



TIMELESS CLASSICS & INNOVATIVE CREATIONS

Bars have long been a cornerstone of society and culture, serving as captivating spaces where stories unfold and memories are made.

At LOUIX LOUIS, we invite you to indulge in a blend of timeless classics and innovative new creations, each crafted with a fresh perspective.

We encourage you to embrace the unknown, explore new experiences, and let the spirits lead the way, creating a bond that will last with our bar forever.



Your Journey Begins Here.

Inspired by the rich diversity of cultures from around the world, our cocktails are crafted to take you on a global journey.

We blend bold flavors from every corner of the world, creating unique and daring drinks that push the boundaries of taste. Each cocktail is a fusion of the unexpected—crafted to surprise, delight, and ignite your curiosity.

With every sip, you are invited to explore new experiences and flavors, all in one glass. Join us on a journey where the world's most exciting influences meet in the heart of Toronto.

The World Is at Your Glass—Dare to Explore.



Revolutionary, Crafted & Elevated.



ASTOR'S HERITAGE | 32

RICH, BLOSSOM, SMOOTH

Midnight Blossom Tea Infused Courvoisier Cognac, Aperol, Luxardo

Astor's Heritage pays homage to Caroline Astor's signature Midnight Blossom Tea, a symbol of elegance and refinement. This cocktail channels the essence of her sophisticated soirées, blending rich, layered flavors with a smooth, indulgent finish. Like the tea that captivated New York's elite, this drink offers a delicate floral aroma, with a refreshing twist that evokes the timeless allure of Astor's legacy.



SECRET OF AKITA | 29

EXOTIC, FRUITY, SMOOTH

Pandan Infused Vodka, Sake, Mango, Passion Fruit, Cranberry, Vanilla

An intriguing fusion that takes your taste buds on an unforgettable adventure. This cocktail balances bold, exotic flavors with a silky-smooth finish, offering a refreshing burst of tropical sweetness. Each sip is an invitation to explore new, unexpected layers, leaving you craving more with every tantalizing twist.



HAVANA-PARIS | 31

BOLD, FRUITY, SWEET

Mount Gay Rum, Lemon, Vanilla, Crème de Cerise, Cola, Mint

An elegant twist on the classic, where warm spices seamlessly intertwine with the bright zest of citrus and the richness of fruit. Finished with a crisp touch of mint and the effervescence of cola, this refined cocktail offers a sophisticated harmony of flavors, crafted for those who appreciate both tradition and innovation.

Revolutionary, Crafted & Elevated.



ANGEL'S TOUCH | 28

HERBACIOUS, REFRESHING, ELEGANT

Empress Gin, Elderflower, Green Tea Syrup, Cucumber, Hibiscus, Lime

A captivating blend of nature's finest botanicals, this drink offers a refreshing and herbaceous experience with every sip. Subtle floral notes of elderflower meld beautifully with the crisp essence of cucumber, while hints of tangy lime and vibrant hibiscus create a delicate balance of flavors.



WEST MEETS EAST | 35

UMAMI, COMPLEX, CITRUSY

Torched Shishito Peppers Infused Teremana Tequila, Yuzu Sake, Shiso, Togarashi, Lime

It offers an intriguing blend of smoky, citrusy, and umami flavors, delivering an exciting and dynamic experience. A tantalizing balance of heat and zest takes center stage, with each sip providing a punch of warmth that evolves into a refreshing finish. The infusion is expertly crafted, offering a unique, layered taste that's both bold and smooth.



LOUIX CLUB | 28

REFRESHING, AROMATIC, ZESTY

Hendricks Gin, Dry Vermouth, Raspberry, Green Tea, Cardamon

The Louix Club is a refreshing and aromatic twist on the classic Clover Club, offering a perfect balance of zest and sophistication. With its unique blend of flavors, this cocktail delivers a vibrant and invigorating experience that's both modern and timeless.



TIMELESS FAVOURITES

Since LOUIX LOUIS opened its doors in 2018, we set out to redefine the cocktail experience, blending tradition with innovation in every glass.

Inspired by the spirit of adventure and the richness of culture, our bar has become a canvas for creativity. Over the years, we crafted a selection of cocktails that embody the essence of LOUIX LOUIS—elegant and unforgettable.

These three cocktails, carefully chosen for their unique stories and flavors, have become icons of our journey. They are a tribute to the artistry behind every pour and the passionate people who make LOUIX LOUIS a destination.

