

FORGOTTEN CLASSICS & LESSER-KNOWN TIPPLES

Throughout history, bars have played an integral part in society and culture. No matter the occasion, they have been a mystical and alluring place where stories are told and memories are created. At Louix Louis, we wish to share with you lesser known classics and vintage cocktails that will bind you to our bar forever. We ask you to take a chance, have new experiences, and let the spirits guide you.



CLASSIC COCKTAILS: LEGACY, MODERN & RIFFS



BAY STREET MANHATTAN · 50

COMPLEX, MELLOW, WOODY

Michter's US*1 Small Batch Bourbon, Barolo Chinato, 20 year Tawny Port, Pierre Ferrand Dry Curaçao, LL Aromatic Bitters, Sarsaparilla, Tonka Bean

Our take on the classic Manhattan has been crafted with the finest ingredients available. We've added Barolo Chinato for complex aromatics, Dry Curaçao for brightness, and a combination of sarsaparilla and tonka bean to accentuate the lush flavours of the Bourbon.



DOUBLE WINDSOR · 38

BOOZY, FRAGRANT, CLASSIC

Lavender infused Belvedere Vodka, Hendrick's Gin, Lillet Blanc, Lemon Oil

Inspired by the famed secret agent, we bring this fictional drink to life. A martini made with gin and vodka, shaken well. We find that the botanicals from the gin, along with the lavender and lemon oil ties the distinguished knot.



MIDNIGHT MILK PUNCH · 45 (Option of Hot / Cold)

LIGHT, REFRESHING, FLORAL

Michter's Rye, Amaro Montenegro, Yellow Chartreuse, Frangelico

It's created through a sort of alchemy: using milk to clarify the punch, leaving behind translucent liquid gold. This refreshing cocktail is enveloped with the St. Regis Toronto signature tisane - Midnight Blossom.



NEW YORK SOUR · 35

ACIDIC, FRUITY, NUTTY, DRY, SEMI-SWEET

Michter's US*1 Sour Mash Whiskey, Lemon, Cane Sugar, Red Wine, LL Bitters

Formerly known as the Continental Sour or the Southern Whiskey Sour, this cocktail dates back to the late 1800s. Though originally thought to be crafted by a bartender in Chicago, the cocktail's name was changed after it's popularity took root in the Big Apple.



IN CADENZA · 20

NUTTY, CITRUS, LIGHT

Amaro Montenegro, Amontillado Sherry, Luxardo Limoncello, Orange Bitters

This lower ABV cocktail can be the entryway to an easy-going night or a night in cadenza.

CLASSIC COCKTAILS: LEGACY, MODERN & RIFFS



LA FUMÉE · 45

SMOKY, WARM, VELVETY

Nikka Coffey Grain Whisky, Lagavulin 8 Year Old Islay Single Malt Scotch, Domaine De Canton Ginger Liqueur, Lemon

Our take on the classic Penicillin. A perfect storm of smokiness from an Islay Scotch and the warmth from the ginger liqueur. Brightened up with lemon and shaken with foam bitters to create a velvety enticing texture.



SPICED OLD FASHIONED · 25

WARM SPICE, CLASSIC, BOOZY, ROUND

Appleton Estate 8 Year Old Reserve, All Spice infused Woodford Reserve Bourbon, Cinnamon Syrup, Angostura Bitters

Inspired by the Old Fashioned, we form a base of warm spice Woodford Reserve Bourbon with a touch of Appleton Rum - enhancing the caramel notes. This cocktail is served with cinnamon smoke to warm you up this colder season. A true classic!



MOTS D'AMOUR · 35

FRUIT FORWARD, ELEGANT, ROSE

Rose Tea and Pink Peppercorn infused Glenfiddich 12yrs, Dolin Dry Vermouth, Soho Lychee Liqueur, St. Germain, Lemon, Prosecco

An intriguing balance of sweet, tart and slight spice of pink peppercorn. Paired with the smooth Glenfiddich 12yrs. This curated bouquet invokes the longing to burst into a love song.



TIRAMISU · 25

COFFEE, CREAMY, SWEET

Coffee infused Havana Club 7 Year Old Rum, Luxardo Amaretto Di Saschira, Grand Marnier Cordon Rouge, Kahlua, Chocolate Bitters

In its native Italian Language, tira-mi-sù means 'pick me up'. We think that the dessert is great - but as a drink, it's fantastico!



LEVER DU SOLEIL · 30

SPICY, BRIGHT, FUN

Hendrick's Flora Adora, D.O.M Benedictine, Passion Fruit Puree, Grand Marnier Cordon Rouge, Lemon

Inspired by the color of the last summer sunset. Watch it bloom as you sip away, steeping the chili floss. A touch of spice at your last few sips will urge you to get another one.

