

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

ALSTON GIN LIST

SCOTTISH

TANQUERAY LONDON DRY	4.3
TANQUERAY No 10	4.8
ARBIEKIE KIRSTY'S GIN	5.3
THE BOTANIST	4.6
CAORUNN	4.5
CROSSBILL RED	5.4
DEVIL'S STAIRCASE	5.5
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	6.2
KIRKJUVAGR ORIGIN	4.5
ROCK ROSE	5.5
SHETLAND REEL OCEAN SCENT	6.0
SHETLAND REEL ORIGINAL	5.5
ILLICIT LONDON DRY GIN	4.3
ILLICIT NEW TOM GIN	4.3
LIND & LIME	5.0
BEN LOMOND GIN	4.7
ISLE OF RAASAY GIN	4.8

FRUITY

BROCKMAN'S	4.7
GIN BOTHY BLUEBERRY	5.8
CAORUNN RASPBERRY	4.5
ORKNEY RHUBARB	5.3
PLYMOUTH SLOE	4.2
PUERTO DE INDIAS STRAWBERRY	4.3
TARQUIN'S STRAWBERRY & LIME	5.0
BEN LOMOND BLACKBERRY & GOOSEBERRY	4.2
BEN LOMOND RASPBERRY & ELDERFLOWER	4.2
PORTERS TROPICAL OLD TOM	4.5
JAWBOX PINEAPPLE & GINGER	4.3
BROOKIE'S SLOW GIN	4.7
EDINBURGH BRAMBLE & HONEY	4.3

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	4.2
NORDES	4.6
NOUAISSON GIN	4.6
INVERROCHE VERDANT GIN	5.3

CITRUS

HENDRICK'S LUNAR	5.4
OPIHR ARABIAN EDITION	5.0
TANQUERAY RANGPUR	4.2
TANQUERAY SEVILLA	4.2
BOMBAY SAPPHIRE 1ER CRU	4.5
SIPSMITH LEMON DRIZZLE	5.0
MALFY GINS	4.2
EDINBURGH ORANGE & BASIL	4.3

COMPLEX

AVIATION	5.0
DINGLE	4.7
ELEPHANT GIN	5.8
FOUR PILLARS BLOODY SHIRAZ	6.0
JAWBOX	4.3
MARTIN MILLER'S	4.4
MONKEY 47	7.3
ROKU	4.6
No 3	4.7
SIPSMITH	4.5
PORTOBELLO BUTTER GIN	4.6
BLACK TOMATO GIN	7.3
AUDEMUS UMAMI GIN	6.7
GIN MARE CAPRI	6.2
SILENT POOL	4.8

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***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**

VINTAGE STYLES

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

HERBS & SPICES

DRUMSHANBO GUNPOWDER GIN	6.3
EDINBURGH RHUBARB & GINGER	4.3
GIN MARE	5.0
OPIHR SPICED GIN	5.0
AUDEMUS PINK PEPPER	5.8
ST GEORGE TERROIR	5.0
MARTIN MILLER'S SUMMERFUL	4.4
TANQUERAY MALACCA	4.8
HENDRICK'S NEPTUNIA	5.0
FOUR PILLARS OLIVE LEAF GIN	6.0



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

DOUBLE DUTCH TONIC WATER	2.5
DOUBLE DUTCH SKINNY 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	3.0

ALSTON COCKTAILS

EVERYTHING'S ROSY

11.5

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

MOMISETTE 75

14.0

JENSENS OLD TOM GIN, ORGEAT, LEMON JUICE AND CHAMPAGNE WITH A TOUCH OF ABSINTHE. A REFINED TWIST ON THE CLASSIC FRENCH 75, WITH A VELVETY BLEND OF ALMOND AND ANISE.

ORANGE & BASIL GIMLET

10.5

EDINBURGH ORANGE & BASIL GIN, COINTREAU, BASIL SYRUP AND FRESH LIME. AN OLD FAVOURITE HERE AT ALSTON, THE PAIRING OF SWEET AND SAVOURY BALANCE PERFECTLY WITH FRESH CITRUS TO CREATE AN AROMATIC AND TANGY MODERN CLASSIC.

GIN SMASH

10.5

TANQUERAY GIN, LEMON JUICE, EARL GREY SYRUP SHAKEN WITH FRESH MINT. ANOTHER ALSTON FAVOURITE, THE BERGAMOT FLAVOUR OF EARL GREY TEA PAIRS BEAUTIFULLY WITH THE NOTES OF CITRUS AND REFRESHING JUNIPER. WHEN COMBINED WITH FRESH MINT – THIS COCKTAIL REALLY SINGS.

KIWI FIZZ

12.5

PORTERS TROPICAL OLD TOM GIN, EDINBURGH ELDERFLOWER LIQUEUR, KIWI SYRUP, LEMON JUICE AND PROSECCO. THIS BRIGHT AND BUBBLY COCKTAIL IS A STUNNING MIX OF SUMMERY FLAVOURS.

