

Christmas
AT
Louis

COCKTAIL SPECIALS



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ALL 15



FESTIVE CLOVER CLUB

*Tanqueray 10, Cocchi Americano,
gingerbread, raspberry, lemon*



MULLED WINE NEGRONI

Spiced Tanqueray, Campari, Cocchi Torino





Classic Italian-American dining

APÉRITIFS

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



GARIBALDI

*Ciroc, Amaro Santoni,
fresh orange and lemon*



BLOODY MARIA

*Casamigos Blanco, 'Nduja, basil
and spiced tomato*

**Everleaf Forest*



SOUTHSIDE RICKEY

*Tanqueray 10, Muyu Vetiver,
iced mint and peach*

**Everleaf Marine*



DIRTY MARTINI

*Ketel One, sun-dried tomatoes
and dry Vermouth*



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DINNER

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



PALOMA

*Casamigos Blanco, ginger, lime and
London Essence Grapefruit Soda*



MANHATTAN

*Bulleit Bourbon, Cocchi Torino,
balsamic glaze and parmigiano*



PEGU SPRITZ

*Ron Santiago de Cuba Carta Blanca, Ron Santiago de Cuba 8yr,
Aperol, Briottet Peach and Sicilian lemonade*



7 & 7

*Bulleit Bourbon, lemon cordial,
lemon juice and London Essence Soda*

If you have a food allergy or intolerance, please speak to a member of our team.
A discretionary service charge of 10% will be added to your bill.



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DIGESTIFS

Savour 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

*Singleton, roasted peanuts, brown sugar and
strawberry pâte de fruits*

**Three Spirit Nightcap*



SAZERAC

*Singleton, Rémy Martin,
toasted pine nuts and absinthe*

**Lyre's Single Malt*



CLOVER CLUB

*The Botanist Gin, ricotta, Muyu Jasmine liqueur
and fresh lemon juice*

**Everleaf Mountain*



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



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



A true original, hiding in plain sight

BOTTLE SERVES

Elevate your dining experience with Louis' 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 10

BELUGA NOBLE

BELUGA GOLD LINE

PATRÓN SILVER

PATRÓN EL ALTO

GREY GOOSE ALTIUS

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



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Never complicated

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

TELMONT, CHAMPAGNE, RÉSERVE DE LA TERRE

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

CASAMIGOS BLANCO

CASAMIGOS REPOSADO

CASAMIGOS ANEJO

CASAMIGOS MEZCAL

SAN COSME MEZCAL

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO ANEJO

PATRÓN GRAN PATRÓN PLATINUM

FORTALEZA BLANCO

DON JULIO 1942

CLASE AZUL ANEJO

CLASE AZUL GOLD

CLASE AZUL PLATA

CLASE AZUL REPOSADO

CLASE AZUL ULTRA

SCOTCH

SINGLETON

BRUICHLADDICH CLASSIC

BRUICHLADDICH 18YR

ROSEBANK 31

LAGAVULIN 16

JOHNNIE WALKER BLACK LABEL

JOHNNIE WALKER GOLD LABEL

JOHNNIE WALKER BLUE LABEL

HIGHLAND PARK 12

HIGHLAND PARK 15

HIGHLAND PARK 18



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B O U R B O N

B U L L E I T

B L A N T O N ' S O R I G I N A L

S T A G G J R

G E O R G E T S T A G G

W L W E L L E R 1 2

E A G L E R A R E

E A G L E R A R E 1 7

W I L L E T P O T S T I L L

M A K E R ' S M A R K

M I C H T E R ' S B O U R B O N

M A K E R ' S M A R K 4 6

B U F F A L O T R A C E

T H O M A S H H A N D Y

E H T A Y L O R S I N G L E B A R R E L

P A P P Y V A N W I N K L E 1 2

W H I S K E Y

A N G E L ' S E N V Y

M I C H T E R ' S R Y E

S A Z E R A C R Y E

W E S T W A R D W H I S K E Y

O L D P O T R E R O R Y E

W H I S T L E P I G 1 0

W H I S T L E P I G 1 2

W H I S T L E P I G B O S S H O G

B A L C O N E S B A B Y B L U E

H O R S E W I T H N O N A M E

At Louis we serve 50ml as our standard pouring measure for spirits.
25ml measures are also available upon request.



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

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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

BRUGAL 1888

DISCARDED BANANA

MOUNT GAY BLACK BARREL

BRUGAL COLECCION VISONARIA

WRAY & NEPHEW

RON ZACAPA 23

RON ZACAPA XO

RON SANTIAGO DE CUBA CARTA BLANCA

RON SANTIAGO DE CUBA 8YR

RON SANTIAGO DE CUBA 11YR

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Classic Italian-American dining

VODKA

KETEL ONE

KETEL ONE CITRON

CIROC

CRYSTAL HEAD

GREY GOOSE

BELUGA NOBLE

BELUGA GOLD LINE

BELVEDERE

BELVEDERE 10

GIN

TANQUERAY

TANQUERAY 10

THE BOTANIST GIN

THE BOTANIST RESTED

FOREST GIN

FOREST GIN EARL GREY

AVIATION GIN

BROOKLYN GIN

MANCHESTER GIN

MANCHESTER RASPBERRY GIN

MONKEY 47

SEVENTY ONE GIN

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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

KAHLUA

LUXARDO SAMBUCA WHITE

GRAPPA POLI MIELE

GRAPPA ANTINORI TIGNANELLO



Welcome to the family

BEER

PERONI RED

PERONI GRAN RISERVA

BROOKLYN LAGER

SIERRA NEVADA IPA

LUCKY SAINT 0.5%

SOFTS

ACQUA PANNA STILL

SAN PELLEGRINO SPARKLING

COCA COLA

DIET COKE

LONDON ESSENCE

MIXERS

SODA

LEMONADE

TONIC

GINGER ALE

GINGER BEER

PINK GRAPEFRUIT SODA

PEACH & JASMINE SODA

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