



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	4.9
CAORUNN RASPBERRY	4.7
PLYMOUTH SLOE	4.4
PUERTO DE INDIAS STRAWBERRY	4.5
JAWBOX PINEAPPLE & GINGER	4.5
PORTER'S TROPICAL OLD TOM	4.7
GINATO MELOGRANO	4.3
GLASWEGIN RHUBARB & RASPBERRY	4.9

FLORAL

BOE PEACH & HIBISCUS	4.5
BOE VIOLET	4.5
EDEN MILL LOVE	5.5
EDINBURGH ELDERFLOWER	4.5
EDINBURGH LEMON & JASMINE	4.5
BLOOM JASMINE & ROSE	4.5
NORDES	4.8
UKIYO BLOSSOM GIN	5.1

CITRUS

OPIHR ARABIAN EDITION	5.2	MALFY GINS	4.5
TANQUERAY RANGPUR	4.5	EDINBURGH ORANGE & BASIL	4.6
TANQUERAY SEVILLA	4.5	CHASE SEVILLE MARMALADE	4.7
BOMBAY SAPPHIRE 1ER CRU	4.7	TARQUIN'S PINK LEMON	5.1
UKIYO YUZU GIN	5.1	GIN MARE CAPRI	6.4

HERBS & SPICES

DRUMSHANBO GUNPOWDER GIN	6.6	ST GEORGE TERROIR	5.3
EDINBURGH RHUBARB & GINGER	4.5	TANQUERAY MALACCA	5.1
GIN MARE	5.3	FOUR PILLARS OLIVE LEAF GIN	6.2
OPIHR SPICED GIN	5.2	GIN BOTHY GUNSHOT	5.7

COMPLEX

AVIATION	5.2	MONKEY 47	7.5
DINGLE	4.9	ROKU	4.8
ELEPHANT GIN	5.9	NO 3	5.0
FOUR PILLARS BLOODY SHIRAZ	6.2	BLACK TOMATO GIN	7.5
JAWBOX	4.6	GINATO PINOT GRIGIO	4.5
MARTIN MILLER'S	4.6		

VINTAGE STYLES

BATHTUB GIN	5.1	FEW BARREL GIN	7.2
BOLS GENEVER	5.1	PLYMOUTH GIN	4.4
ZUIDAM 3YO ZEER	7.0	JENSEN'S OLD TOM	4.5
OUDE GENEVER		NOUAISSON RESERVE	5.2
EDINBURGH CANNONBALL	6.4		

SCOTTISH

TANQUERAY LONDON DRY	4.5
TANQUERAY No 10	5.1
ARBIE KIRSTY'S GIN	5.5
THE BOTANIST	5.0
CAORUNN	4.8
CROSSBILL RED	5.6
DEVIL'S STAIRCASE	5.8
EDINBURGH 1670	5.3
EDINBURGH CLASSIC GIN	4.5
EDINBURGH SEASIDE GIN	4.5
GLASWEGIN	4.9
HENDRICK'S	4.5
ISLE OF HARRIS	5.5
LUSSA	6.5
KIRKJUVAGR ORIGIN	4.7
ROCK ROSE	5.7
SHETLAND REEL OCEAN SCENT	6.2
SHETLAND REEL ORIGINAL	5.7
ILLICIT LONDON DRY GIN	4.5
ILLICIT NEW TOM GIN	4.5
LIND & LIME	5.2
DOWNPOUR	5.3



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	2.8
FEVER TREE LIGHT TONIC	2.8
DOUBLE DUTCH DOUBLE LEMON	2.8
FEVER TREE MEDITERRANEAN	2.8
FEVER TREE ELDERFLOWER	2.8
FEVER TREE GINGER ALE	2.8
FENTIMAN'S ROSE LEMONADE 275ML	4.0
FENTIMAN'S GINGER BEER 200ML	3.0

ALSTON COCKTAILS

ORANGE & BASIL GIMLET 11.5

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

THE RESURRECTIONIST 11.5

EDINBURGH BOTANICS GIN, MANDARINE NAPOLÉON, COCCHI ROSA AND LEMON JUICE WITH A DASH OF ABSINTHE. A COMPLEX AND HERBAL TWIST ON THE CLASSIC CORPSE REVIVER No. 2.

FROM BLOSSOMS 11.5

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.

BARREL-AGED MARTINEZ 12.0

THE CLASSIC MARTINEZ, AGED IN OAK. OLD TOM GIN, SWEET VERMOUTH, MARASCHINO LIQUEUR, ORANGE BITTERS. THE OAK BARREL IMPARTS A WHOLE NEW CHARACTER TO THE COCKTAIL, PROVIDING NOTES OF SPICE AND VANILLA.