YANG GUIFEI SLING

10.5

MALFY CON ARANCIA, LYCHEE LIQUEUR, BLUEBERRY SHRUB, LIME JUICE AND GINGER ALE. TANGY BLOOD ORANGE AND BLUEBERRY COMBINES WITH SWEET FLORAL LYCHEE TO PRODUCE A DELIGHTFUL SPARKLING PUNCH.

OSSESSIONE

11.5

FOUR PILLARS BLOODY SHIRAZ GIN, CYNAR, SWEET VERMOUTH, TONIC BITTERS. SHIRAZ GRAPE-INFUSED GIN AND HERBACEOUS CYNAR LEND EXPRESSIVE COMPLEXITY TO THIS RICH, DARK TAKE ON THE CLASSIC NEGRONI.

DESDEMONA

11.5

LIND & LIME GIN, CHAMBERYZETTE, STRAWBERRY PUREE, LIME AND CUCUMBER BITTERS CHARGED WITH SODA. SWEET STRAWBERRY AND REFRESHING CUCUMBER ARE A PERFECT MARRIAGE IN THIS SPELLBINDING COOLER.

ALSTON COCKTAILS

ORANGE CREAM SODA 10.5

TANQUERAY, GRAND MARNIER, ORANGE & VANILLA FOAMED AND TOPPED WITH GINGER ALE. CREAMY VANILLA AND CANDIED ORANGE FLAVOURS COMBINE BEAUTIFULLY IN THIS SWEET TREAT.

THE LATEST WORD 11.5

TANQUERAY LONDON DRY GIN, KAFFIR LIME LEAF LIQUEUR, CRÈME DE CACAO, CHARTREUSE, HERBAL BITTERS AND LEMON JUICE. A DECADENT MOSAIC OF TART CITRUS, BRIGHT HERBS, AND CREAMY CACAO. ONE FOR THE CONNOISSEURS.

LOUISIANA SNAPPER 11.5

MARTIN MILLERS SUMMERFUL GIN, CAJUN SYRUP, RED WINE, TOMATO JUICE, LEMON, SALT & PEPPER, TABASCO. TANGY, SPICY AND SWEET TWIST ON THE BLOODY MARY. THIS FLAVOURFUL DELIGHT IS INSPIRED BY CLASSIC CAJUN CUISINE.

MANGO CALIENTE 10.5

EDINBURGH RHUBARB & GINGER GIN, MANGO PUREE, ACHO REYES VERDE, ORANGE AND LEMONADE. A PERFECTLY REFRESHING COMBO OF MANGO, RHUBARB AND ORANGE WITH A FIERY KICK OF GREEN CHILLI LIQUEUR.

MOCKTAILS

ROSE & BERRY SPRITZER 5.5

CRANBERRY JUICE, MIXED BERRY SYRUP, LEMON, ROSE LEMONADE

SOBER VACATION 5.5

PINEAPPLE JUICE, ORANGE JUICE, FRESH LIME, ORGEAT

SUNRISE 5.5

ORANGE JUICE, MANGO & PASSIONFRUIT PUREES, LEMON, SODA, GRENADINE

KIWI PINEAPPLEADE 5.5

PINEAPPLE JUICE, KIWI SYRUP, FRESH LEMON, LEMONADE

WHIPPERSNAPPER 5.5

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

NAE GIN SMASH 5.5

APPLE JUICE, EARL GREY SYRUP, LEMON, FRESH MINT

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 GIN STIRRED WITH COCCHI EXTRA DRY VERMOUTH AND A DASH OF TONIC BITTERS.

THE GIBSON

11.0

A BONE-DRY MARTINI WITHOUT BITTERS, GARNISHED WITH A PICKLED ONION. THE MODERN GIBSON IS ALWAYS SERVED WITH AN ONION, BUT THE EARLIEST RECIPES ARE DIFFERENTIATED MORE BY THE OMISSION OF BITTERS THAN THEY ARE BY THE GARNISH. 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 SHAKEN WITH A DASH OF OLIVE BRINE TO BRING A SALTY, SAVOURY NOTE TO THE FORE.

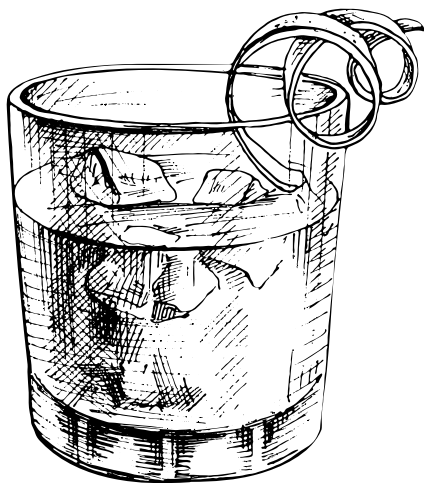
THE VESPER

12.0

JAMES BOND'S SIGNATURE DRINK FROM 1953'S CASINO ROYALE. WE USE TANQUERAY LONDON DRY 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 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

