



We have embraced timeless classics, infusing them with a touch of sophistication and excellence. Here you'll find a curated selection of cocktails that pay homage to the classics, while offering an exciting twist – a harmonious blend of simplicity and refinement.

Louis



COCKTAIL SPECIALS



PENICILLIN

*Angels Envy, Kaveri Ginger,
Roots Kanela, Honey, Lemon.*



IRISH COFFEE

*Angels Envy, Port, Kahlua,
Coffee, Vanilla, Cream.*



NEW YORK SOUR

*Angels Envy, Vanilla, Bonacosta
Valpolicella Classico, Masi.*





Classic Italian-American dining

APÉRITIFS

Indulge in our enticing array of apéritif cocktails, meticulously crafted to awaken your palate and set the perfect tone for a delightful dining experience.



GARIBALDI

*Crystal Head Vodka, Amaro Santoni,
fresh orange and lemon*



BLOODY MARIA

*Ocho Tequila, 'Nduja, basil
and spiced tomato*

**Everleaf Forest*



SOUTHSIDE RICKEY

*Hepple Gin, Muyu Vetiver,
iced mint and peach*

**Everleaf Marine*



DIRTY MARTINI

*Grey Goose Vodka, sun-dried tomatoes,
dry vermouth and pickles*

**Non-Alcoholic*

Welcome to Louis. Check your coat, take a booth,
sip a glass, savour the food. We'll set the stage!

Louis

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DINNER

Enhance your dining experience with our exquisite dinner cocktails, expertly crafted to complement your meal with every sip.



PALOMA

*Patrón Silver, ginger, lime and
London Essence Grapefruit Soda*



MANHATTAN

*Eagle Rare Bourbon, Red Vermouth,
balsamic glaze and parmigiano*



PEGU SPRITZ

*Bacardi Carta Blanca, Bacardi Ocho, Aperol,
Merlet peach and Sicillian lemonade*



7 & 7

*Maker's Mark Bourbon, lemon cordial,
lemon juice and London Essence Soda*

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DIGESTIFS

Savor our handcrafted array of digestif cocktails, designed to elegantly cap off your dining journey with a delightful fusion of Italian heritage and American flair.



GRASSHOPPER

Beluga Noble Vodka, mozzarella, Crème de Menthe and clarified cream



PB&J OLD FASHIONED

Angel's Envy, roasted peanuts, brown sugar and strawberry pâte de fruits

**Three Spirit Nightcap*



SAZERAC

Sazerac Rye, Sazerac de Forge, toasted pine nuts and absinthe

**Lyre's Single Malt*



CLOVER CLUB

Hepple Gin, ricotta, Muyu Jasmine liqueur and fresh lemon juice

**Everleaf Mountain*

**Non-Alcoholic*



Classic Italian-American dining

LIMONCELLO

Louis' homemade Limoncello with Tito's Vodka

Limoncello - the traditional Italian liqueur using spirit, lemon zest and sugar.

Originating in Sicily over one hundred years ago, it has since captured the imaginations of home distillers and large producers alike. Here at Louis we have taken those traditions, brought in a touch of flair and experimented with new ingredients creating a selection of limoncellos for you to enjoy.

LIMONCELLO CLASSICO

COCONUT

BERGAMOT

RASPBERRY

BLOOD ORANGE



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Never complicated

BOTTLE SERVICE

Elevate your dining experience with Louis' Big Bottle Service. Perfect for celebrating, choose from our selection of premium wines, champagnes and spirits served in true Louis style. Share the moment, savour the taste and make your night truly unforgettable.

