



ALSTON

BAR & BEEF

ALSTON BAR & BEEF

ALSTON STREET WAS A BUSTLING THOROUGHFARE THAT CONNECTED ARGYLE STREET WITH GORDON STREET UNTIL THE MID-1870S WHEN ALL THE BUILDINGS WERE DEMOLISHED TO MAKE WAY FOR THE FIRST PHASE OF CENTRAL STATION.

IT RAN NORTH TO SOUTH THROUGH GRAHAMSTON, AN IMPORTANT LOCATION FOR GLASGOW'S GROWING INTERNATIONAL TRADE, PROVIDING PREMISES FOR PROCESSING AND STORING GOODS FOR DESPATCH TO COUNTRIES AROUND THE WORLD. THERE WERE SEVERAL LARGE WAREHOUSES AND A SUGAR REFINERY, SURROUNDED BY CARTERS' YARDS, TENEMENT DWELLINGS AND VILLAS.

THE 'FIRST THEATRE IN GLASGOW' OPENED IN ALSTON STREET IN 1764. IN FACT IT WAS NOT LOCATED IN GLASGOW BUT IN GRAHAMSTON, JUST A FEW YARDS OUTSIDE THE CITY BOUNDARY, BECAUSE THE CITY AND CHURCH ELDERS WOULD NOT ALLOW THE 'HOUSE OF THE DEVIL' TO BE OPENED WITHIN THE CITY.

ALSTON BAR & BEEF IS LOCATED JUST UNDER THE NORTH END OF THE ORIGINAL ALSTON STREET AND WE HOPE THAT CUSTOMERS WILL TAKE AN INTEREST IN THE STORY OF GRAHAMSTON, GLASGOW'S FORGOTTEN VILLAGE.



[ALSTONGLASGOW.CO.UK](https://www.alstonglasgow.co.uk)

ALSTON GIN LIST

WE UPDATE OUR GIN RANGE AND AS SUCH
WE CAN'T GUARANTEE YOUR SELECTION
WILL ALWAYS BE IN STOCK. HOWEVER OUR
TEAM WILL ALWAYS RECOMMEND THE BEST
ALTERNATIVE ON REQUEST

FRUITY

BROCKMAN'S	4.7
GIN BOTHY BLUEBERRY	5.8
CAORUNN RASPBERRY	4.5
ORKNEY RHUBARB	5.4
PLYMOUTH SLOE	4.2
PUERTO DE INDIAS STRAWBERRY	4.3
TARQUIN'S STRAWBERRY & LIME	5.0
JAWBOX PINEAPPLE & GINGER	4.3
BROOKIE'S SLOW GIN	4.7
EDINBURGH BRAMBLE & HONEY	4.3
PORTER'S TROPICAL OLD TOM	4.5

FLORAL

BOE PEACH & HIBISCUS	4.3
BOE VIOLET	4.3
EDEN MILL LOVE	5.3
EDINBURGH ELDERFLOWER	4.3
EDINBURGH LEMON & JASMINE	4.3
BLOOM JASMINE & ROSE	4.3
NORDES	4.6
NOUAISSON GIN	4.6

CITRUS

HENDRICK'S LUNAR	5.5	SIPSMITH LEMON DRIZZLE	5.0
OPIHR ARABIAN EDITION	5.0	MALFY GINS	4.3
TANQUERAY RANGPUR	4.3	EDINBURGH ORANGE & BASIL	4.4
TANQUERAY SEVILLA	4.3	CHASE SEVILLE MARMALADE	4.5
BOMBAY SAPPHIRE 1ER CRU	4.5		

HERBS & SPICES

DRUMSHANBO GUNPOWDER GIN	6.4	ST GEORGE TERROIR	5.1
EDINBURGH RHUBARB & GINGER	4.3	TANQUERAY MALACCA	4.8
GIN MARE	5.1	HENDRICK'S NEPTUNIA	5.0
OPIHR SPICED GIN	5.0	FOUR PILLARS OLIVE LEAF GIN	6.0
AUDEMUS PINK PEPPER	5.8	GIN BOTHY GUNSHOT	5.5

