LOUIE BOSSI'S
RISTORANTE • BAR • PIZZERIA

ITALIAN CLASSICS | 11.50

NEGRONI
nolets gin, campari and cinzano vermouth, finished with organge 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, symple syrup, prosecco

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

SGROPINO PERA
grey goose pear, poached pear simple syrup infused with rosemary, house-made lemon sorbet, 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

PIANO-PIANO
ancho peppers infused mezcal, fresh peach purée, chickpea foam, finished with angostura bitters

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