Boisdale

The Boisdale Cocktail List
“Lovable, clubbable and the nightly jazz is world-class”
Tatler Restaurant Guide

“The food is excellent – the most succulent meat, fish and game”
Daily Telegraph

“One of the very best meals that I have enjoyed in London. Excellent service, presentation and atmosphere.”
London Eating

“London’s best-loved shrine to all things Scottish”
Evening Standard

“Over 50 brands of Cuban cigars live in two humidors surrounded by close on 200 different bottles of whisky. This was clearly a place for the connoisseur.”
ES Magazine

“One of London’s unsung treasures”
The Guardian
“I have taken more out of alcohol than alcohol has taken out of me.”
Winston Churchill

“Let us have wine and women, mirth and laughter, Sermons and soda water the day after.”
Lord Byron

“My rule of life prescribed as an absolutely sacred rite smoking cigars and also the drinking of alcohol before, after and if need be during all meals and in the intervals between them.”
Winston Churchill
Lady Astor:
“Sir, if you were my husband, 
I would poison your drink.”

Winston Churchill:
“Madam, if you were my wife, 
I would drink it.”
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No one knows who invented the cocktail. We are not even sure precisely when the word first was used to describe a spirituous drink. Stories and theories abound including the one of Betsy Flanagan, an American pro-revolutionary innkeeper in the colonial times, who is said to have stolen chickens from her pro-British neighbours to feed General Washington’s troops. The story holds that – in the style of Dickensian Madame Defarge - she garnished the patriots’ drinks with the roosters’ tail feathers and offered the toast, “Vive le cock tail!”.

Our favourite tale of the origin of the word was documented by George Bishop in his book called The Booze Reader: A Soggy Saga of Man In His Cups (1965). Bishop contends that the word stems from the English cock-tail, which “referred to a woman of easy virtue who was considered desirable but impure.” What better way to describe a cocktail? A combination of different ingredients with the first sip making one feel daring as if embarking on an exciting adventure with the results which can be positively scandalous but very desirable...

The first bartender to gain fame and fortune as a master of his craft and creator of the classic Martini was “Professor” Jerry Thomas, a mid-nineteenth-century bartender who in his book How to Mix Drinks, or The Bon-Vivant’s Companion pointed out that “The
“Cocktail” is a modern invention and is generally used on fishing and other sporting parties, although some patients insist that it is good in the morning as a tonic. He goes on to list just ten cocktail recipes, bitters being the only ingredient common to each drink. It is “Professor” Jerry Thomas who tended the bar of the old Occidental Hotel in San Francisco and reputedly in 1862 made the Martini (which later became known as Martini) for a gold miner on his way to the town of Martinez, which lay forty miles to the east.

By 1900 the Martini had become known across the U.S.A and had spread to the other side of the Atlantic. This is said, by some, to be the beginning of the golden age of cocktails and the rest, as they say, is history.
House Cocktails

MOJITO £11.50

Ingredients:

50ml Ron Zacapa rum
1 lime cut in quarters
7 fresh mint leaves
Dash of soda water
1 tbsp sugar
3 drops of Angostura bitters

Glass: Highball
Garnish: Mint leaves

Preparation:

In a glass muddle wedges of lime, mint leaves, sugar and Angostura. Top with crushed ice. Add the rum and top up with soda water.

HIGHLAND MOJITO

The same ingredients as above but replace rum with Dalwhinnie whisky for more intellectual stimulation.
WHISKY COLLINS £10.50

Ingredients:

50ml Bulleit bourbon
10ml sugar syrup
3 drops Angostura bitters
1/2 lemon
Soda water

Glass: Highball
Garnish: Lemon wedge

Preparation:

Shake bourbon and fresh lemon juice, add sugar syrup and Angostura bitters, shake again and pour in a glass. Top with soda water.

“Alcohol is the answer... What was the question?”
The Streets
House Cocktails

COSMOPOLITAN £10.50

Ingredients:

- 50ml Ketel One Citroen vodka
- 25ml Cointreau
- 80ml Cranberry juice
- 5ml lime juice

Glass: Martini
Garnish: Flamed orange zest twist

Preparation:

In a shaker pour Ketel One Citroen vodka, Cointreau, lime and cranberry juice over ice. Shake all the ingredients and strain into a chilled Martini glass. Flame the orange peel with a lighter and add to the drink.

“They don’t want us to drink and drive, but you need a drivers license to buy alcohol and why do bars have parking lots?”

