



# LOULOU

Rooftop · Restaurant · Lounge

## BRUNCH BUFFET

\$59 PER ADULT , \$29 PER CHILD UNDER 12  
BEVERAGES, TAX, AND TIPS ARE NOT INCLUDED

### COLD ENTRÉES

Bagel and lox - bagels, lox, red onion, capers, cream cheese, sliced tomatoes, dill - P

Avocado toast bar – toast, guacamole, cilantro, pickled onion, radish - DF, V

Gaspacho - DF, GF, V

Shrimp ceviche - DF, GF

Cheese and charcuterie - selection of cured meats and cheese, fig jam, seeded mustard, cornichons - GF

Hummus and crudité - DF, GF, V

### SALADS

Beet and goat cheese - GF, Vegetarian

Caesar – DF, VG

Caprese skewers - GF, VG

### HOT ENTRÉES

Eggs : Truffle and regular scrambled eggs - GF, DF

Bacon and breakfast sausage - GF, DF

Roasted beef tri-tip, bordelaise, chimichurri - GF

Corned beef hash - DF

Fried chicken

Salmon meuniere

Beef sliders

Carnitas tacos – DF, GF

Primavera pasta – DF, V

### PIZZAS

Margherita pizza - VG

Smoked salmon pizza - P

Diavola pizza

### BREADS

Baguette - DF, V

Country bread - DF, V

Olive batard - DF, V

Butter, jam

### DESSERTS

Tiramisu - VG

Fresh fruit platter – DF, GF, V

Chocolate fountain with fruits and marshmallow - DF, GF, V

French mini pastries: croissants, chocolate croissants, mini muffins, cookies - VG

French toast and crepes– nutella, whipped cream, maple syrup, fruit - VG

### SIDES

Breakfast potatoes - DF

Haricot vert - GF

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 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"



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Rooftop - Restaurant - Lounge

## LUNCH MENU

### APPETIZERS

FRENCH BAGUETTE - v	\$6
<i>Cultured salted butter</i>	
ONION SOUP	\$12
<i>Comte, toast</i>	
BEEF TARTARE - DF	\$24
<i>Caperberry, toast</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	\$19
<i>Cherry tomatoes, chives, crostini</i>	
OYSTERS - DF, GF, P	1/2 DOZ \$24 - 1 DOZ \$44
<i>Mignonette, cocktail sauce and horseradish</i>	
CAVIAR - P	MP
<i>1 oz Petrossian Royal Ossetra, crème fraiche, white onion, scrambled egg whites, blini</i>	

### SALADS

CAESAR - v	\$15
<i>Romaine, grana padano, croutons</i>	
KALE - DF, v	\$17
<i>Kale, cranberry, walnuts, blue cheese</i>	
NIÇOISE - DF, GF	\$23
<i>Romaine, haricots verts, egg, cherry toms, olives, seared abi 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>	
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>	

### 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>Crema fraiche, smoked salmon, fior di latte, dill</i>	

## PASTA FRESHLY MADE IN THE HOUSE

LOBSTER LINGUINE - P	\$43
<i>Garlic, shallots, meyer lemon, parsley, cream</i>	
BEEF RAGOUT PAPPARDELLE - DF	\$27
<i>Beef ragout, horseradish gremolata</i>	
PESTO SPAGHETTI - DF, v	\$23
<i>Basil, pine nuts, garlic, parmesan</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

### SHAREABLE

AVOCADO HUMMUS - DF, GF, VG	\$22
<i>Crudo vegetable assortment</i>	
CHEESE AND CHARCUTERIE	
3 for \$25, 5 for \$39, 7 for \$49	
Cheese :	
<i>Brie, Roquefort, comte, grana Padano, chèvre, truffle pecorino</i>	
Meat:	
<i>Jambon de Paris, calabrese, saucisson, serrano ham</i>	
DIPS	Pick 2 \$15, Pick 4 \$23
<i>tapenade GF, DF, romesco DF, VG, hummus DF, GF, VG, caramelized onion and garlic GF, v</i>	

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# DINNER MENU



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<i>Comte, toast</i>	
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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	\$19
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OYSTERS - DF, GF, P	1/2 DOZ \$24 - 1 DOZ \$44
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## SALADS

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<i>Romaine, grana padano, croutons</i>	
KALE - GF, v	\$17
<i>Kale, cranberry, walnuts, blue cheese</i>	
NICOISE - DF, GF	\$23
<i>Romaine, haricots verts, egg, cherry toms, olives, seared abi 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	

