

ALPHA *at*
OSCARS

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COCKTAIL MENU

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AUTUMN COCKTAILS

MONKEY 47 SPECIAL - £11

Our cheeky, cherry treat. A delicious blend of Monkey 47 gin, fino sherry, cocchi americano wine & maraschino liqueur, topped with a maraschino cherry.

BRAMBLELICIOUS - £8

A tasty, fruity-fresh cocktail made with Bombay Bramble, zesty lemon juice, sugar syrup & raspberry Chambord, garnished with delicious strawberries, blackberries, & mint spring.

CARIBBEAN PUNCH - £9

Take your taste buds on a tropical adventure. Kraken black spiced rum mixed with pineapple & orange juice, sugar syrup & mint leaves, garnished with sweet, dry pineapple & mint spring.

WEST END ROYALE - £10

Get your taste buds singing with our delectable mix of Bombay original gin, lime juice, sugar syrup & mint leaves, topped with bubbly LP Brut.

5 MINUTES TO MIDNIGHT - £12

For the night owl in us all. Enjoy an exquisite fusion of Bulleit Bourbon, Remy Martin VSOP champagne, Martini Rubino, & Amaro Montenegro liqueur with dashes of Angostura & Peychaud's bitters.

ENGLISH MAID - £9

A refreshingly sweet concoction of Plymouth Gin, lime juice, velvet falernum, cucumber and mint, topped with ginger ale.

NOT ORDINARY MOSCOW - £9

Our twist on the Russian vodka classic. Ketel One vodka, lime juice & velvet falernum, infused with ginger ale & mint leaves.

OTHERSIDE OF AMARETTO - £10

A sweet 'n' spicy specialty. Gosling's rum paired with Disaronno, lemon juice & sugar syrup, garnished by a cinnamon, orange rim.

AUTUMN GOLD - £10

Fall in love with a delectable blend of Bacardi 4.Y.O, Grand Marnier orange liqueur, pineapple juice & a dash of Angostura bitters that will 'leaf' you wanting more.

AMERICANO - £7

Bittersweet & bold. Enjoy a mouth-watering mix of Campari & Martini Rosso, topped with soda, & garnished with orange.

PALOMA - £8

Pink to make everyone wink. Ocho Blanco tequila, pink grapefruit juice, soda, & a dash of agave syrup, with a pink grapefruit wedge garnish.

DUTCH 50 - £9

A refreshingly sweet & sour blend of Bombay Sapphire Originale, Amaro, lemon juice & sugar syrup, topped with Veuve Clicquot champagne & lemon to garnish.

BASIL SMASH - £8

Our take on the modern classic. Mix of basil leaves, Plymouth gin, lemon juice & sugar syrup that will leave other drinkers green with envy.

DRY MEADOW FLOWER - £9

Savour our funky, floral fusion of Ocho Reposado, St Germain, Suze liqueur & lemon juice, topped with soda water & garnished with lemon & flowers.

DARK DIAMOND - £8

Shine bright like a diamond with our bittersweet mix of vanilla infused Kraken rum, Briottet Brown Crème de Cacao, & espresso, with white chocolate shavings on top.

PERFECT LADY - £8

Oscar's twist on this classic, classy cocktail. A delicious blend of Ketel One vodka, lemon juice & egg white, mixed with Crème de Peche, garnished with a lemon twist.

BUBIK'S BERRIES - £10

Berry delicious cocktail made with fresh raspberries, blueberries & blackberries, Tanqueray Rangpur gin & lemon juice, shaken with Crème de Cassis, sugar syrup and cranberry juice, garnished with a lime twist & flowers.

WHITE RHINO - £11

A cocktail with a kick. Disaronno, Cointreau & Captain Morgan Spiced Rum, blended with egg white, orange, cranberry & lemon juice, & a dash of Angostura bitters.

SIGNATURE COCKTAILS

WOODY - £11

An elegant mixture of Kettle One Vodka with peach liqueur & pineapple juice served straight up with a lemon twist.

ALFAGRONI - £10

Equal parts of gin, sweet vermouth & campari with an orange wedge.

ITABOU - £10

A fresh mix of Buffalo Trace Bourbon with bergamot liqueur, fresh lime & bitters. Served straight up with a Maraschino cherry.

LEMONBREEZE - £11

A refreshing drink combining lemon vodka with orange & cranberry juice.