Step into our world, where each sip tells a tale and every drink is a celebration of life's finest moments.



TIMELESS FAVOURITES



PINK IN THE CITY | 27

ELEGANT, ROSE, BOOZY

Rose Tea Infused Vodka, Cointreau, Peach, Lime



Inspired by the iconic vibes of Sex and the City, the "Pink in the city" cocktail embodies the chic sophistication and bold femininity of the main character. Picture them gathered at a glamorous rooftop bar in Manhattan, each sip reflecting their unique personalities—delicate yet daring, sweet yet strong, and always with a touch of elegance.



THE STIG | 32

ELEGANT, COMPLEX, MYSTERIOUS

St. Germain, Pisco, Chardonnay, St. Remy Signature Brandy, Lemon Bitters



In vineyard, where the vines stretch far and wide beneath the sun, the grape holds secrets passed down through generations. The Stig is inspired by the remarkable journey of this humble fruit, which transforms through the art of craftsmanship into spirits of incredible depth and character. Each ingredient in this cocktail is made from grapes—spirits that tell stories of distant lands and ancient traditions.



NEW YORK SOUR | 28

VELVETY, TART, RICH

Whisky, Lime, Orange, Red Wine



The New York Sour is a classic with a twist, born in the heart of the 19th century during the golden age of American mixology. Legend has it that bartenders in New York City, seeking to elevate the traditional whiskey sour, added a layer of red wine for a rich, velvety finish. This creative innovation became a signature drink for those who appreciated bold flavors and a little bit of flair. A true reflection of the city's spirit—where tradition meets innovation.



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 Mixture, Jalapeno

MARY TERRANEAN | 22

THE ST. REGIS ROME

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

ZERO PROOF COCKTAILS



FLIP THE SWITCH | 18

ENERGETIC, REFRESHING, CITRUS

Espresso, Blood Orange, Raspberry, Agave

A vibrant and zesty concoction that delivers a burst of energy with every sip. This refreshing drink blends invigorating flavors for a uniquely uplifting experience, perfect for those seeking a bold pick-me-up. A lively citrus twist enhances the vibrant notes, making it the ideal choice for anyone in need of a flavorful recharge.

+ add 8 to make it boozy!



CALAMANSI MOJITO | 17

FRUITY, REFRESHING, MINTY

Calamansi, Mint, Lime, Soda

A tantalizing fusion of sweet and tart, this Calamansi Mojito offers a refreshing escape with every sip. Vibrant calamansi intertwine with crisp mint, delivering a symphony of flavors that dance on the palate. The perfect balance of fruity brightness and aromatic freshness makes this mocktail an irresistible, invigorating choice for any occasion.

+ add 8 to make it boozy!



LOUIX SPRITZ | 17

FRUITY, SEMI-SWEET, SPARKLING

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 non-alcoholic sparkling wine to bring it all to life.

+ add 8 to make it boozy!



THE
MACALLAN





THE MACALLAN



SCOTTISH SUNSET | 33

WARM, ROUNDED, OAKY

The Macallan 12 Sherry Oak, Courvoisier VS, Amaretto, Sweet Vermouth, Aromatic Bitters

With this cocktail, we want to take you on a trip to the Highlands, embracing the majesty of the Scottish Sunset. Peat and candied almond supported by a harmony of cognac and our homemade sweet vermouth.

Oldest Distillery...

Macallan Distillery in Scotland is one of the oldest Scotch whisky distilleries, founded in 1824 and still operating today.



MOTS D'AMOUR | 35

FRUIT FORWARD, ELEGANT, ROSE

Rose Tea and Pink Peppercorn infused The Macallan 12 Double Cask, Dolin Dry Vermouth, Lychee Liqueur, St. Germain, Lemon, Prosecco

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

Fine & Rare...

One of Macallan's rarest bottles, the Macallan 1926 Fine & Rare, sold for a record \$1.9 million in 2019.



EXCELLENCE AND LEGACY | 36

WARM SPICE, BOOZY, ROUND

The Macallan 12 Sherry Oak, Apricot Brandy, Cardamon & Black Tea Syrup, Ginger

A luxurious blend of rich sherry oak whisky and apricot brandy, sweetened with Demerara sugar and layered with aromatic cardamom and black tea syrup. A touch of ginger adds a warm spice, creating a smooth and inviting cocktail.

Pure Origins...

The Macallan's distillery uses water from the nearby River Spey, which has been historically praised for its purity and mineral content, said to enhance the whisky's character.