COMPLEX

AVIATION	5.0	ROKU	4.6
DINGLE	4.7	NO 3	4.8
ELEPHANT GIN	5.9	SIPSMITH	4.5
FOUR PILLARS BLOODY SHIRAZ	6.0	PORTOBELLO BUTTER GIN	4.6
JAWBOX	4.4	BLACK TOMATO GIN	7.3
MARTIN MILLER'S	4.4	AUDEMUS UMAMI GIN	6.7
MONKEY 47	7.3	GIN MARE CAPRI	6.2

VINTAGE STYLES

BATHTUB GIN	4.9	FEW BARREL GIN	7.0
BOLS GENEVER	4.9	PLYMOUTH GIN	4.2
ZUIDAM 3YO ZEER	6.8	JENSEN'S OLD TOM	4.3
OUDE GENEVER		NOUAISSON RESERVE	4.9
EDINBURGH CANNONBALL	6.2		

SCOTTISH

TANQUERAY LONDON DRY	4.3
TANQUERAY No 10	4.9
ARBIE KIRSTY'S GIN	5.3
THE BOTANIST	4.7
CAORUNN	4.5
CROSSBILL RED	5.4
DEVIL'S STAIRCASE	5.6
EDINBURGH 1670	5.1
EDINBURGH CLASSIC GIN	4.3
EDINBURGH SEASIDE GIN	4.3
GLASWEGIN	4.7
HENDRICK'S	4.3
ISLE OF HARRIS	5.3
LUSSA	6.3
KIRKJUVAGR ORIGIN	4.5
ROCK ROSE	5.5
SHETLAND REEL OCEAN SCENT	6.0
SHETLAND REEL ORIGINAL	5.5
ILLCIT LONDON DRY GIN	4.3
ILLCIT NEW TOM GIN	4.3
LIND & LIME	5.0
BEN LOMOND GIN	4.7
ISLE OF RAASAY GIN	4.8



PERFECT SERVES



ALL OF OUR GINS ARE AVAILABLE
AS A 'PERFECT SERVE'

A LARGE MEASURE SERVED IN A
COPA GLASS WITH THE RECOMMENDED
GARNISH AND MIXER

PLEASE ASK YOUR SERVER FOR DETAILS

TONICS & MIXERS

FEVER TREE INDIAN TONIC	2.5
FEVER TREE LIGHT TONIC	2.5
DOUBLE DUTCH DOUBLE LEMON	2.5
FEVER TREE MEDITERRANEAN	2.5
FEVER TREE ELDERFLOWER	2.5
FEVER TREE GINGER ALE	2.5
FENTIMAN'S ROSE LEMONADE	4.0
FENTIMAN'S GINGER BEER	4.0

ALSTON COCKTAILS

GIN SMASH

11.0

TANQUERAY GIN, LEMON JUICE, EARL GREY SYRUP SHAKEN WITH FRESH MINT. AN OLD FAVOURITE HERE AT ALSTON, THE BERGAMOT FLAVOUR OF EARL GREY TEA PAIRS BEAUTIFULLY WITH THE NOTES OF CITRUS AND JUNIPER. WHEN SHAKEN WITH FRESH MINT, THIS COCKTAIL REALLY SINGS.

ORANGE & BASIL GIMLET

11.0

EDINBURGH ORANGE & BASIL GIN, COINTREAU, BASIL SYRUP & FRESH LIME. RESPLENDENT IN BRIGHT GREEN, THE PAIRING OF SWEET AND SAVOURY BALANCE PERFECTLY WITH FRESH CITRUS TO CREATE AN AROMATIC AND TANGY MODERN CLASSIC.

RUBBER DUCK

11.0

CHASE SEVILLE MARMALADE GIN, COCCHI AMERICANO, APRICOT BRANDY, ACID-ADJUSTED ORANGE & PEACH BITTERS. AN INVIGORATING APÉRITIF, APRICOT AND PEACH ADD DEPTH TO BITTERSWEET MARMALADE.

BLOOD ORANGE & GINGER SOUR

11.0

MALFY CON ARANCIA, GINGER SYRUP, LEMON BITTERS, LEMON, FOAM. VIBRANT BLOOD ORANGE GIN BLENDS SEAMLESSLY WITH SPICY GINGER AND TART LEMON.