Bob and Tom in the Morning

The Boisdale Cocktail List 13
BOISDALE BLOODY MARY £8.50
Suitable as a first course

**Ingredients:**

- 50ml Ketel One vodka
- 100ml tomato juice
- 10ml Worcester sauce
- 10ml Manzanilla sherry
- 15ml freshly squeezed lime juice
- 5ml horseradish
- 2-3 drops Tabasco
- Celery salt
- Black pepper

**Glass:** Highball
**Garnish:** Celery stalk and lime/lemon wedge

**Preparation:**

Pour the ingredients into a cocktail shaker over ice cubes. Mix gently adding seasoning to taste. Transfer into a highball glass and garnish with the lemon and/or lime wedge and a celery stalk.
Handcrafted in small batches, using traditional recipes at the Nolet Distillery in Holland.

Founded 1691.
**Bramble £8.50**

*Ingredients:*

- 50ml Tanqueray gin
- 15ml Crème de Mûre
- 12.5ml fresh lemon juice
- 10ml sugar syrup
- 5-6 blackberries

*Glass:* Old Fashioned  
*Garnish:* Blackberries on a toothpick (unused)

*Preparation:*

Fill a glass with crushed ice. Add gin, lemon juice, sugar syrup and stir. Lace with Crème de Mûre and garnish with blackberries (when in season).

“I’ll stick with gin. Champagne is just ginger ale that knows somebody.”

M*A*S*H, (spoken by Hawkeye), Ceasefire (1973)
House Cocktails

MARGARITA £10.50

Ingredients:

50ml Don Julio Reposado tequila
25ml Cointreau
15ml lime juice

Glass: Martini
Garnish: Lime slice or lime twist
and salt on the ridge

Preparation:

Prepare the cocktail glass by rubbing lime juice all the way around the edge of the glass and place on a saucer of salt to achieve the salted rim effect. Then add tequila, Cointreau and the lime juice into a cocktail shaker full of ice and shake well together. Strain into a Martini glass.

“When I read about the evils of drinking, I gave up reading.”
Henny Youngman
House Cocktails

CLASSIC CHAMPAGNE COCKTAIL £12.50

Ingredients:

100ml Champagne
10ml Remy Martin cognac
2 dashes Angostura bitters
1 sugar cube

Glass: Champagne flute
Garnish: Orange peel twist

Preparation:

Soak one sugar cube in a champagne flute with Angostura bitters. Add champagne and cognac. Garnish with orange peel.

“I was in love with a beautiful blonde once, dear. She drove me to drink. That’s the one thing I’m indebted to her for.”

W. C. Fields

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Atholl Brose £10.50

Ingredients:

25 g medium oatmeal
2 tbsp clear heather honey
2 tbsp Macallan 10 year old whisky
284 ml double cream (heavy cream)

Glass: Martini
Garnish: Raspberries or blueberries

Preparation:

Toast the oatmeal either by tossing and stirring it continuously over a medium heat in a non-stick pan or by putting in a dish in an oven and stirring occasionally. Let the mixture cool. Mix together the honey and the whisky. Whip the cream until it forms soft peaks but is not dry; then fold in the honey and whisky mixture. Leave to chill. Just before serving, stir in the oatmeal (if you do it in advance, it will lose its crunch). Put the raspberries or blueberries - or a mixture of both - into the bottom of Martini glass and spoon the Atholl Brose over. Alternatively the berries can be folded into the mixture.
Whisky

**RUSTY NAIL £10.50**

*Ingredients:*

- 50ml of Glenfarclas 10 year old whisky
- 25ml Drambuie
- 1 twist lemon peel

*Glass: Old fashioned*
*Garnish: Lemon peel*

*Preparation:*

Pour the whisky and Drambuie into an old fashioned glass filled with ice cubes. Stir well. Garnish with the lemon twist.

“Everybody has to believe in something...
I believe I’ll have another drink.”

W. C. Fields
Whisky

ROB ROY £10.50

Ingredients:

75ml Glenrothes Select Reserve whisky
25ml Martini Rosso
A dash of Angostura bitters

Glass: Old fashioned
Garnish: Maraschino cherry

Preparation:

Pour the ingredients into a mixing glass with ice. Stir well. Strain into a chilled old fashioned glass. Garnish with a cherry.

“It is well to remember that there are five reasons for drinking: the arrival of a friend, one’s present or future thirst, the excellence of the wine, or any other reason.”

Latin Proverb
Whisky

ROBERT BURNS £10.50

Ingredients:

50ml Bruichladdich 12 year old whisky
25ml Martini Rosso
A dash of Pernod Absinthe
A dash of Agnostura bitters

Glass: Cocktail glass

Preparation:

Pour the ingredients into a cocktail shaker filled with ice. Stir well. Strain into a chilled cocktail glass.

"I drink too much. The last time I gave a urine sample it had an olive in it."
Rodney Dangerfield
Whisky

WHISKY FASHIONED £10.50

Ingredients:

50ml Chivas 18 year old whisky
2 sugar cubes
2-3 dashes Angostura bitters
2 orange slices

Glass: Old fashioned
Garnish: Orange peel

Preparation:

Place sugar cubes at the bottom of an old-fashioned glass. Saturate the cubes with Angostura bitters. Add orange slices. Muddle these ingredients. Fill the glass with ice cubes. Add whisky. Stir well. Garnish with orange peel.

