

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

ITALIAN CLASSICS | 11.50

NEGRONI

nolet's gin, campari and cinzano vermouth,
finished with orange bitters

PIMM-CICLETTA

hendricks gin, pimm's aperitivo,
fresh muddled strawberries and fresh cucumbers

VEGAN AMARETTO SOUR

amaretto disaronno, lemon/lime infused sour mix
simple syrup, finished with a chickpea based foam

BELLINI

white peach pulp purée mixed with prosecco

APEROL SPRITZ

aperol aperitivo, prosecco di valdobbiadene

SINGLE BARREL OLD FASHIONED | \$16.50

Louie Bossi's own bourbon served
with orchard cherries

MARTINIS | 12.50

STRAWBERRY AND BASIL

tito's handmade vodka, fresh strawberries, fresh basil,
lemon/lime infused sour mix, house-made simple syrup

LYCHEE MARTINI

ketel one vodka, fresh lychee juice, lychee liquor
and simple syrup

ALMOND ESPRESSO MARTINI

stolichnaya vanilla vodka, freshly brewed lavazza espresso,
bailey's almond liquor

GRAPEFRUIT MARTINI

ketel one vodka, st. germain liqueur, fresh grapefruit juice

PEACH MARTINI

stolichnaya peach vodka, fresh peach purée, lemon/lime
infused sour mix

PINEAPPLE MARTINI

new amsterdam pineapple vodka, fresh pineapple,
house-made infused "spicy oil drops"

CUCUMBER MARTINI

nolet's gin, fresh cucumber, lemon and lime juice,
simple syrup

SPRITZES | 13.00

FRENCH 75

nolet's gin, lemon and lime juice, simple syrup,
prosecco

SPARKLING SANGRIA

fresh peach and strawberry puree,
lemon and lime juice, prosecco

TROPICAL SPRITZ

J.F. Hadens Fresh mango liquor
and Prosecco

IL HUGO

nolet's gin, st. Germain elderflower liquor,
fresh muddled cucumbers topped with prosecco

LOUIE'S CLASSICS AND CRAFTS | 11.50

CINQUE TERRE

espolon blanco perfectly infused with
pineapples, oranges and fresno peppers

OLD FASHIONED

wild turkey bourbon,
orchard Michigan Cherries, simple syrup finished
with Bourbon Bitters

STRAWBERRY MOJITO

oak and cane local rum, fresh muddled strawberries,
mint, limes, simple syrup and lemon and lime juice

PALOMA (ORGANIC)

Louie's organic tequila, fresh squeezed grapefruit juice,
lemon and lime juice, simple, topped with soda

TOMMY'S MARGARITA

espolon blanco tequila, fresh squeezed lime juice,
agave nectar, kosher salted rim

CHAMPAGNE COCKTAILS | 12.50

THE CETRIOLO

champagne, canton ginger liqueur, fresh cucumber,
lemon and lime infused sour mix

ROSSINI

fresh strawberry puree mixed with prosecco

ITALIAN MOJITO

oak and cane local rum, aperol, prosecco, simple syrup,
lemon and lime juice, fresh mint and
freshly squeezed limes

ALITALIA

house-made crema di limoncello, prosecco,
fresh squeezed grapefruit juice.

PROSECCO POP | \$12.50

prosecco with our house-made black cherry
popsicle stirrer

HOUSE MADE COCKTAILS ON TAP | 10.50

GRILLED FRUIT SANGRIA

red or white or rose wine finished with seasonal grilled fruit