MOLLAMI

12.0

TANQUERAY GIN, HONEY, APEROL, ITALICUS AND LEMON TOPPED WITH PROSECCO. A RESTORATIVE ITALIAN GETAWAY IN A GLASS. FIND YOURSELF VERY PLEASANTLY LOST IN ITS EASY-DRINKING EFFERVESCENCE, BURSTING WITH ZESTY SUMMER FLAVOURS.

FROM BLOSSOMS

11.0

CAORUNN GIN, PEACH LIQUEUR, PEACH PUREE, TARRAGON HONEY SHRUB, LEMON, SODA. JUBILANT WHITE PEACH AND SUBTLE HERBAL TARRAGON COMBINE ELEGANTLY IN THIS UNCONVENTIONAL YET MOREISH HIGHBALL.

CHERRY NEGRONI

11.0

TANQUERAY GIN, CAMPARI, CHERRY BRANDY, AMARETTO. A CONTEMPORARY SPIN ON THE CLASSIC APERITIF (SEE OUR NEGRONI SECTION OVER THE PAGE)

EVERYTHING'S ROSY

12.0

ROSÉ WINE, BLOOM JASMINE & ROSE GIN, BERRY SYRUP AND LEMON JUICE WITH ROSE LEMONADE. A LUSCIOUS SPRITZER WITH FRESH FLORALS AND RICH FRUITY FLAVOURS.

ALSTON COCKTAILS

BOTTLE ROCKET

11.0

RYE WHISKEY, CHERRY BRANDY, AMARO MONTENEGRO, LIME. PUNCHY SOUR BLACK CHERRIES OFFSET BY SPICY RYE MAKE FOR A PERFECT LATE-NIGHT SIPPER.

RAINDANCE

11.0

COCONUT RUM, WATERMELON, PINEAPPLE, LIME, GRAPEFRUIT BITTERS AND SODA. LOOK UP AND DO YOUR RAINDANCE, AND LET THIS PERFECTLY REFRESHING COMBO OF TROPICAL FLAVOURS WASH OVER YOU.

VIPER'S FANG

11.0

VODKA, ANCHO REYES VERDE, PASSIONFRUIT, LIME, SUGAR, GINGER ALE. TANGY PASSIONFRUIT WITH A FIERY BITE OF GREEN CHILLI LIQUEUR. ONCE YOU'VE BEEN BITTEN BY THE VIPER'S FANG, YOU MIGHT GET HOOKED ON ITS VENOM.

CAJUN MARGARITA

11.0

TEQUILA, COINTREAU, CAJUN SYRUP, LIME JUICE & TABASCO. THE CLASSIC MARG KICKED UP A NOTCH WITH FUNKY CAJUN SPICE.

MOCKTAILS

ROSE & BERRY SPRITZER

5.0

CRANBERRY JUICE, MIXED BERRY SYRUP, LEMON, ROSE LEMONADE

BABY BEE

5.0

HONEY, APPLE JUICE, LEMON

NAE GIN SMASH

5.0

APPLE JUICE, EARL GREY SYRUP, LEMON, FRESH MINT, SODA

WHIPPERSNAPPER

5.0

TOMATO JUICE, CAJUN SYRUP, SALT & PEPPER, LEMON, TABASCO

SOBER VACATION

5.0

PINEAPPLE JUICE, ORANGE JUICE, FRESH LIME, ORGEAT

TARRAGON PEACH COOLER

5.0

PEACH PUREE, APPLE JUICE, LEMON JUICE, TARRAGON, HONEY, SODA

THE MARTINI

PROBABLY THE MOST FAMOUS OF ALL COCKTAILS, THE MARTINI'S EXACT HISTORY IS UNCLEAR BUT IT'S ICONIC STATUS IS UNQUESTIONABLE. FOR OVER A CENTURY, DISCERNING DRINKERS AND COCKTAIL CONNOISSEURS HAVE DEBATED THE PERFECT RECIPE AND MANY OF THE BEST VARIATIONS HAVE BECOME ICONIC IN THEMSELVES.



THE DRY MARTINI

11.0

THE CLASSIC DRY MARTINI, FINISHED WITH A TWIST OF LEMON. OUR FAVOURITE RECIPE IS TANQUERAY MALACCA WITH COCCHI EXTRA DRY VERMOUTH AND A DASH OF LEMON BITTERS.