GIN SMASH 11.5

TANQUERAY GIN, LEMON JUICE, AND 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.

APPLE & CINNAMON 75 14.0

CAORUNN GIN, APPLE & CINNAMON SYRUP, AND FRESH LEMON JUICE TOPPED WITH CHAMPAGNE. WARM CINNAMON AND CRISP APPLE COMBINE WITH BISCUITY CHAMPAGNE TO CREATE A WONDERFUL SEASONAL SPIN ON THE FRENCH 75.

PARAMARIBO ICED TEA 11.5

BOLS GENEVER, APRICOT BRANDY, ALLSPICE DRAM, CRANBERRY AND LIME JUICES WITH A DASH OF COLA. WHO WANTS TO GO TO LONG ISLAND ANYWAY?

BARTENDERS CHOICE

OUR INVENTIVE BAR TEAM LOVE TO COME UP WITH NEW COCKTAILS.

ASK ABOUT OUR LATEST CREATION.



ALSTON COCKTAILS

CARA MIA

11.5

WHISKY, MALBEC, CRÈME DE MURES, ORANGE, CHOCOLATE BITTERS. A DECADENT COMBINATION OF JUICY DARK FRUIT, CREAMY CHOCOLATE AND SMOKY WHISKY MAKE FOR A TRULY INDULGENT TAKE ON A WHISKEY SOUR.

CAJUN MARGARITA

11.5

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

SPICED HONEY ESPRESSO MARTINI

11.5

COGNAC, SPICED HONEY LIQUEUR, COLD BREW COFFEE, HONEY. SWEET COFFEE WITH UNDERTONES OF CINNAMON, NUTMEG AND CLOVE. A DELIGHTFUL DIGESTIF.

VIPER'S FANG

11.5

RUM, 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!

MOCKTAILS

NAE GIN SMASH

6.0

APPLE JUICE, EARL GREY SYRUP, LEMON, FRESH MINT

BERRY SPRITZER

6.0

CRANBERRY JUICE, MIXED BERRY SYRUP, LEMON, LEMONADE

WHIPPERSNAPPER

6.0

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

SPICED APPLEADE

6.0

APPLE JUICE, LEMON, APPLE & CINNAMON SYRUP, SODA

BABY BEE

6.0

HONEY, APPLE JUICE, LEMON

SOBER VACATION

6.0

PINEAPPLE JUICE, ORANGE JUICE, LIME, ORGEAT

TARRAGON PEACH COOLER

6.0

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

11.5

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

11.5

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

11.5

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.

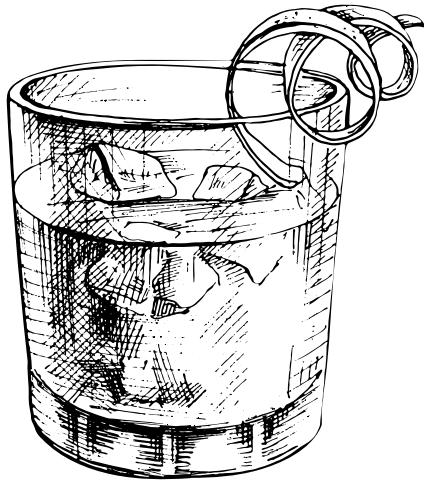
THE SMOKY MARTINI

11.5

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 11.5
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 11.5
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	OLD FASHIONED BOURBON, BITTERS, SUGAR	11.5
MOONLIGHT GIN, COINTREAU, VIOLET, LIME	11.5	MANHATTAN BOURBON, SWEET VERMOUTH, BITTERS	11.5
SHADDOCK GENEVER, APEROL, ST GERMAIN, LEMON	11.5	WHISKEY SOUR BOURBON, LEMON, SUGAR, BITTERS	11.5
WHITE LADY GIN, COINTREAU, LEMON, SUGAR	11.5	PAPER PLANE BOURBON, APEROL, NONINO, LEMON	12.0
BEE'S KNEES GIN, HONEY, LEMON	10.5	PENICILLIN WHISKY, GINGER, HONEY, LEMON	12.0
TOM COLLINS OLD TOM GIN, LEMON, SUGAR, SODA	10.5	DAIQUIRI WHITE RUM, LIME, SUGAR	10.5
CORPSE REVIVER NO 2 GIN, LILLET, COINTREAU, LEMON, ABSINTHE	11.5	JUNGLE BIRD GOLD RUM, CAMPARI, PINEAPPLE, LIME, SUGAR	11.5
COSMOPOLITAN CITRUS VODKA, COINTREAU, LIME, CRANBERRY	11.5	MAI TAI GOLD RUM, COINTREAU, ORGEAT, LIME, BITTERS	11.5
MOSCOW MULE VODKA, LIME, BITTERS, GINGER BEER	10.5	DARK & STORMY DARK RUM, LIME, BITTERS, GINGER BEER	10.5
FRENCH MARTINI VODKA, CHAMBORD, PINEAPPLE	10.5	MARGARITA TEQUILA, COINTREAU, LIME, SALT	10.5
ESPRESSO MARTINI SALTED CARAMEL VODKA, COLD BREW, COFFEE LIQUEUR	11.5	APEROL SPRITZ APEROL, PROSECCO, SODA	12.0