10.5

SHADDOCK

GENEVER, APEROL, ST GERMAIN, LEMON

10.5

WHITE LADY

GIN, COINTREAU, LEMON, SUGAR, WHITES

10.5

BEE'S KNEES

GIN, HONEY, LEMON

10.5

TOM COLLINS

OLD TOM GIN, LEMON, SUGAR, SODA

10.5

CORPSE REVIVER NO 2

GIN, LILLET, COINTREAU, LEMON, ABSINTHE

11.5

COSMOPOLITAN

CITRUS VODKA, COINTREAU, LIME, CRANBERRY

10.5

MOSCOW MULE

VODKA, LIME, BITTERS, GINGER BEER

10.5

FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE

10.5

ESPRESSO MARTINI

SALTED CARAMEL VODKA, COLD BREW,
COFFEE LIQUEUR

10.5

OLD FASHIONED

BOURBON, BITTERS, SUGAR

11.5

MANHATTAN

BOURBON, SWEET VERMOUTH, BITTERS

11.5

WHISKEY SOUR

BOURBON, LEMON, SUGAR, BITTERS, WHITES

11.5

PENICILLIN

WHISKY, GINGER, HONEY, LEMON

12.0

DAIQUIRI

WHITE RUM, LIME, SUGAR

10.5

JUNGLE BIRD

GOLD RUM, CAMPARI, PINEAPPLE, LIME, SUGAR

10.5

MAI TAI

GOLD RUM, COINTREAU, ORGEAT, LIME, BITTERS

11.5

DARK & STORMY

DARK RUM, LIME, BITTERS, GINGER BEER

10.5

MARGARITA

TEQUILA, COINTREAU, LIME, SALT

10.5

APEROL SPRITZ

APEROL, PROSECCO, SODA

12.0

RED WINE

	175ML	250ML	BOTTLE
THE PADDOCK SHIRAZ, AUSTRALIA	6.9	9.7	29.0
ALTO BAJO MERLOT, CHILE	7.3	10.0	30.0
TILIA MALBEC, ARGENTINA	7.5	10.4	31.0
VILLA DEI FIORI MONTEPULCIANO D'ABRUZZO, ITALY	7.6	10.7	32.0
COTES DU RHONE ROUGE HAUT DE BRUN ALAIN JAUME 2020, FRANCE	8.3	11.7	35.0
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN	8.5	12.0	36.0

WHITE WINE

	175ML	250ML	BOTTLE
STATUA PINOT GRIGIO DELLE VENEZIE DOC, ITALY	7.0	9.8	29.0
LA SERRE CHARDONNAY VIN DE PAYS D'OC, FRANCE	7.3	10.1	30.0
JOHNSON ESTATE SAUVIGNON BLANC, NEW ZEALAND	8.4	11.2	36.0
GERARD BERTRAND HERITAGE PICPOUL WHITE, OCCITANIE, FRANCE	8.7	11.5	37.0

ROSE WINE

	175ML	250ML	BOTTLE
LA MAGLIA ROSA PINOT GRIGIO BLUSH DELLE VENEZIE, ITALY	7.0	9.8	29.0

SPARKLING

	125ML	BOTTLE
VAPORETTO PROSECCO NV, ITALY	6.50	39.00

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

DRAUGHT

TENNENTS	5.0	GLADEYE IPA	6.2
KELVIN PILSNER (GLUTEN FREE)	6.0	7 PEAKS IPA	6.5
SHILLING BREWING CO ROTATIONAL	6.0	BEARFACE LAGER	6.4

BOTTLED

PERONI	5.0	ASPALL CIDER	5.8
CORONA	5.0	KOPPARBERG MIXED FRUIT	6.0
FURSTENBURG	6.7	LUCKY SAINT 0% LAGER	4.5

SINGLE MALT WHISKY

TALISKER 10	6.0	THE BALVENIE 12	6.1	OLD PULTENEY 12	5.5
HIGHLAND PARK 12	5.7	DOUBLEWOOD		AUCHENTOSHAN	6.7
DALWHINNIE 15	6.2	THE BALVENIE 14	8.0	THREE WOOD	
GLENGOYNE 12	5.9	CARIBBEAN CASK		OCTOMORE	16.0
LAPHROAIG	6.7				

OTHER WHISKIES

MONKEY SHOULDER	5.3	JACK DANIELS	4.7	MAKERS MARK	4.7
JOHNNY WALKER BLACK	4.6	BULLEIT RYE	5.6	WOODFORD RESERVE	5.3
JAMESON	4.2				

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	DIPLOMATICO RESERVA	5.3
HAVANA CLUB 7	4.5	GOSLINGS BLACK SEAL	4.2	DIPLOMATICO	28.0
APPLETON ESTATE	4.5	KOKO KANU	4.2	AMBASSADOR	

VODKA

SMIRNOFF RED	4.2	STOLI VANIL	4.7	KETEL ONE CITROEN	4.8
STOLI SALTED CARAMEL	4.7	KETEL ONE	4.8	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	3.0	BRITVIC PINEAPPLE 200ML	2.5

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