

# BAR LOUIS

## AT THE HOTEL FAUCHÈRE

### SNACKS

- Mixed Nuts 5
- Olives 6
- Malanga Chip Basket 8
- French Fry Basket 8
  - add Truffle Parmesan 2
- House-made French Onion Dip, with Miss Vickie's sea salt chips 7
- Smoked Trout Dip, Samaki smoked trout, julienned apple 12

### SOUP/SALADS

- Vichyssoise, chilled creamy potato-leek soup 9
- Wedge Salad, iceberg, charred grape tomatoes, bacon lardons, roquefort, blue cheese dressing 15
- Farm Greens Salad, pickled tomatoes, cucumbers, red onion, fruit, goat cheese, vinaigrette 9.5
- Caprese Salad, tomato, mozzarella, olive oil, balsamic glaze, basil 13

### SMALL PLATES & PLATTERS

- Charcuterie & Cheese Platter, speck, genoa salami, garlic sausage, goat gouda, garlic & chive glouster, whole grain mustard, cornichons, fruit preserves, marcona almonds 24
- Mezze Platter, hummus, roasted eggplant & tomato, stuffed grape leaves, roasted red peppers 15
- Samaki Smoked Salmon Platter, double-cured, vodka-dill & pastrami-smoked salmon, capers, red onion, horseradish cream 21
- "Relish" Plate, house-pickled vegetables 10.5
- Shrimp Cocktail, cocktail sauce, lemon 14
- Sushi Pizza, ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust 20

### ENTREES

- Swordfish Steak, grilled artichokes, fregola salad with roasted red pepper, red onion, carrot, kalamata olive, pistachio 34
- Roasted Half Chicken, pee wee potatoes, local vegetable, chicken jus 24
- Seafood Newberg Mac 'n' Cheese, shrimp, scallops, crawfish, cheddar, parmesan, swiss, cavatappi 24
- Beyond Burger, lettuce, tomato, onion, pickle, french fries 15
  - add Cheese: american or roquefort 2
- Stuffed Louis Burger, stuffed w/roasted garlic, american & cheddar cheeses; lettuce, tomato, onion, pickle, french fries 16
  - add Bacon 2
- Marinated Skirt Steak, grilled 10oz sliced skirt steak, garlic-n'duja mushrooms, truffled perrochet potatoes 35

### SWEETS

- Bread Pudding, chocolate chips, raisins & dried cranberries, vanilla caramel sauce 9
- Sweet Potato Pie, brûléed marshmallow, graham cracker crust 8
- Ice Cream 6
  - add a Cookie 2
- Cookies (3) 6

## GLASS WINE

- Pinot Grigio, Bacaro, Italy 2018 9  
Sauvignon Blanc, Rata Estate, Marlborough, New Zealand 2018 10  
Chardonnay, True Myth, Niven Family, Edna Valley, California 2014 12  
Grüner Veltliner, Brunn, Niederösterreich, Austria 2019 12  
  
Rosé, Domaine de la Patience, Vin du Pays, France, 2018 12  
  
Pinot Noir, Mark West, California 2018 10  
Cabernet Sauvignon, McPherson, Victoria, Australia 2018 12  
Tempranillo, Companon Arrieta, Herrigoia Rioja, Spain 2018 11

## FEATURED COCKTAILS

- Tina Modotti | tequila, aperol, grapefruit, lime 10  
Salty Dog | vodka, grapefruit, salted rim 10  
Hibiscus G&T | gin, tonic, hibiscus tea syrup 10  
Solstice Margarita | jalapeno tequila, triple sec, passionfruit, lime 11



## BEER

- Hofbrau Dunkel / Dunkel Gold | Lager – Munich Dunkel, 5.5%, Hofbrauhaus 7  
Amstel Light | Lager – American Light, 3.5%, Amstel Bier 6  
Stella Artois | Lager – Euro Pale, 5%, Stella Artois 7  
Victoria | Lager – Mexican, 4%, Grupo Modelo 6  
Corona Extra | Lager – Mexican, 4.5%, Grupo Modelo 6  
Rolling Rock Extra Pale | Lager – American, 4.4%, Latrobe Brewing Co. 5  
Heineken | Lager – Euro pale, 5%, Heineken 6  
Coors Light | Lager – American Light, 4.2%, Coors Brewing Company 5  
Coors Banquet | Lager – American, 5%, Coors Brewing Company 6  
Pabst Blue Ribbon | Lager – American, 4.6%, Pabst Brewing Company 4  
Blue Moon | Belgian-style Witbier – American, 5.4%, Blue Moon Brewing Co. 6  
Allagash White | Belgian-style Witbier – American, 5.2%, Allagash Brewing Co. 8  
Hofbräu Hefe Weizen | German Hefeweizen – Munich, 5.1%, Hofbräuhaus 7  
I Love Lamp Pineapple Hefe Weizen | Hefeweizen – Pennsylvania, 5.5%, Evil Genius 7  
Turbodog | Brown Ale – English, 5.6%, Abita Brewing Company 6  
Samuel Smith Nut Brown Ale | Brown Ale – English, 5%, Samuel Smith 8  
Guinness | Stout – Irish Dry, 4.2%, Guinness 6  
Edmund Fitzgerald | Porter – American, 6%, Great Lakes Brewing Company 7  
A Little Sumpin' Sumpin' Ale | Wheat – American Pale, 7.5%, Lagunitas Brewing Company 6  
Hennepin Farmhouse Saison | Farmhouse Ale – Saison, 7.7%, Brewery Ommegang 9  
Dark Trail | American Wild Ale, 6%, Half Acre Brewery, 750ml 20  
Sam Smith Cider | Cider – English, 5%, Samuel Smith 8  
Angry Orchard Crisp Apple | Cider – Sweet, 5%, Angry Orchard Cider Company 6  
Bass Pale Ale | Pale Ale – English, 5%, Bass Brewers 6  
Moon Shed | Sour – American, 5.5%, Plan Bee Farm Brewery, 750ml 26  
60 Minute IPA | IPA – American, 6%, Dogfish Head Craft Brewery 7  
Philthy | IPA – New England, 6.5%, Yards Brewing Co. 7  
Let's Fly Away | IPA – New England, 6.3%, Connecticut Valley Brewing Company 8  
Weird and Gilly | IPA – New England, 6.6%, Single Cut Beersmiths 8.5  
Mango Hard Seltzer | Hard Seltzer – Chicago, 5%, White Claw 6  
Clausthaler Original / Premium | Non-Alcoholic Beer, 0.49%, Radeberger Gruppe 5