SPARKLING WINE

	125ML	BOTTLE
PROSECCO , VAPORETTO, ITALY	7.9	42.0
ALEXANDRE BONNET GRAND RÉSERVE BRUT , FRANCE	13.2	80.0

RED WINE

	175ML	250ML	BOTTLE
MONTEPULCIANO D'ABRUZZO , VILLA DEI FIORI, ITALY	7.9	10.8	32.0
SHIRAZ , THE PADDOCK, AUSTRALIA	7.9	10.8	32.0
CABERNET SAUVIGNON , VALDIVIESO, CHILE	8.4	11.2	33.5
MALBEC , TILIA, ARGENTINA	8.9	11.7	35.5
GARNACHA SYRAH 'TINTO' D.O. CARINENA , BODEGAS VERDE, SPAIN	8.9	11.7	35.5
PRIMITIVO , ZENSA, ITALY	9.4	12.2	36.5
MERLOT , LE VERSANT, FRANCE	9.4	12.2	36.5
BEAUJOLAIS VILLAGES , LES ROCHES, FRANCE	9.9	12.7	38.0
RIOJA CRIANZA , DON JACOBO, SPAIN	9.9	12.7	38.0

WHITE WINE

	175ML	250ML	BOTTLE
TREBBIANO CHARDONNAY , TERRE FORTI, ITALY	7.9	10.8	32.0
PINOT GRIGIO , STATUA, ITALY	8.4	11.2	33.5
RIOJA BLANCO , VIVANCO, SPAIN	8.9	11.7	35.5
SAUVIGNON BLANC , JOHNSON ESTATE, NEW ZEALAND	9.4	12.2	36.5
PICPOUL DE PINET , GERRARD BERTRAND, FRANCE	9.9	12.7	38.0

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	5.5	GLADEYE IPA	6.7
KELVIN PILSNER (GLUTEN FREE)	6.3	7 PEAKS IPA	6.8
INCH'S CIDER	5.6	BEARFACE LAGER	6.9

BOTTLED

PERONI	5.4	KOPPARBERG MIXED FRUITS	6.7
CORONA	5.4	HEINEKEN 0.0	5.1
FURSTENBURG	6.7		

SINGLE MALT WHISKY

TALISKER 10	6.3	THE BALVENIE 12	6.4	OLD PULTENEY 12	5.8
GLENGOYNE 12	6.2	DOUBLEWOOD		AUCHENTOSHAN	7.0
LAPHROAIG	7.0	THE BALVENIE 14	8.3	THREE WOOD	
DALWHINNIE	9.9	CARIBBEAN CASK		OCTOMORE	19.0
DISTILLER'S EDITION		SINGLETON OF DUFFTOWN	7.9		

OTHER WHISKIES

MONKEY SHOULDER	5.6	JACK DANIELS	5.0	MAKERS MARK	5.0
JOHNNY WALKER BLACK	4.9	BULLEIT RYE	5.9	WOODFORD RESERVE	5.6
JAMESON	4.5				

COGNAC

COURVOISIER VS	5.0	HENNESSY VS	5.4	REMY MARTIN VSOP	6.7
REMY MARTIN XO	22.0	HENNESSY XO	22.0		

RUM

BACARDI CARTA BLANCA	4.6	KRAKEN	5.0	SAILOR JERRY	4.7
HAVANA CLUB 7	4.6	GOSLINGS BLACK SEAL	4.5	DIPLOMATICO RESERVA	5.7
APPLETON ESTATE	4.7	KOKO KANU	4.5	DIPLOMATICO AMBASSADOR	29.0

VODKA

SMIRNOFF RED	4.5	STOLI VANIL	4.9	KETEL ONE CITROEN	5.1
STOLI SALTED CARAMEL	4.9	KETEL ONE	5.1	GREY GOOSE	5.4

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 200ML	3.0	BRITVIC PINEAPPLE 200ML	2.6

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](https://www.alstonglasgow.co.uk)

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