

ALPHA *at*
OSCARS

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COCKTAIL MENU

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SEASONAL COCKTAILS

CAIPIRINHA - £8.80

Take your taste buds to the carnival with our take on the Brazilian National Cocktail. Lime & brown sugar mixed with Cachaça & garnished with a dried lime wheel. Also available in berry & passionfruit flavours.

OCHO DIABLO - £11.00

Our sweet & stormy blend of Ocho Reposado, crème de mûre & lime juice, topped with ginger beer & garnished with a dry lime wedge.

FRENCH MARTINI - £11.00

We hope you j'adore our fancy, French classic mix of Chambord, French vodka & cold press pineapple juice, with raspberry to garnish.

GOLDEN DAWN - £9.90

Awaken your taste buds with our delectable mix of Tanqueray gin, Calvados brandy, Martell VS cognac, Giffard apricot brandy, refreshing orange juice, a dash of angostura bitters & grenadine, rimmed with orange zest.

MAKER'S MAI TAI - £9.90

Tiki with a twist – Maker's Mark whiskey, Cointreau & lime juice blended with Orgeat & sugar syrup and garnished with cherry & mint. A drink that will transport your senses to the Polynesian islands.

COSMOPOLITAN - £11.00

For sophisticated city lovers. An exquisite blend of Ketel One lemon vodka, Cointreau & lime juice, mixed with cranberry juice & flamed orange zest to garnish.

SUMMER BREEZE - £11.00

A cocktail designed to take your taste buds to paradise. Ketel One vodka, St Germain elderflower liqueur & mint leaves mixed with refreshing cranberry & apple juice, with mint & lavender to garnish & a lemon zest rim.

ESPRESSO MARTINI - £11.00

A rich, indulgent mix of Black Cow vodka, Kahlúa & our house blend espresso coffee for night owls everywhere.

CARIBBEAN ZOMBIE - £11.00

Oscar's tropical twist on this classic, crazy cocktail. Three types of rum – Kraken, Cut to the Overproof and Wray & Nephew, shaken & strained with Malibu, mint leaves, lime orange & pineapple juice, with a dash of bitters & garnished by dry pineapple, mint sprig & raspberry.

PICANTE DE LA CASA - £9.90

Savour our take on a spicy, smoky combination of Mezcal, smoked tequila & lime juice, paired with fresh chilli & coriander for a party on your taste buds.

LYCHEE PALOMA - £11.00

Sweet like Summer. A mouth-watering mix of lychee liqueur, Patrón Reposado, grapefruit & lime juice blended with agave syrup & topped with soda, lychee to garnish & a grapefruit rim.

FLORAL JOURNEY - £11.00

Send your senses on a botanical voyage with our delicious blend of BLOOM gin, lemon juice, Velvet Falernum, with Suze & orange bitters, garnished by lavender.

MOCKTAILS

SUMMER PUNCH - £7.70

Savour our punchy, passionfruit blend of passionfruit puree & seeds, sugar syrup, grapefruit juice & cranberry juice, garnished by an extra slice of passionfruit for a sweet, summery treat.

ELDERFLOWER COOLER - £7.70

A refreshing blend of mint leaves, raspberries & elderflower cordial, topped with soda and garnished by mint sprig & a raspberry.

VIRGIN PIÑA COLADA - £7.70

If you like piña coladas you'll love our delicious mix of coconut cream & pineapple juice, garnished with dry pineapple and a maraschino cherry.

VIRGIN MANGO &

PINEAPPLE DAIQUIRI - £7.70

Oscar's alcohol-free twist on a classic tropical cocktail. Lime juice & sugar syrup mixed with mango & pineapple juice, & a mango fan to garnish.

HIBISCUS COOLER - £7.70

Our fruity, floral mix of hibiscus syrup, lime juice & ginger beer, with dry lime to garnish.

SIGNATURE COCKTAILS

WOODY - £12.10

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

ALFAGRONI - £11

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

ITABOU - £11

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

LEMONBREEZE - £12.10

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

WOODFORD STINGER - £11

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

JASGUSS - £12.10

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

REFRESHER - £11

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

HOPE - £12.10

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

ALPHA 75 - £12.10

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

GAME, SET, MATCH - £11

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 - £11

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)
- Why not try: (Woodford Reserve Rye) +£3
- For a sweeter experience - Rum (Dom Papa) +£3
- For Smokey Whiskey Lovers (Lagavulin Whiskey) +£4

MANHATTAN - £11

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 - £11

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 - £16.50

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 - £11

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 Ketel One Vodka. Served in a highball glass with a celery stick.

PISCO SOUR - £11

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 - £11

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 - £12.10

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 - £11

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 - £11

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 - £11

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 - £11

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 - £12.10

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 - £12.10

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 - £11

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 - £11

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.

SPECIALITY GINS

SPANISH SUNSET - £11.00

Enjoy our deliciosa blend of Tanqueray Sevilla, juniper berries, Mediterranean tonic & orange bitters, with added wedges of orange.

GLORIOUS & TASTY - £11.00

Our take on a classic vintage. Hendrick's gin, juniper berries & tonic water mixed with fresh cucumber & black pepper.

GARDEN BREEZE - £11.00

Savour a fruity & floral blend of Sipsmith gin, elderflower tonic, lemon peel and juniper berries, with lavender sprig & lemon wedge to mix.

LEMONROSE DREAM - £11.00

Refresh your senses with our delectable mix of Gin Mare, Mediterranean tonic, lemon & rosemary, paired with juniper berries.

SQUEAKY CLEAN SPRITZER - £11.00

Savour our zesty, citrus blend of Albeforth's Bathtub gin, lemon & dried orange mixed with Mediterranean tonic & juniper berries.

SOUR SPICE - £11.00

A mouth-watering mix of Ophir gin, ginger julienne, cardamom, & juniper berries, paired with elderflower tonic and lemon to give you a warm, glowing feel.

RHUBARB ROYALE - £11.00

This delicious blend of Agnes Arber Rhubarb gin, ginger ale, juniper berries & lemon peel with sliced strawberry on top will have you feeling like royalty.

SLOE CITRUS CIRCUS - £11.00

Take your taste buds on a celebratory adventure with our delectable mix of Sloe Gin, lemon wedge & lemon peel, Sicilian lemonade, juniper berries, mint sprig & raspberries.

EARLY RISER - £11.00

An exceptional mix of BLOOM gin, juniper berries, chopped strawberries, tonic water & flowers to have you feeling fresh as a daisy.

BOTANICAL ART - £11.00

Relish this delightful, spring blend of Botanist gin, juniper berries & mint leaves, mixed with tonic water & flowers

MONKEY MADNESS - £13.20

An exciting, cheeky treat – Monkey 47 gin, Mediterranean tonic, juniper berries & lime mixed with rosemary.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.