THE GIBSON

11.0

CARY GRANT'S BEVERAGE OF CHOICE IN 'NORTH BY NORTHWEST' HAS AN UNCERTAIN HISTORY THOUGH IT'S WIDELY AGREED THAT IT'S A BONE-DRY MARTINI THAT OMITS THE BITTERS, SERVED WITH AN ONION. WE PREFER THE SUBTLE SALINITY OF EDINBURGH SEASIDE FOR THIS ONE.

THE DIRTY MARTINI

11.0

FOUR PILLARS OLIVE LEAF GIN AND COCCHI EXTRA DRY VERMOUTH STIRRED WITH A DASH OF OLIVE BRINE TO BRING A SALTY, SAVOURY NOTE TO THE FORE.

THE VESPER

12.0

JAMES BOND'S SIGNATURE DRINK FROM 1953'S CASINO ROYALE. WE USE TANQUERAY No. 10 GIN, KETEL ONE VODKA AND COCCHI AMERICANO FOR A MODERN EXPRESSION OF 007'S ORIGINAL COCKTAIL. FINISHED, AS PER BOND'S INSTRUCTION, WITH A LARGE THIN SLICE OF LEMON PEEL.

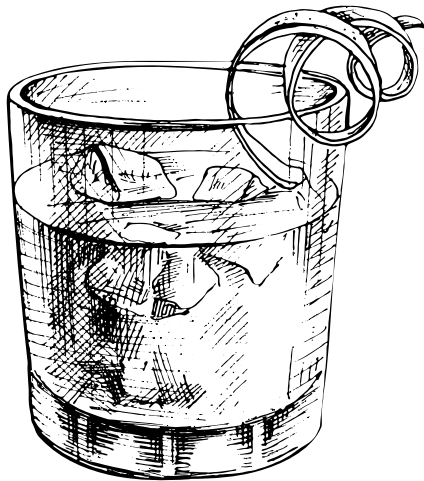
THE SMOKY MARTINI

11.0

A MODERN TWIST ON THE CLASSIC DRY MARTINI THAT REPLACES THE VERMOUTH WITH SMOKY PEATED WHISKY. NOT ONE FOR THE FAINT OF HEART.

THE NEGRONI

AROMATIC AND BITTERSWEET, THE DEFINITIVE ITALIAN APERITIVO ORIGINATED IN FLORENCE IN 1919 WHEN COUNT CAMILLO NEGRONI ASKED FOR HIS AMERICANO COCKTAIL (CAMPARI AND SWEET VERMOUTH TOPPED WITH SODA WATER) TO BE MADE STRONGER AND THE BARTENDER RESPONDED BY MIXING IT WITH GIN IN PLACE OF SODA. OTHER PATRONS SOON STARTED ASKING TO TRY “NEGRONI’S DRINK” AND THE REST IS HISTORY!



THE CLASSIC NEGRONI

11.0

TANQUERAY, CAMPARI AND SWEET VERMOUTH, STIRRED OVER ICE AND FINISHED WITH A SLICE OF ORANGE.

THE BARREL-AGED NEGRONI

12.0

BY RESTING INGREDIENTS OF THE CLASSIC NEGRONI IN OUR CHARRED OAK BARRELS, THE AGEING PROCESS ALLOWS THEM TO DEVELOP A DEEP MELLOW FLAVOUR WITH HINTS OF CARAMEL AND TOASTED OAK BALANCING OUT THE BITTER NOTES. A WONDERFUL ACCOMPANIMENT TO OUR DRY-AGED TWEED VALLEY BEEF, AND JUST AS GOOD ON ITS OWN.

THE NEGRONI SBAGLIATO

12.0

A DELIGHTFUL SPRITZ THAT REPLACES THE GIN WITH PROSECCO. ‘SBAGLIATO’ ROUGHLY TRANSLATES AS ‘MISTAKE’. A BARTENDER IN MILAN POURED CAMPARI AND SWEET VERMOUTH FOR A NEGRONI THEN SOMEHOW GRABBED A BOTTLE OF SPARKLING WINE INSTEAD OF GIN, BUT THIS WAS A VERY HAPPY ACCIDENT!