NON-ALCOHOLIC COCKTAILS



WINTER MOJITO · 15

HERBACEOUS, CITRUS, WARM SPICE

Tangerine Syrup, Mint, Lime, Cinamon, Club Soda

A bright Minty Mojito is perfect for the summer time, as the season transition we couldn't help but wanting to keep a bit of summer back with us so we created a Winter Mojito.



HEADLY GRANGE · 15

GREEN, FLORAL, SLIGHTLY BITTER

Cucumber, Rose, Pink Peppercorn, Coriander, Tonic Water

Named for the British Countryside estate turned recording studio where oh so many rock stars who now a days happen to prefer a cup of tea, put down some of the greatest tracks of all time.



LOUIX SPRITZ · 15

FRUITY, SEMI-SWEET, SPARKLING

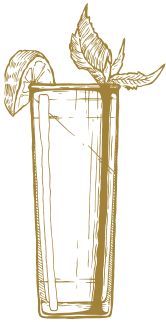
Lychee syrup, Passion Fruit Purée, Rose Water, Lemon, Non-Alcoholic Sparkling Wine

Created with a refreshing elegant palette. A drink featuring exotic tropical fruits married with light scented rose. Topped up with our house favorite sparkling to bring it all to live

THE BLOODY MARY

In 1934, famed barman Fernand Petiot perfected the recipe for a vodka-and-tomato juice cocktail, known as the Bloody Mary at The St. Regis New York's King Cole Bar. Originally christened the "Bloody Mary", the cocktail was renamed the "Red Snapper" so as not to offend the hotel's refined clientele.

After more than 80 years, the iconic Bloody Mary remains the signature cocktail of the St. Regis.



The Original Bloody Mary · 22

SPICY, SAVORY, ACIDIC, GARDEN SALAD, BRINE

Vodka, Tomato Juice, Celery Salt, Pepper, Worcestershire, Tabasco, Lemon

When Petiot originally created the drink, it was called the Bucket of Blood. In search of a more appealing name, Petiot renamed the drink the Red Snapper upon arrival at the St. Regis's bar. And as for the name Bloody Mary, there are conflicting reports. Most agree the name has ties to Queen Mary of England, known for her gruesome executions and most likely came about as the drink spread through Europe.



Rouge 140 · 22

THE ST. REGIS TORONTO

Spirit of York Vodka, Tomato, Clam Stock, Chinese Oyster Sauce, Calabrian Chili, Piri Piri Spice, Jamaican Jerk Spice, Tandoori Masala

Canada's unquestioned national cocktail is very much a Bloody Mary variation, the Bloody Caesar, or just plain Caesar if you prefer. We sought out to present a version this classic cocktails that spoke to the wide ranging populations of Toronto, which make our city the most diverse in the world

Harry's Texas Mary · 22

THE ST. REGIS HOUSTON

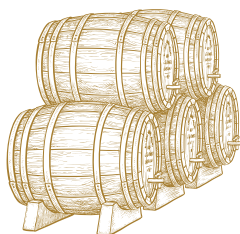
Vodka, Tequila, Bloody Mary Mixture, Jalapeno

Mary Terranean · 22

THE ST. REGIS ROME

Vodka, Bloody Mary Mixture, Hot Peppers, Basil Leaves, Oregano, Olive Oil

BEER





COLLECTIVE ARTS "RANSACK THE UNIVERSE" IPA • 14
HAMILTON, ONTARIO
473ML CAN

STEAM WHISTLE, PILSNER • 11
TORONTO, ON
341ML BOTTLE

GREAT LAKES BREWERY, "POMPOUS ASS" ENGLISH ALE • 12
ETOBICOKE, ON
473ML CAN

WILLIBALD FARMS EXPORT LAGER • 12
AYR, ON
473ML CAN

STELLA ARTOIS, LAGER • 12
LEUVEN, BELGIUM
330ML BOTTLE

GUINNESS, STOUT • 12
DUBLIN, IRELAND
330ML BOTTLE

LIBRA "UPSTREET" PALE ALE NON/ALC • 10
CHARLOTTETOWN, PEI
355ML CAN

DARK SPIRITS



LOUIS XIII



LOUIS XIII

Rémy de Martin

COGNAC GRANDE CHAMPAGNE

Think a Century Ahead

Each decanter is the life achievement of
generations of the cellar master

A blend of up to 1,200 eaux-de-vie
100% from cognac grande champagne

CONTEMPORARY BOTTLING

ANTIQUE BOTTLING

1/2 oz

\$250

\$500

1oz

\$400

\$800

2oz

\$700

\$1400