

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 old bay chips 7
- Smoked Trout Dip, Samaki smoked trout, julienned apple, mini toasts 12

APPETIZERS

- Soup, daily variety 9
- Autumn Brussels Sprouts Salad, garlic bacon, pears, spiced pecans, pomegranate, pumpkin dressing 14
- 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
- Pistachio Pesto Shrimp, toasted sourdough bread 16
- Deviled Eggs (6), mayonnaise, horseradish, dijon, beet 7.5
 - add Black Truffle Slices 5
- Sushi Pizza, ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust 20

PLATTERS

- Charcuterie & Cheese Platter, cured meats, cheeses, whole grain mustard, cornichons, fruit preserves, marcona almonds, toasted sourdough 24
- Mezze Platter, hummus, roasted eggplant & tomato, stuffed grape leaves, roasted red peppers, pita 16
- "Relish" Plate, house-pickled vegetables 10.5
- Samaki Smoked Salmon Platter, double-cured, vodka-dill & pastrami-smoked salmon, capers, red onion, horseradish cream, mini toasts 22

ENTREES

- Seared Duck Breast, apple-cranberry gastrique, buckwheat pilaf, local vegetable 34
- Arctic Char, orange-elderberry sauce, candied parsnip, local vegetable, parsnip puree 28
- Roasted Half Chicken, pee wee potatoes, local vegetable, chicken jus 24
- Seafood Newberg Mac 'n' Cheese, shrimp, scallop, crawfish, cheddar, parmesan, swiss, cavatappi 25
- Pumpkin-Ricotta Tagliatelle, house-made egg pasta, roasted pumpkin, ricotta, sage 22
- Marinated Skirt Steak, grilled 10oz sliced skirt steak, garlic-n'duja mushrooms, truffled perrochet potatoes 35
- Beyond Burger, lettuce, tomato, onion, pickle, french fries 15
 - add Cheese: american, cheddar or roquefort 2
- Louis Burger, lettuce, tomato, onion, pickle, french fries 14
 - add Cheese: american, cheddar or roquefort 2; add Bacon 2; add Truffle Parmesan Fries 2
- New Orleans Burger, tasso ham, cheddar, olive aioli, lettuce, tomato, onion, pickles, everything bun, french fries 19

GLASS WINE

- Pinot Grigio, Canaletto, Casa Girelli, 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
- Riesling, Jakob Schneider, Trocken, Melaphyr, Hane, Germany 2018 11
- Rosé, Castillo de Jumilla, Bodegas Bleda, Spain, 2019 11
- Pinot Noir, Bacchus, California 2018 10
- Cabernet Sauvignon, McPherson, Victoria, Australia 2018 12
- Tempranillo, Companon Arrieta, Herrigoia Rioja, Spain 2018 11
- Malbec, Huarpe, Taymente, Mendoza, Argentina 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
- Gold Rush | bourbon, domaine de canton, lemon, honey syrup 12
- Dark & Stormy | dark rum, ginger beer, 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
- 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
- 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
- Hennepin Farmhouse Saison | Farmhouse Ale – Saison, 7.7%, Brewery Ommegang 9
- Bloody Butcher | Farmhouse Ale – Saison, 5.2%, Fonta Flora Brewery, Large Format 20
- Dark Trail | American Wild Ale, 6%, Half Acre Brewery, 750ml 20
- 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
- Let's Fly Away | IPA – New England, 6.3%, Connecticut Valley Brewing Company 8
- Clausthaler Original / Premium | Non-Alcoholic Beer, 0.49%, Radeberger Gruppe 5



We proudly support our local farms and businesses. Thank you to: Prime Time Meats, Liberty Hill Farm, Samaki Smoked Fish, Nodine's Smokehouse, Jersey Girl Cheese, Anthony & Sons Bakery

Consuming raw or undercooked meat, poultry, fish or eggs may cause food borne illness