THE WHITE NEGRONI

11.0

A DECIDEDLY FRENCH TAKE ON THE ITALIAN CLASSIC, THE WHITE NEGRONI SWITCHES THE ITALIAN INGREDIENTS OF CAMPARI AND SWEET VERMOUTH WITH FRANCE’S OWN LILLET AND SUZE FOR A DRIER, EARTHIER AND MORE HERBACEOUS APERITIF.

CLASSIC COCKTAILS

FRENCH 75

GIN, LEMON, SUGAR, CHAMPAGNE

14.0

MOONLIGHT

GIN, COINTREAU, VIOLET, LIME

11.0

SHADDOCK

GENEVER, APEROL, ST GERMAIN, LEMON

11.0

WHITE LADY

GIN, COINTREAU, LEMON, SUGAR

11.0

BEE'S KNEES

GIN, HONEY, LEMON

10.0

TOM COLLINS

OLD TOM GIN, LEMON, SUGAR, SODA

10.0

CORPSE REVIVER NO 2

GIN, LILLET, COINTREAU, LEMON, ABSINTHE

11.0

COSMOPOLITAN

CITRUS VODKA, COINTREAU, LIME, CRANBERRY

11.0

MOSCOW MULE

VODKA, LIME, BITTERS, GINGER BEER

10.0

FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE

10.0

ESPRESSO MARTINI

SALTED CARAMEL VODKA, COLD BREW,
COFFEE LIQUEUR

11.0

OLD FASHIONED

BOURBON, BITTERS, SUGAR

11.0

MANHATTAN

BOURBON, SWEET VERMOUTH, BITTERS

11.0

WHISKEY SOUR

BOURBON, LEMON, SUGAR, BITTERS

11.0

PAPER PLANE

BOURBON, APEROL, NONINO, LEMON

12.0

PENICILLIN

WHISKY, GINGER, HONEY, LEMON

12.0

DAIQUIRI

WHITE RUM, LIME, SUGAR

10.0

JUNGLE BIRD

GOLD RUM, CAMPARI, PINEAPPLE, LIME, SUGAR

11.0

MAI TAI

GOLD RUM, COINTREAU, ORGEAT, LIME, BITTERS

11.0

DARK & STORMY

DARK RUM, LIME, BITTERS, GINGER BEER

10.0

MARGARITA

TEQUILA, COINTREAU, LIME, SALT

10.0

APEROL SPRITZ

APEROL, PROSECCO, SODA

12.0

RED WINE

	175ML	250ML	BOTTLE
THE PADDOCK SHIRAZ, AUSTRALIA	7.2	10.0	29.5
ALTO BAJO MERLOT, CHILE	7.5	10.3	30.5
VILLA DEI FIORI MONTEPULCIANO D'ABRUZZO, ITALY	7.8	10.6	31.5
SOLARENA BARREL AGED TEMPRANILLO, SPAIN	8.1	10.9	32.5
TILIA MALBEC, ARGENTINA	8.4	11.2	33.5
ZENSA ORGANIC PRIMITIVO, ITALY	9.0	11.0	35.0
COTES DU RHONE ROUGE HAUT DE BRUN ALAIN JAUME 2020, FRANCE	9.3	12.1	36.0
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN	9.5	12.3	36.5

WHITE WINE

	175ML	250ML	BOTTLE
ALTO BAJO SAUVIGNON BLANC, CHILE	7.2	10.0	29.5
STATUA PINOT GRIGIO DELLE VENEZIE DOC, ITALY	7.5	10.3	30.5
GAVI TUFFOLO, ITALY	8.4	11.2	33.5
GERARD BERTRAND HERITAGE PICPOUL WHITE, OCCITANIE, FRANCE	9.0	11.8	35.0

ROSE WINE

	175ML	250ML	BOTTLE
LA MAGLIA ROSA PINOT GRIGIO BLUSH DELLE VENEZIE, ITALY	7.5	10.3	30.5
THE BULLETIN ZINFANDEL ROSE, USA	7.5	10.3	30.5

PLEASE ASK A MEMBER OF STAFF TO SEE OUR FULL LIST OF WINES BY THE BOTTLE

ALL SALES OF DRINKS OVER THE BAR WILL HAVE AN OPTIONAL 4% SERVICE CHARGE APPLIED.

