



LOOSIE'S
KITCHEN

Est. by Loosie Rouge

PLATES

BLACK BASS CRUDO 12
*served with supremed grapefruit,
orange and pistachio*

SCALLOP CRUDO 13
with dill verde, kumquat & chili flakes

OYSTERS BLOOMBERG 12
*four glorious bluepoints broiled with herbsaint
butter, parmesan & fat pauls breadcrumbs*

WATERCRESS & BURRATA SALAD 12
*golden beets, watermelon, pecans
with a chive vinaigrette*

SENSATIONAL SALAD 10
*romaine heart loaded with fried chicken skin,
capers, raisins shallots with parmesan
& blue cheese dressing*

BLUE CORN & SESAME SHRIMP 9
fried up golden with dilly remoulade

PASTRAMI CARPACCIO ON TOAST 9
*served on brioche with celeriac remoulade
and sprinkled with micro-greens*

SEARED OCTOPUS 14
*with charred romano beans, grilled okra
and fresno chili relish*

FRIED CHICKEN THIGHS 11
*with homemade cornbread &
Loosie's very own hot sauce*

BLACKENED CATFISH 15
*served with corn macque choux,
herb oil & lots of love*

SHRIMP PO' BOY 13
*crispy blue corn shrimp with tomato jam
dilly remoulade, lettuce & pickles tucked
in classic NOLA po'boy bread*

SIDES

LOOSIE'S SLAW 5
POTATO SALAD 5

ROASTED CARROTS 5
COLLARD GREENS 5
with bacon!

SWEETS

DARK CHOCOLATE CUP 7
*rich pudding, cornflakes & crispies
with whipped crème fraiche*

BLUEBERRY GALORE 7
*in a buttery golden cake surrounded
by a luscious pool of citrus
crème-anglaise*

Our dishes may contain wheat, nut, egg, dairy, soy, or fish allergens.



R E D

LA CUVÉE
BISTROT DE PUY ARNAUD, BORDEAUX 62
2012

MALBEC, CHÂTEAU DE HAUTERIVE,
CUVÉE CHEMIN DE COMPOSTELLE 14/60
2010

SANGIOVESE,
QUERCIAVALLE, VIGNA DELLA CAPANNA 11/44
2011

MONTEMERCURIO
TEDICCILOLO, TOSCANA 48
2010

CABERNET FRANC,
SEBASTIEN DAVID HURLUBERLU 52
2011

R O S E

LE ROSE DE GRANGENEUVE
RHONE VALLEY 9/38
2014

W H I T E

SAUVIGNON BLANC BLEND,
LES DEUX TERROIRS 12/48
2013

POLLERHOF, GRUNER VELTLINER 12/48
2013

CHENIN BLANC
REGNIER-DAVID SAUMUR BLANC
"LA GUICHARDIERE" 52
2010

CLAIRETTE & GRENACHE BLANC BLEND
ANNE PICHON TROTINETTE VENTOUX BLANC 44
2012

C H A M P A G N E & S P A R K L I N G

PERRIER JOUET GRAND BRUT 100

HENRIOT BRUT SOUVERAIN 125

MUSCAT, AVINYO VI D'AGULLA 13/55
2014

SAN FELETTA PROSECCO BRUT 12/45

C O C K T A I L S

AGED VIEUX CARRÉ 13
*pierre ferrand 1840 cognac, rittenhouse
rye, sweet vermouth and benedictine
carefully aged finished with angostrura
and peychaud's bitters*

HURRY-CANE !! 12
*banana infused plantation original dark
rum from trinidad, our spiced passion
fruit, clarified lemon juice, and organic
coconut water*

B E E R

NARRAGANSETT 5
ORIGINAL SIN APPLE CIDER 7
ABITA LAGER LIGHT 7

B O T T L E D S O F T D R I N K S

SAN PELLEGRINO (1L) 7
AGUA PANNA (1L) 7
PERRIER 5
SCHWEPES 5
MEXICAN COCA COLA 5
DIET COKE 5
CANADA DRY 5
BELVOIR ORGANIC GINGER BEER 6