## ENTREES

LOUP DE MER - GF, P	\$51
<i>Roasted whole fish, tomato, olive oil, white wine, garlic, shallots, kalamata, herbs, lemon</i>	
20OZ PRIME RIB EYE FLAMBEE - GF	\$89
<i>Mashed potato, grilled asparagus, béarnaise, bordelaise</i>	
SALMON PARISIENNE - P, GF	\$29
<i>Tarragon mayonnaise, cauliflower puree, toasted hazelnuts</i>	
STEAK AND FRITES	\$39
<i>Flannery banger steak and fries, chimichurri</i>	
COQ AU VIN	\$27
<i>Chicken braised in rich red wine sauce, potato puree</i>	
LAMB SHANK	\$38
<i>Braised with white wine, tomatoes and garlic, creamy polenta</i>	
GARLIC CRUSTED EGGPLANT - DF, VG	\$26
<i>Garlic confit, vegan mascarpone polenta</i>	
SHRIMP - GF	\$48
<i>Grilled colossal prawns, garlic butter, rosemary rice</i>	

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## DESSERT MENU

PROFITEROLES - <i>puffs with vanilla bean gelato and valrhona chocolate sauce</i>	\$12
POIRE BEAUJOLAISE- <i>bartlett pear poached in red wine with spices, served with gelato</i>	\$12
CRÈME BRULEE - <i>vanilla custard with crackling caramel</i>	\$12
LAVA CAKE - <i>chocolate fondant with creme anglaise</i>	\$13
DUO OF SORBETS - <i>ask about the daily selection</i>	\$9
DESSERT PLATTER	CHOOSE ANY 3 FOR \$27

## DIGESTIF

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HENNESSY XO	\$70
SEMPE ARMAGNAC EXTRA GRANDE RESERVE	\$50
OBAN, SINGLE MALT 14Y	\$26
LAGAVULIN, SINGLE MALT 16Y	\$30
FERNET BRANCA	\$16

## DESSERT WINE

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CHÂTEAU LAMOTHE GUIGNARD, <i>Sauternes, 2eme Grand cru</i>	\$22
PORTO - DOW'S PORT TAWNY 20Y	\$21

## 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

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<b>CHICKEN WINGS</b> - DF, GF <i>buffalo, ranch, greens</i>	\$9
<b>BUFFALO CAULIFLOWER</b> - DF, GF, VG <i>buffalo, ranch</i>	\$6
<b>SLIDERS</b> <i>Kobe beef, mustard, ketchup, gruyere</i>	\$12
<b>MARGHERITA PIZZA</b> - V <i>mozzarella, tomato, basil</i>	\$9
<b>OYSTERS</b> - P, DF, GF <i>mignonette, cocktail sauce, lemon</i>	\$2
<b>AIOLI</b> - DF, GF, V <i>crudo vegetables, aioli</i>	\$9
<b>ARANCINI</b> - V <i>rice balls stuffed with truffle pecorino, tarragon aioli</i>	\$8
<b>BRUSSELS SPROUTS</b> - GF, V <i>lemon juice, grana padano</i>	\$7
<b>SALMON TACOS</b> - P, DF <i>salmon belly, mango coleslaw, salsa</i>	\$9
<b>DIPS</b> <i>romesco, caramelized onion and garlic, flat bread</i>	\$8

**ALL CLASSIC COCKTAILS** \$12

**ALL WINES** \$10  
*glass of: French white, red or sparkling.*

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## COCKTAILS

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### SPECIALITY COCKTAILS \$18

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**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

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**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*

## CHAMPAGNE & SPARKLING

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

## SWEET / DESSERT

<b>SAUTERNES</b> <i>2013 Château Lamothe Guignard (375ml), 2ème Grand Cru</i>	79
<b>SAUTERNES</b> <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**

	GLASS \$	BOTTLE \$
<b>VACQUEYRAS</b> <i>2019 Château des Roques</i>	17	65
<b>LUBERON</b> <i>2020 Mas des Infermières "Rouge Tradition"</i>	18	69
<b>CHÂTEAU DU BASTY</b> <i>2018 Beaujolais Lantignié Rouge.</i>	19	72
<b>BANDOL</b> <i>2019 Moulin des Costes</i>	20	79
<b>CROZES HERMITAGE</b> <i>2018 Brotte, "La Rollande"</i>		79
<b>CHÂTEAU LOUDENNE</b> <i>2016 Médoc</i>		80
<b>ST. JOSEPH</b> <i>2017 Brotte, "Marandy"</i>		81
<b>CHÂTEAUNEUF-DU-PAPE</b> <i>2018 Gigondas La Marasque</i>		82
<b>CHÂTEAUNEUF-DU-PAPE</b> <i>2017 Les Hauts de Barville</i>		98
<b>CHÂTEAUNEUF-DU-PAPE</b> <i>2019 Domaine Père Caboché</i>		118
<b>BANDOL</b> <i>2009 Château la Rouvière</i>		160
<b>COTE-ROTIE</b> <i>2018 Domaine Rostaing, "Ampodium"</i>		252
<b>BORDEAUX</b>		
<b>CADILLAC COTES-DE-BORDEAUX</b> <i>2018 Château Bel-Air Quinsac, Grand Vin</i>	18	69
<b>HAUT MEDOC</b> <i>2015 Les Allées de Cantemerle</i>		77
<b>GRAVES</b> <i>2018 Grand Enclos du Château de Cerons</i>		89
<b>SAINT EMILION GRAND CRU</b> <i>2016 Château Trianon</i>		140
<b>SAINT ESTEPHE</b> <i>2004 Château Calon Ségur, 3ème Grand Cru</i>		452
<b>PESSAC LEOGNAN</b> <i>2011 Château La Mission Haut Brion, Cru Classé</i>		1,074
<b>MARGAUX</b> <i>2000 Château Margaux, 1er Grand Cru</i>		3,200

