

Bites

COUNTRY DOUGHNUTS V 7
cinnamon and sugar, vanilla anglaise

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

FRIED GREEN TOMATOES V 8
maple mustard, parmesan

BISCUIT BOARD V 9
biscuits, fruit, jam, honey butter

Salads

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

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

ENHANCE ANY DISH WITH PROTEIN

GRILLED or CRISPY CHICKEN 7

4oz SALMON* 12 4oz FILET* 12

Entrées

BISCUITS & GOETTA GRAVY* 13
two biscuits, goetta gravy, sunny egg, Glier's goetta

BREAKFAST PLATE 13
two eggs, bacon, hash brown casserole, biscuit, butter, berry jam

PANCAKE TACOS 12
bacon strips, sausage, scrambled eggs, cheddar, spiced maple dipping sauce

TRIPLE BERRY STACK PANCAKES V 13
whipped vanilla mascarpone, candied pecans, berry jam, whipped cream, maple syrup

BRIE STUFFED FRENCH TOAST V 13
double cream brie, brioche, berry jam, Grand Marnier macerated berries, whipped cream, maple syrup

Kids 7 12 and under

BISCUIT, TWO SCRAMBLED EGGS, BACON, FRUIT OR

THREE PANCAKES, BACON, FRUIT

PARTIES OF 6 OR MORE MAY BE CHARGED A 20% GRATUITY FEE

**ITEMS COOKED TO ORDER MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.*

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

LOUVINO OTR | EST 2018

BRUNCH MENU

@LOUVINOCINCY @LOUVINOOTR 1142 MAIN ST

Sandwiches & Such

served with plain fries

sub fries with side of loaded tots, Brussels or house salad 4

ROASTED VEGGIE SANDWICH V 15
roasted mushrooms and peppers, broccolini, provolone, umami aioli, toasted sourdough

SPICY CHICKEN SANDWICH 21 add cheese 1
crispy cornflake buttermilk chicken, smoked bacon, romaine, tomato, Pop's pickles, poblano tomato aioli, brioche bun

CROISSANT BLT 16
fried green tomato, bacon, cheddar, over easy egg*, maple mustard

FRIED CHICKEN TACOS 16
crispy chicken, garlic mashed potatoes, pepper gravy, white cheddar, flour tortilla

STEAK SANDWICH 23 add egg 2
tenderloin, caramelized onion goat cheese spread, balsamic dressed greens, brioche bun

V VEGETARIAN GF GLUTEN-FREE

VEGGIE SCRAMBLE V GF 12
chef's whim of eggs, veggies and cheese

EGGS BENEDICT* 15
chef's weekend whim

CHICKEN & WAFFLE 23
malted cheddar and chive waffle, crispy cornflake buttermilk chicken, maple syrup, honey butter, smoked paprika

SHRIMP & GRITS 22 add egg 2
sautéed shrimp, tomato, Worcestershire, sausage, ricotta

AVOCADO TOAST* V 12
radish, cherry tomato, pickled shallot, everything bagel seasoning, sunny egg

SALMON PROTEIN BOWL* 18
red quinoa and farrow, grilled salmon, poached egg, basil vinaigrette, mozzarella, cherry tomato, mixed greens, balsamic

Sides 4

FRUIT | LOADED TOTS | HASH BROWN CASSEROLE,
LOADED HASH BROWN CASSEROLE +3 | GOETTA GRAVY,
BRUSSELS +2 | BISCUIT | BACON | GLIER'S GOETTA | TWO EGGS

WHAT IS GOETTA!?

Pronounced "get-uh," Goetta is a German breakfast sausage that blends the textures and flavors of pork, beef, whole grain steel-cut oats, fresh onions, and spices

BRUNCH BEVIES

Mimosas

GLASS | JUMBO | CARAFE

PROSECCO MIMOSA 6 | 11 | 34

prosecco, OJ

FLAVORED PROSECCO MIMOSA

8 | 15 | 38

cranberry

grapefruit

pineapple

blueberry acai

seasonal selection

UPGRADE YOUR
MIMOSA TO PREMIUM
add Tito's to any mimosa
+2 | 5 | 10



PROSECCO MIMOSA FLIGHT 15

choose 3 of your favorite flavors!

PINEAPPLE UPSIDE DOWN MIMOSA 9 | 18 | 35

vanilla vodka, pineapple, luxardo cherry,
demerara, prosecco

Wine Flights

All flights include three 2-oz or 3-oz pours

6oz | 9oz



JENNIFER LAWRENCE 15 | 21

May the bubbles be ever in your flavor

PETE ROSÉ. 13 | 18

These rosés are no gamble!

Explore some from all over the world.

LOSANTIVILLE 16 | 23

Original, classic & respected Chardonnays

ROEBLING BRIDGE. 18 | 26

Iconic, recognizable Sauvignon Blancs

Our flight wines rotate seasonally.
Scan the QR code to see our full drink
menu with current wines and pricing.

LET'S GET SOCIAL. TAG US!
#LOUVINO #LOUVINOOTR
#LOUVINOCINCY



Cocktails

BLOODY MARY 12

vodka, filthy bloody mary mix,
fresh cracked pepper,
lime, green olive, tajin rimCHOOSE
YOUR SPIRIT

Tito's

Ketel One +2

Grey Goose +3

house tequila

house mezcal

house bourbon

CUSTOMIZE
YOUR GARNISH

add 1 strip of bacon +1

add pickle spear +1

add cheese +2

add 2 bleu cheese olives +2



APEROL SPRITZ 12

aperol, prosecco, soda water

ELDERFLOWER SPRITZ 12

St. Germain, prosecco, lemon, soda water

KENTUCKY COFFEE 10

cream liqueur, bourbon, coffee, cinnamon,
whipped cream

LOUVINO SANGRIA glass 12 | carafe 48

choose red or white wine sangria

NEAR-ESPRESSO MARTINI 15

Uncle Nearest 1856, espresso, Kahlua, Bailey's,
simple, cinnamon, dark chocolate

SMOKED MAPLE OLD FASHIONED 16

smoked maple bourbon, demerara, bitters

SPARKLING PALOMA 11

silver tequila, grapefruit, lime, prosecco

WE HAVE TWO PRIVATE EVENT
SPACES HERE AT LOUVINO OTR!

The Cellar, located downstairs, is a cozy and rustic space
that can seat up to 40 guests comfortably.

The Champagne Room, located on the 1st floor, is intimate and
can seat up to 14 people with optional window coverings for
full privacy.

Scan QR for all info. Email: otrevnts@louvino.com