



the  
mixing  
class

LOUIE  
LOUIE

## Drinks menu

Welcome to The Mixing Class residency at Louie Louie.  
We are presenting a small list of drinks to a hi-fi soundtrack  
between 7pm and 1am every Friday and Saturday night until Christmas

### Cocktails

- Micro Martini** 6.5  
*Gin (3:1), Vodka (12:1),  
accoutrements supplied in the side*
- Bloody Mary** 9  
*Shiitake mushroom & horseradish  
infused vodka, tomato, lemon, spices,  
sesame oil*
- Ting-A-Ling** 9  
*Bermondsey Dry Gin, oleo saccharum,  
fresh pressed lemon, sparkling wine*
- Monkey Nut Negroni** 9  
*Monkey nut infused Campari, Cocchi  
vermouth, Jensen's Old Tom gin*
- Mai Tai** 9  
*Appleton VX, fresh pressed lime,  
Cointreau, orgeat, Myers float*
- Brooklyn** 9  
*Rye whiskey, sweet vermouth,  
Amer Picon, maraschino, bitters.*
- Fat Old Fashioned** 9  
*Beurre noisette washed bourbon,  
demerara sugar, bitters*

### Highballs

- Paloma** 8  
*Ocho Blanco tequila, Ting, lime,  
Maldon salt*
- Gin and Tonic** 8  
*Jensen's Old Tom gin, tonic water, fresh  
rosemary*
- Garibaldi** 8  
*Campari and freshly squeezed orange juice*
- Horse's Neck** 8  
*Blended scotch whisky, spiced orange  
ginger ale*
- Hiver Beer** 5
- Picon Biere** 6
- Michelada** 6  
*Lager served with tomato juice, lime, salt,  
spices*
- Tequila Sangria** 6  
*Ocho Blanco tequila served with a sidecar of  
spiced tomato and orange juice*