BELVEDERE VODKA

BELVEDERE VODKA 1.75 LITRE, LUMINOUS

BELVEDERE VODKA 3 LITRE, LUMINOUS

BELVEDERE VODKA 6 LITRE, LUMINOUS

BELVEDERE X

BELUGA NOBLE

BELUGA GOLD LINE

DON JULIO 1942

DON JULIO 1942 1.75 LITRE

CLASE AZUL ANEJO

CLASE AZUL GOLD

CLASE AZUL PLATA

CLASE AZUL REPOSADO

CLASE AZUL ULTRA

CLASE AZUL REPOSADO 1.75 LITRE

BRUGAL 1888



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A true original, hiding in plain sight

C H A M P A G N E

LAURENT-PERRIER, BRUT

LAURENT-PERRIER, BRUT MAGNUM

LAURENT-PERRIER, BRUT ROSE

LAURENT-PERRIER, BRUT ROSE MAGNUM

LAURENT-PERRIER, BLANC DE BLANCS

LAURENT-PERRIER, HERITAGE

LAURENT-PERRIER, BRUT VINTAGE 2015

LAURENT-PERRIER, GRAND SIECLE

EPC CHAMPAGNE, BRUT

EPC CHAMPAGNE, BRUT ROSE

EPC CHAMPAGNE, BLANC DE BLANCS

DOM PERIGNON, BRUT VINTAGE 2013

DOM PERIGNON, BRUT VINTAGE 2013 MAGNUM

DOM PERIGNON, BRUT VINTAGE ROSE 2009

DOM PERIGNON, BRUT VINTAGE ROSE MAGNUM

DOM PERIGNON, BRUT VINTAGE, LUMINOUS EDITION

LOUIS ROEDERER, CRISTAL BRUT 2015

LOUIS ROEDERER, CRISTAL BRUT 2015 MAGNUM

LOUIS ROEDERER, CRISTAL BRUT ROSÉ

KRUG, GRANDE CUVÉE BRUT

KRUG, BRUT ROSE

KRUG, BRUT ROSE MAGNUM

KRUG, BRUT 2011

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GRANDÉ WINE

SPARKLING

FRANCIACORTA CUVÉE PRESTIGE, CA' DEL BOSCO MAGNUM
JACQUESSON CUVÉE 746 JEROBOAM

WHITE

GAVI DI GAVI LA MEIRANA, BROGLIA MAGNUM
SAUVIGNON BLANC, VETTE, TENUTA SAN LEONARDO MAGNUM
FURMINT 'PETRÁCS', OREMUS MAGNUM
CERVARO DELLA SALA, ANTINORI JEROBOAM

ROSÉ

CALAFURIA NEGROAMARO ROSATO, TORMARESCA MAGNUM
SYMPHONIE, CHÂTEAU SAINTE MARGUERITE MAGNUM
FANTASTIQUE, CHÂTEAU SAINTE MARGUERITE MAGNUM

RED

PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI MAGNUM
MONTAGNE-SAINT-EMILION, CHÂTEAU MONTAIGUILLON MAGNUM
IL BRUCIATO, GUADO AL TASSO MAGNUM
CHÂTEAU CANTEMERLE, HAUT-MÉDOC MAGNUM
GEYSERVILLE, RIDGE VINEYARDS MAGNUM
SAN LEONARDO, TENUTA SAN LEONARDO MAGNUM
AMARONE 'CAMPOLONGO DI TORBE', MASI MAGNUM
TIGNANELLO, ANTINORI MAGNUM
VALBUENA 5°, VEGA SICILIA JEROBOAM
MONTE BELLO, RIDGE VINEYARDS JEROBOAM

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Cosa nostra

TEQUILA

PATRON SILVER

PATRON REPOSADO

PATRON ANEJO

PATRON EL CIELO

PATRON GRAN PATRON PLATINUM

FORTALEZA BLANCO

OCHO BLANCO

OCHO REPOSADO

DON JULIO 1942

CLASE AZUL ANEJO

CLASE AZUL GOLD

CLASE AZUL PLATA

CLASE AZUL REPOSADO

CLASE AZUL ULTRA

SCOTCH

BRUICHLADDICH CLASSIC

ROSEBANK 31

LAGAVULIN 16

JOHNNIE WALKER BLUE LABEL

HIGHLAND PARK 12

HIGHLAND PARK 15

HIGHLAND PARK 18

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B O U R B O N

BLANTON'S ORIGINAL
STAGG JR
GEORGE T STAGG
WL WELLER 12
PAPPY VAN WINKLE 12
EAGLE RARE
EAGLE RARE 17
WILLET POT STILL
MAKER'S MARK
MICHTER'S BOURBON
MAKER'S MARK 46
BUFFALO TRACE
THOMAS H HANDY
EH TAYLOR SINGLE BARREL

W H I S K E Y

ANGEL'S ENVY
MICHTER'S RYE
SAZERAC RYE
WESTWARD WHISKEY
OLD POTRERO RYE
WHISTLE PIG 10
WHISTLE PIG 12
WHISTLE PIG BOSS HOG
BALCONES BABY BLUE
HORSE WITH NO NAME

Welcome to Louis. Check your coat, take a booth,
sip a glass, savour the food. We'll set the stage!