**BURGUNDY**

	GLASS \$	BOTTLE \$
<b>BOURGOGNE</b> <i>2018 Aegerter "Made in Burgundy" Pinot Noir</i>	16	63
<b>HAUTS COTES-DE-BEAUNE</b> <i>2019 Domaine Chevrot</i>		84
<b>SANTENAY</b> <i>2018 Domaine Olivier, Beaurepaire, 1er Cru</i>		144
<b>NUITS SAINT GEORGES</b> <i>2015 Maison Saint Vivant, Les Cailles, 1er Cru</i>		200
<b>POMMARD</b> <i>2016 Aegerter, Les Saussilles, 1er Cru</i>		269
<b>CLOS DE VOUGEOT</b> <i>2016 Domaine d'Ardbuy, Grand Cru</i>		564

**CALIFORNIA**

<b>JOSH HERITAGE COLLECTION</b> <i>2018 Cabernet Sauvignon-Napa Valley</i>		80
<b>QUILT</b> <i>2019 Cabernet Sauvignon Napa Valley</i>		96
<b>BELLE GLOS</b> <i>2019 Pinot Noir Santa Maria Valley</i>		96
<b>THE PRISONER</b> <i>2019 Cabernet Sauvignon-Napa Valley</i>		124

**ROSE**

<b>COTES DE PROVENCE</b> <i>2021 Pavillon de Trianon</i>	16	60
<b>BANDOL</b> <i>2021 Moulin des Costes</i>	17	67
<b>LUBERON</b> <i>2021 Mas des Infermières</i>	18	69
<b>COTES DE PROVENCE</b> <i>2020 Château de Saint Martin "Grand Réserve", Cru Classé</i>		63
<b>COTES DE PROVENCE</b> <i>Domaines Ott</i>		72
<b>BANDOL</b> <i>2021 Château la Rouvière</i>		83
<b>COTES DE PROVENCE</b> <i>2018 Château de Saint Martin "Eternelle Favorite", Cru Classé</i>		87
<b>COTES DE PROVENCE WHISPERING ANGEL</b> <i>Cave D'esclans 750 ml 64, 1.5 liters 168, 3 liters 336</i>		

**WHITE**

**BURGUNDY**

	GLASS \$	BOTTLE \$
<b>BOURGOGNE</b> <i>2020 Maison Saint Vivant</i>	16	63
<b>CHABLIS</b> <i>2020 Domaine Passy le Clou</i>	18	70
<b>RULLY</b> <i>2017 Antoine Olivier "Saint Jacques"</i>		99
<b>MARANGE</b> <i>2016 Domaine Chevrot</i>		122
<b>CHASSAGNE MONTRACHET</b> <i>2007 La Grande Montagne 1er Cru.</i>		244
<b>PULIGNY MONTRACHET</b> <i>2018 Jean Chartron, "Les Folatieres" 1er Cru</i>		263
<b>MEURSAULT</b> <i>2019 Domaine Ganoux, "La Goutte D'Or" 1er Cru</i>		312

**LOIRE**

<b>MUSCADET SEVRE ET MAINE</b> <i>2015 Domaine de la Grenaudiere, Cru Clisson</i>	16	56
<b>SANCERRE</b> <i>2020 Domaine Naudet Sancerre</i>	19	72
<b>MENETOU-SALON</b> <i>2021 Domaine Chavet, Clos de Jentonne</i>		100
<b>CHAUME</b> <i>2008 Château de la Guimoniere Moelleux (500ml)</i>		119
<b>POUILLY-FUME</b> <i>2018 Dagueneau, "Blanc, etc..."</i>		210

**SOUTHERN FRANCE**

<b>BEAUJOLAIS</b> <i>2018 Château du Basty "Lantignie" Chardonnay</i>	16	49
<b>COTES DE PROVENCE</b> <i>2017 Château de Saint Martin "Grand Réserve"</i>	18	68
<b>GRAVES</b> <i>2018 Grand Enclos du Château de Cerons</i>		80
<b>BANDOL</b> <i>2021 Château la Rouvière</i>		81
<b>CHATEAUNEUF DU PAPE</b> <i>2017 Brotte "Les Hauts de Barville"</i>		98