



the  
mixing  
class

LOUIE  
LOUIE

# Drinks menu

Welcome to The Mixing Class residency at Louie Louie.  
We are presenting a small list of drinks, accompanied by a soundtrack of full-length  
between 7pm and 1am every Friday and Saturday night until the New Year

## Cocktails

### Micro Martini

*Gin (3:1), Vodka (12:1), accoutrements  
supplied*

### Gin Fix

*Bermondsey Dry gin, housemade  
pineapple syrup, freshly pressed lemon*

### Bloody Mary

*Shiitake mushroom & horseradish  
infused vodka, passata, tomato, lemon  
juice, spices*

### Ting-A-Ling

*Bermondsey Dry Gin, oleo saccharum,  
fresh pressed lemon, sparkling wine*

### Monkey Nut Negroni

*Monkey nut infused Campari, Cocchi  
vermouth, Jensen's Old Tom gin*

### Queens Park Swizzle

*Havana 3, fresh pressed lime, demerara  
sugar, mint, bitters*

### Bentley

*Calvados, Dubbonet, bitters*

### Old Fashioned Cinema Style

*Bourbon, demerara sugar, bitters,  
popcorn*

## Highballs

### Batanga

*Ocho tequila, cola, lime & salt*

### Ting Wray

*Wray and Nephew OP rum, lime, Ting*

### Piscola

*ABA Pisco, cola, lime*

### Mixing Class Mule

*Myers rum, Wry vodka or Bermondsey Dry  
gin with ginger beer, lime, bitters,  
housemade ginger and chilli tincture*

## Dressed Cans & Boilermakers

### Michelada

*Pacifico served with a caddy of lime, spices,  
tomato juice*

### Breton Cider & Calvados

### Milk Stout & Ardmore

### Pilsner & Ocho Tequila