WOODFORD STINGER - £10

A mixture of Cognac, fresh lemon juice and mint served straight up with a Griottine cherry.

JASGUSS - £11

This exceptional cocktail is made by shaking Buffalo Trace Bourbon with fresh raspberries, pineapple juice, cherry liqueur & fresh mint.

REFRESHER - £10

This short drink contains a mix of gin, elderflower & mint, served in a coupe glass with a lemon twist.

HOPE - £11

A combination of Bone-Dry Gin with lychee & Dissarano. This is a wonderful combination served with lychee fruit.

ALPHA 75 - £11

This excellent refreshing cocktail contains Tanqueray Gin, fresh lemon juice & champagne. Served in a champagne glass with a lemon twist.

GAME, SET, MATCH - £10

Everyone's a champion with our winning blend of Pimm's, Gordon's pink gin, Cointreau, sugar syrup, lemon juice & lemonade, fused with delicious, refreshing cucumber, strawberry, mint spring, & orange.

CLASSIC COCKTAILS

OLD FASHIONED - £10

The father of all cocktails originated in 1871. An elegant combination of bourbon & Angostura bitters accompanied with the sweetness of the sugar cane.

- *Classic – Bourbon (Buffalo Trace) (Knob Creek) +£2*
- *Why not try: (Woodford Reserve Rye) +£3*
- *For a sweeter experience (Rum)*
- *For Smokey Whiskey Lovers (Lagavulin Whiskey) +£4*

MANHATTAN - £10

The drink that reinvented how cocktails were made in 1874. It is the father of the Martinez, the grandfather of the Martini, & the founder of all French-Italian cocktails. A combination of either bourbon or rye whiskey with vermouth & bitters. It can be enjoyed on the rocks or straight up.

- *Dry Manhattan – with dry vermouth (Noilly Prat)*
- *Sweet Manhattan – with sweet vermouth (Punt'e Mes)*
- *Perfect Manhattan – combination of both vermouths*

CLOVER CLUB - £10

This drink originated at the old Bellevue-Stratford Hotel (1904), where the Clover Club, composed of literary, legal, financial and business lights of the Quaker City, often dined & wined, & wined again! A delightful combination of fresh raspberries with Tanqueray Gin, fresh lemon juice and egg white.

CHAMPAGNE COCKTAIL - £15

The original Champagne Cocktail is detailed in Jerry Thomas's 1862 book 'How to Mix Drinks', but his methodology was a little strange: 'Fill a tumbler one-third full of broken ice, and balance with wine. Shake well & serve' The ingredients are listed as champagne, a half teaspoon of sugar, two dashes of bitters & one piece of lemon peel. The idea of shaking the drink is somewhat mystifying – the shaker would explode when opened! Our recommendation is to combine Cognac with cane sugar, bitters & champagne.

BLOODY MARY - £10

The first time this cocktail was concocted was at Harry's New York Bar in Paris, circa 1924, by bartender Fernand 'Pete' Petiot. In the mid 1950's comedian George Jessel was featured in a Smirnoff Vodka advertising campaign for the Bloody Mary, in which he claimed to have invented the drink at 'five in the morning' when the bartender was asleep. The tale, of course, isn't true, but the campaign served to popularise the drink throughout the United States. This cocktail is perfect as an Apéritif. We have a special Oscar's Bloody Mary mix of Tomato purée, vegetable juice, freshly grated horseradish and Lea & Perrins which we carefully stir with pure Kettle One Vodka. Served in a highball glass with a celery stick.

PISCO SOUR - £10

Modern-day drinkers owe a debt of gratitude to Dale DeGroff for bringing this incredible drink to our attention. He found the drink on the menu at La Fonda Del Sol, New York in the late 1960's & says that the drink can be found on other drinks lists from the 1930's. A winning combination of non-aged Peruvian Brandy with fresh lemon juice, homemade sugar syrup & egg white.

SIDE CAR - £10

In the 'Fine Art of Mixing Drinks', David Embury claims that the Side Car was created during the First World War by a friend of his who travelled to his favourite 'little bistro' in Paris in the sidecar of a motorbike. One popular legend was that the bistro was actually Harry's New York Bar. This is a brilliant combination of Cognac, Cointreau (orange liqueur) & fresh lemon juice with a sugar-coated rim.