Welcome to the Family

MACALLAN

The Macallan was one of the first distillers in Scotland to be legally licensed. Since then we have built a reputation as one of the world's leading single malt whiskies. The creation of The Macallan draws on the vital contributing influences of Spain, North America and Scotland - and of their respective natural raw materials, combined with traditional methods and craftsmanship.

THE MACALLAN DOUBLE CASK COLLECTION

Worthy of their name, our Exceptional Oak Casks are the single greatest contributor to the outstanding quality and distinctive aromas, flavours and natural colours of The Macallan. The Macallan Double Cask collection has a prominent, unmistakable sweetness which is attributed to the higher proportion of American sherry seasoned oak casks used for maturation.

DOUBLE CASK 12

DOUBLE CASK 15

DOUBLE CASK 18

THE MACALLAN SHERRY OAK COLLECTION

We respect tradition and mature our whisky in oak casks seasoned with sherry wine hand-picked from Jerez, Spain. The Macallan Sherry Oak Collection features a series of single malt whiskies which are matured in predominantly European sherry seasoned oak casks, for richness and complexity.

SHERRY OAK 12

SHERRY OAK 18

SHERRY OAK 25

SHERRY OAK 30

THE
MACALLAN

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Louis

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LOUIS XIII

Arguably the most prestigious spirit in the world, Louis XIII Cognac is produced with heritage and expertise passed from generation to generation, with each bottle utterly unique.

10ML

20ML

30ML

40ML

50ML

RUM

ABELHA CACHACA

BACARDI CARIBBEAN SPICED

BACARDI CARTA BLANCA

BACARDI COCONUT

BACARDI OCHO

BRUGAL 1888

DISCARDED BANANA

MOUNT GAY BLACK BARREL

BRUGAL COLECCION VISONARIA

WRAY & NEPHEW

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VODKA

GREY GOOSE
GREY GOOSE CITRON
CRYSTAL HEAD
CRYSTAL HEAD ONYX
CRYSTAL HEAD AURORA
BELUGA NOBLE
BELUGA GOLD LINE
BELVEDERE
BELVEDERE X

GIN

BOMBAY PREMIER CRU
BOMBAY SAPPHIRE
AVIATION GIN
BROOKLYN GIN
JUNIPERO GIN
ST GEORGE TERROIR
MANCHESTER GIN
MANCHESTER RASPBERRY GIN
MONKEY 47
SEVENTY ONE GIN
HEPPLER GIN

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Welcome to the family

BRANDY

REMY MARTIN VSOP

REMY MARTIN XO

REMY MARTIN TERCET

30&40 CALVADOS

SAZERAC DE FORGE

LIQUEURS & AMAROS

AMARO AVERNA

AMARO MONTENEGRO

AMARETTO

BAILEYS

BRANCA MENTA

FERNET BRANCA

APEROL

CAMPARI

CYNAR

ST. GERMAIN

ITALICUS

CARTRON COFFEE LIQUEUR

LUXARDO SAMBUCA WHITE

GRAPPA POLI MIELE

GRAPPA ANTINORI TIGNANELLO

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B E E R

PERONI GRAN RISERVA

BROOKLYN LAGER

BROOKLYN PILSNER

SIERRA NEVADA IPA

BROOKLYN 0%

S O F T S

ACQUA PANNA STILL

SAN PELLEGRINO SPARKLING

COCA COLA

DIET COKE

FEVER TREE SICILIAN LEMONADE

L O N D O N E S S E N C E

M I X E R S

S O D A

L E M O N A D E

T O N I C

G I N G E R A L E

G I N G E R B E E R

P I N K G R A P E F R U I T S O D A

P E A C H & J A S M I N E S O D A

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