“Always carry a flagon of whiskey in case of snake bite, and furthermore, always carry a small snake.”

W. C. Fields

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To gallantry

CHIVAS
LIVE WITH CHIVALRY
Whisky

TOLLEYTOWN PUNCH £8.50

Ingredients:

50ml Johnnie Walker Black Label whisky
50ml cranberry juice
50ml pineapple juice
50ml freshly squeezed orange juice
Ginger ale

Glass: Highball
Garnish with one of the following: strawberry, redcurrant, orange slice or pineapple slice

Preparation:

In a glass mix whisky, cranberry juice, pineapple juice and orange juice and top up with Ginger ale.

“If you drink, don’t drive. Don’t even putt.”
Dean Martin
WHISKY SOUR £8.50

Ingredients:

50ml Monkey Shoulder whisky
3-4 drops Angostura bitters
1/2 lime juice
1/2 teaspoon of sugar syrup
The white of a free-range egg

Glass: Old Fashioned
Garnish: Maraschino cherry

Preparation:

Fill a cocktail shaker with ice and add all the ingredients. Shake well and decant into an old fashioned glass.
**Whisky**

**BLOOD & SAND £10.50**

*Ingredients:*

- 25ml Chivas 18 year old whisky
- 25ml Martini Rosso
- 25ml cherry brandy
- 25ml fresh orange juice

*Glass:* High ball  
*Garnish:* Orange zest

*Preparation:*

Shake whisky, vermouth and brandy over ice cubes. Strain into a chilled glass and top up with orange juice.

*“Never cry over spilt milk. It could’ve been whiskey.”*  
Pappy Maverick, in Maverick (1994)
Whisky

SWEET MANHATTAN £10.50

Ingredients:

50ml Black Bush whiskey
12.5ml Vya sweet vermouth
12.5ml Maraschino cherry juice from a jar
3 dashes Angostura bitters

Glass: Martini
Garnish: Maraschino cherries

Preparation:

Stir whiskey, sweet vermouth, maraschino cherry juice from a jar and Angostura bitters in a glass filled with ice. Serve in a chilled Martini glass.

“The Manhattan - a narrow island off the coast of New Jersey, dedicated to the pursuit of lunch.”

Raymond Sokolov
Whisky

HOT TODDY £8.50

Ingredients:

30ml Martell VSOP cognac, Chivas 12 year old whisky or Havana Club 7 year old rum
1 tbsp of honey
1/4 lemon
1 cup hot water
1 tea bag
1 clove

Preparation:

Coat the bottom of a mug with honey, add the alcohol, lemon juice and clove. On the side, make a cup of strong tea. Pour the steaming tea into the mug with alcohol and stir.

“Work is the curse of the drinking classes.”
Oscar Wilde
Whisky

WHISKY MARTINI £10.50

Ingredients:

50ml Lagavulin 12 year old whisky
25ml dry vermouth (e.g. Noilly Prat)

Glass: Martini
Garnish: Orange twist

Preparation:

In a Boston glass filled with ice stir the whisky 21 times anticlockwise adding the dry vermouth as you stir. Strain into a chilled Martini glass and garnish with an orange twist.
Rum

STRAWBERRY DAIQUIRI £8.50

Ingredients:

50ml Havana Club 3 year old rum
1/3 lime juice
12.5ml sugar syrup
Fresh strawberries or other fruit

Glass: Martini glass or wine glass (chilled)
Garnish: Strawberry

Preparation:

In a blender filled with crushed ice, mix fresh lime juice, sugar syrup and fresh strawberries. Add rum and serve in a chilled glass.

“You are not drunk if you can lie on the floor without holding on.”
Dean Martin

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Rum

PINA COLADA £12.50

Ingredients:

50ml Ron Zacapa rum
12.5ml coconut cream
100ml pineapple juice

Glass: Highball
Garnish: Slice of pineapple

Preparation:

Blend rum, coconut cream, pineapple juice and ice. Serve in a glass with sugared rim and a slice of pineapple.
Rum

**CAIPIRINHA £8.50**

*Ingredients:*

50ml Cachaça 51
5 lime wedges
2 tsp brown granulated sugar

Glass: Old fashioned
Garnish: Lime rind

*Preparation:*

Place lime and sugar into an old fashioned glass and muddle. Fill the glass with crushed ice and add Cachaça. Mix and serve.

**ISLAND CAIPIRINHA £8.50**

The same ingredients as above but replace Cachaça 51 with Talisker whisky.
Vodka

MOSCOW MULE £10.50

Ingredients:

50ml Cîroc vodka
1/2 lime
4 drops Angostura bitters
12.5ml sugar syrup
Fentimans ginger beer

Glass: Highball
Garnish: Lemon wedge

Preparation:

Shake vodka, lime juice, Angostura bitters and sugar syrup with ice and strain. Pour into a glass and top up with ginger beer.