DRAUGHT

TENNENTS	5.2	GLADEYE IPA	6.4
KELVIN PILSNER (GLUTEN FREE)	6.0	7 PEAKS IPA	6.5
INCH'S CIDER	5.5	BEARFACE LAGER	6.6

BOTTLED

PERONI	5.0	ASPALL CIDER	5.8
CORONA	5.0	KOPPARBERG FLAVOURED CIDERS	6.2
FURSTENBURG	6.7	HEINEKEN 0.0	4.5

SINGLE MALT WHISKY

TALISKER 10	6.1	THE BALVENIE 12	6.2	OLD PULTENEY 12	5.6
GLENGOYNE 12	6.0	DOUBLEWOOD		AUCHENTOSHAN	6.8
LAPHROAIG	6.8	THE BALVENIE 14	8.1	THREE WOOD	
DALWHINNIE	9.7	CARIBBEAN CASK		OCTOMORE	17.0
DISTILLER'S EDITION		SINGLETON OF DUFFTOWN	7.8		

OTHER WHISKIES

MONKEY SHOULDER	5.4	JACK DANIELS	4.8	MAKERS MARK	4.8
JOHNNY WALKER BLACK	4.7	BULLEIT RYE	5.7	WOODFORD RESERVE	5.4
JAMESON	4.3				

COGNAC

COURVOISIER VS	4.8	HENNESSY VS	5.2	REMY MARTIN VSOP	6.5
REMY MARTIN XO	20.0	HENNESSY XO	20.0		

RUM

BACARDI CARTA BLANCA	4.4	KRAKEN	4.8	SAILOR JERRY	4.5
HAVANA CLUB 7	4.5	GOSLINGS BLACK SEAL	4.3	DIPLOMATICO RESERVA	5.3
APPLETON ESTATE	4.5	KOKO KANU	4.3	DIPLOMATICO AMBASSADOR	28.0

VODKA

SMIRNOFF RED	4.3	STOLI VANIL	4.7	KETEL ONE CITROEN	4.9
STOLI SALTED CARAMEL	4.7	KETEL ONE	4.9	GREY GOOSE	5.2

MIXERS

COCA COLA 330ML	3.5	APPLETISER 275ML	3.5
DIET COKE 330ML	3.3	STILL/SPARKLING 330ML	2.5
IRN BRU 330ML	3.2	STILL/SPARKLING 750ML	4.5
IRN BRU SUGAR FREE 330ML	3.2	FROBISHERS 250ML (ORANGE, APPLE, CRANBERRY, TOMATO)	3.5
FENTIMAN'S GINGER BEER 275ML	4.0	BRITVIC PINEAPPLE 200ML	2.5

ALL SALES OF DRINKS OVER THE BAR WILL HAVE AN OPTIONAL 4% SERVICE CHARGE APPLIED.

GIN MASTERCLASSES

OUR PRIVATE GIN MASTERCLASSES ARE AVAILABLE FOR GROUPS OF FOUR TO TWELVE GUESTS UPON REQUEST. WE OFFER TWO FORMATS, EACH WITH TASTINGS OF SIX GINS – AND AT THE END YOU CAN SELECT A DOUBLE MEASURE OF YOUR FAVOURITE INCLUDED IN THE PRICE!

HISTORY OF GIN

THE STORY OF GIN SPANS HUNDREDS OF YEARS. JOIN US FOR A TRIP THROUGH TIME EXPLORING THE WAY GIN HAS EVOLVED FROM ITS ORIGINS IN 16TH CENTURY DUTCH APOTHECARIES, TO SWEET GINS OF GEORGIAN ENGLAND, VICTORIAN DRY GINS, AND INTO THE MODERN ERA WHERE OUR FAVOURITE TIPPLE HAS BECOME MORE POPULAR THAN EVER.

TOUR OF SCOTTISH GINS

SCOTLAND'S HISTORY OF DISTILLING IS WORLD RENOWNED, BUT IT'S NOT ALL WHISKY! SCOTTISH DISTILLERIES HAVE BEEN MAKING GIN SINCE THE 1700S AND NOW PRODUCE AROUND 70% OF THE UK'S GIN. WITH SO MANY TO CHOOSE FROM, WE OFFER A ROTATING SELECTION OF OUR FAVOURITES FROM EVERY CORNER OF THE COUNTRY.

£30 PER PERSON, PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS



ALSTONGLASGOW.CO.UK

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