269

CLOS DE VOUGEOT

2016 Domaine d'Ardbuy, Grand Cru

564

CALIFORNIA

JOSH HERITAGE COLLECTION

2018 Cabernet Sauvignon-Napa Valley

80

QUILT

2019 Cabernet Sauvignon Napa Valley

96

BELLE GLOS

2019 Pinot Noir Santa Maria Valley

96

THE PRISONER

2019 Cabernet Sauvignon-Napa Valley

124

ROSE

COTES DE PROVENCE

2021 Pavillon de Trianon

16 60

BANDOL

2021 Moulin des Costes

17 67

LUBERON

2021 Mas des Infermières

18 69

COTES DE PROVENCE

2020 Château de Saint Martin "Grand Réserve", Cru Classé

63

COTES DE PROVENCE

Domaines Ott

72

BANDOL

2021 Château la Rouvière

83

COTES DE PROVENCE

2018 Château de Saint Martin "Eternelle Favorite", Cru Classé

87

COTES DE PROVENCE WHISPERING ANGEL

Cave D'esclans 750 ml 64, 1.5 liters 168, 3 liters 336

WHITE

BURGUNDY

BOURGOGNE

2020 Maison Saint Vivant

16 63

CHABLIS

2020 Domaine Passy le Clou

18 70

RULLY

2017 Antoine Olivier "Saint Jacques"

99

MARANGE

2016 Domaine Chevrot

122

CHASSAGNE MONTRACHET

2007 La Grande Montagne 1er Cru.

244

PULIGNY MONTRACHET

2018 Jean Chartron, "Les Folatieres" 1er Cru

263

MEURSAULT

2019 Domaine Ganoux, "La Goutte D'Or" 1er Cru

312

LOIRE

MUSCADET SEVRE ET MAINE

2015 Domaine de la Grenaudiere, Cru Clisson

16 56

SANCERRE

2020 Domaine Naudet Sancerre

19 72

MENETOU-SALON

2021 Domaine Chavet, Clos de Jentonne

100

CHAUME

2008 Château de la Guimondière Moelleux (500ml)

119

POUILLY-FUME

2018 Daguenneau, "Blanc, etc..."

210

SOUTHERN FRANCE

BEAUJOLAIS

2018 Château du Basti "Lantignie" Chardonnay

16 49

COTES DE PROVENCE

2017 Château de Saint Martin "Grand Réserve"

18 68

GRAVES

2018 Grand Enclos du Château de Cerons

80

BANDOL

2021 Château la Rouvière

81

CHATEAUNEUF DU PAPE

2017 Brotte "Les Hauts de Barville"

98