SINGAPORE SLING - £11

The discussions about the original recipe for this drink are endless, although the truth may never be known. The Raffles Hotel in Singapore claims the Singapore Sling was first created by their bartender Ngiam Tong Boon in 1915. This long drink calls for a mixture of pineapple gin, cherry liqueur, fresh lime juice, bitters & fresh pineapple juice.

PEGU CLUB COCKTAIL - £10

In Harry Craddock's 'The Savoy Cocktail Book' (1930), Craddock noted this to be: "The favourite cocktail of the Pegu Club, Burma, and one that has travelled, & is asked for, round the world". An easy, but elegant combination of gin, Cointreau (orange liqueur), fresh lime juice & bitters straight up in coupe glass.

MARGARITA - £10

Daniel (Dany) Negrete created the drink for his girlfriend, Margarita, when he was the manager of the Garci Crespo Hotel in Puebla, Mexico, in 1936. Apparently Margarita liked to eat salt with whatever she drank, so the salted rim on the glass made it unnecessary for her to keep reaching into a salt bowl.

This popular cocktail combines 100% Blue Agave Tequila, Cointreau (orange liqueur) & fresh lime.

It can be drunk with a salty rim or without (perhaps half/half), on the rocks or straight up.

- *Tommy's Margarita – In this potion we substitute orange liqueur for Agave syrup.*
- *Peter's Margarita – Why not use Grand Marnier instead of sweeter Cointreau?*

ROB ROY - £10

Crockett's The Old Waldorf-Astoria Bar Book states that this drink was named after a Broadway show of the same name, so it's possible that it dates back to 1894, when Rob Roy, an operetta by Reginald De Koven, opened on the Great White Way. This Classic Cocktail contains a mixture of Scotch Whisky, Sweet Vermouth & bitters, served straight up with a Maraschino cherry.

MINT JULEP - £10

While visiting England in 1845, William Trapier went to New College, Oxford & was entertained by the 'warden and fellows'. He was surprised to find out that nobody at New College knew how to make a Mint Julep & took it on himself to demonstrate. The drinks were so well received that ever since, on 1st June, Mint Juleps are served at New College & a seat there remains empty in case Trapier returns to join in the festivities. This is an amazingly simple, but strong combination of fresh mint leaves & bourbon, accompanied with a dash of simple syrup. Served in a Julep tin glass.

MARTINI - £11

We will never know with absolute certainty when the Martini was born, or who was its creator. The first Martinis were made with Old Tom (sweetened) gin, sweet vermouth, bitters, & Maraschino (cherry liqueur) & even when the Dry Martini came into being, circa 1906, it contained bitters as well as dry gin & dry vermouth. Orange bitters remained an ingredient in Dry Martinis right through to the 1930's. These days, many cocktails are known as Martinis even though they contain no gin (or even vodka) & vermouth is nowhere to be found in the recipe. These drinks are merely cocktails, but for one reason or another, during the cocktail craze of the 1990s they were dubbed Martinis. Martini, therefore, has become another word for a cocktail of any kind, just as long as it can be served in a Martini glass. Our patron's may choose either Gin or Vodka Martini, Wet or Dry Martini & with lemon twist, olive or cocktail onion.

SAZERAC - £11

The Sazerac Company of New Orleans coined this cocktail in 1850 and says it was served at the Sazerac Coffee House in the French Quarter. Leon Lamothe was the bartender who first made the drink. Lamothe merely added the Absinthe component to the cocktail of brandy, sugar & Peychaud's Bitters that Peychaud himself is credited with serving as early as 1838. Sazerac's original recipe calls for Cognac, but you can have it with Rye Whiskey instead. It's accompanied with sugar & Peychaud's Bitters served in an Absinthe coated chilled glass.

MAI TAI - £10

This exotic cocktail was created in 1944 by 'trader' Vic Bergeron. He created it for his Hawaiian friends & one of them said "Mai Tai-Roa Ae". In Tahitian this means "Out of this world - The Best". And that was that. This cocktail is a superb combination with aged rum, Orgeat (almond) syrup, Cointreau & fresh lime juice.

DAIQUIRI - £10

The Daiquiri was created in 1898, by a couple of Americans working in Cuba just after the Spanish-American War. It is said that the drink was made as a medicine to ward off malaria. This sour drink calls for fresh lime juice mixed with white rum, sugar syrup and elderflower topped up with Sicilian lemon tonic.