

Starters

LOADED BAKED POTATO TOTS 9
Yukon Gold potatoes, bacon,
cheddar, scallion, house ranch

BACON WRAPPED DATES 10
Point Reyes blue cheese filling, port drizzle

FRIED GREEN TOMATOES v 8
maple mustard, parmesan

FRITES WITH TRUFFLE AIOLI 10
choose truffle parmesan v or duck fat frites

Mains ALL MAINS ARE SERVED WITH ONE SIDE
SOUP OR BRUSSELS +1 HOUSE SALAD +2

Make it a Special
FOR \$3 ADD A DRINK AND TWO
HOUSE-MADE CHOCOLATE CHIP COOKIES

FRIED CHICKEN TACOS 16 ADD ONE TACO 6
crispy chicken, garlic mashed potatoes,
white cheddar, peppered chicken gravy on flour tortilla

CHICKEN SALAD CROISSANT 16
chicken salad, lettuce, tomato, red onion, Pops' pickles

CROISSANT BLT 16 ADD GRILLED OR CRISPY CHICKEN 7
fried green tomato, bacon, cheddar,
over easy egg*, maple mustard

BLACKENED MAHI TACOS 15 ADD ONE TACO 6
blackened mahi, napa cabbage slaw,
poblano tomato aioli, pickled shallots on flour tortilla

SPICY CHICKEN SANDWICH 21 ADD CHEESE 1
crispy cornflake buttermilk chicken, smoked bacon,
romaine, heirloom tomato, Pop's pickles,
poblano tomato aioli on brioche bun

UMAMI DOUBLE SMASH BURGER 19 ADD EGG 2
two smash patties, romaine, smoked bacon, pepper jack,
shallots, Pop's pickles, umami aioli on brioche bun

ROASTED VEGGIE SANDWICH v 15
roasted mushrooms and peppers, broccolini, provolone,
umami aioli on sourdough bread

HOT HAM & SWISS 15 ADD EGG 2, ADD BACON OR EXTRA HAM 4
black forest ham, Swiss cheese, maple mustard,
Pops' pickles on sourdough bread

ITALIAN BEEF 15
sliced Italian beef, house Giardiniera,
au jus on French bread

HOT REUBEN 15
corned beef, kraut, poblano tomato thousand island,
Swiss cheese on rye bread



Lunch Douglass Hills

TUESDAY - FRIDAY 11AM - 2PM

Salads ADD CRISPY OR GRILLED CHICKEN 7
GRILLED SALMON* 15

ALL SALADS CAN BE MADE GLUTEN-FREE

WARM BRUSSELS SPROUTS v 11
chili corn salsa, cilantro lime vinaigrette

ANCIENT GRAIN CAPRESE v 14
red quinoa and farro, fresh mozzarella, heirloom tomatoes,
pesto vinaigrette, mixed greens, balsamic reduction, almonds

CAESAR 11
crisp romaine, buttermilk Caesar,
caper anchovy crumble, parmesan crisp

LOUVINO HOUSE v 10
mixed greens, pickled shallots, cherry tomatoes,
goat cheese, candied pecans, balsamic vinaigrette

Soup of the Day CUP 5 | BOWL 8

Sides 4 FRESH FRUIT | PLAIN FRITES
GARLIC MASHED POTATOES

LOADED BAKED POTATO TOTS | SOUP OF THE DAY +1
WARM BRUSSELS SPROUTS +1 | HOUSE SALAD +2

From the Bar

CLASSIC MIMOSA 6
JUMBO MIMOSA 12
APEROL SPRITZ 15
LOUVINO BLOODY MARY 10
upgrade to Tito's Vodka +2
upgrade to Grey Goose Vodka +4

DRAFT BEER 8



WHITE WINE 6OZ | 9OZ | BTL
Prosecco 10 | 14 | 40
Pinot Grigio 11 | 16 | 44
Giesen Sauvignon Blanc 11 | 16 | 44

RED WINE
Boomtown Cabernet Sauvignon 11 | 16 | 44
Meiomi Pinot Noir 14 | 20 | 52
Trivento Malbec 14 | 20 | 26



Scan for full drink list
and upcoming wine events!

@LOUVINOLOU
11400 MAIN ST
#LOUVINO

HAPPY HOUR
TUES-SUN
4:30-6:30!

v VEGETARIAN
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WANT TO BOOK OUR
PRIVATE EVENT SPACE?
SCAN FOR ALL INFO!