“An abstainer is the sort of man you wouldn’t want to drink with even if he did.”
George Jean Nathan
Vodka

ESPRESSO MARTINI £8.50

Ingredients:

50ml Wyborowa vodka
20ml Kahlua coffee liqueur
30ml cold espresso

Glass: Martini
Garnish: Coffee beans

Preparation:

Pour vodka, Kahlua and espresso into a cocktail shaker with ice. Shake well. Strain into a chilled cocktail glass.

“I feel sorry for people who don’t drink. They must have that morning feeling all the time.”

Dean Martin
Vodka

LONG ISLAND ICED TEA £12.50

Ingredients:

25ml Smirnoff Black vodka
25ml Pampero Especial rum
25ml Cuervo Tradicional tequila
25ml Tanqueray
25ml Cointreau
25ml lime juice
Coca-Cola

Glass: Highball
Garnish: Lime rind

Preparation:

Shake vodka, white rum, tequila, gin, Cointreau and lime juice with ice. Strain into a glass and top up with Coca-Cola.

“I drink to make other people interesting.”
George Jean Nathan

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Vodka

ILLUSION £12.50

Ingredients:

50ml Ketel One vodka
12.5ml Midori melon liqueur
12.5ml Malibu
12.5ml Cointreau
75ml pineapple juice

Glass: Highball
Garnish: Pineapple or starfruit

Preparation:

In a Boston glass shake Midori melon, Malibu, vodka, Cointreau and pineapple juice. Pour into a tall glass filled with ice cubes.

“I feel sorry for people who don’t drink. When they wake up in the morning, that’s as good as they’re going to feel all day.”
Frank Sinatra
Vodka

WOO WOO £10.50

Ingredients:

50ml Ketel One vodka
12.5ml Archers peach schnapps
100ml cranberry juice
Dash of Grenadine

Glass: Highball
Garnish: Redcurrant or strawberry

Preparation:

Pour vodka, peach schnapps and cranberry juice into a highball glass over ice cubes and add a dash of Grenadine. Garnish with a redcurrant or strawberry.
Champagne

GRAND MIMOSA £12.50

Ingredients:

15ml Grand Marnier orange liqueur
A splash of orange juice
Champagne

Glass: Champagne flute
Garnish: Orange twist

Preparation:

Pour Grand Marnier into a champagne flute. Fill almost to the top with champagne and top off with fresh orange juice.
Champagne

**FRENCH 75 £12.50**

**Ingredients:**

Champagne  
25ml Beefeater 24 gin  
15ml lemon juice  
10ml sugar syrup

Glass: Champagne flute  
Garnish: Maraschino cherry

**Preparation:**

Pour lemon juice, sugar syrup and gin into a cocktail shaker with ice cubes. Shake well. Strain into a chilled champagne flute. Top up with champagne and garnish with a maraschino cherry.

“Always do sober what you said you’d do drunk.  
That will teach you to keep your mouth shut.”

Ernest Hemingway
Champagne

**BELLINI £12.50**

*Ingredients:*

25ml Crème de Pêche
Champagne
Dash of peach brandy

Glass: Champagne flute
Garnish: peach slice on rim

*Preparation:*

Pour Crème de Pêche and peach brandy into a champagne flute. Top with Champagne and stir gently.
SINGAPORE SLING £12.50

Ingredients:

30 ml of Tanqueray no 10 gin
15 ml cherry brandy
120 ml pineapple juice
7.5 ml Cointreau
7.5 ml Dom Benedictine
15 ml lime juice
10 ml Grenadine
A dash of Angostura bitters
Soda water

Garnish: Maraschino cherry

Preparation:

Shake all the ingredients together and pour into tall glass filled with ice and top with splash of soda. Garnish with a single Maraschino cherry.

“When I was younger I made it a rule never to take strong drink before lunch. It is now my rule never to do so before breakfast.”

Winston Churchill

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Gin

GIN SIDECAR £10.50

*Ingredients:*

50 ml Hendrick’s Gin
15ml Cointreau
15 ml lemon or lime juice

*Preparation:*

Combine all the ingredients in a shaker filled with ice, mix well and strain into a Martini glass. Garnish with a cucumber slice.
ODD, I’VE FALLEN IN LOVE with MY GIN!

HENDRICK’S®

A MOST UNUSUAL GIN

Tequila

TEQUILA SUNRISE £8.50

Ingredients:

100ml orange juice
50ml Don Julio Blanco tequila
15ml Grenadine

Glass: Highball
Garnish: Orange slice and maraschino cherry

Preparation:

Pour tequila and orange juice into a highball glass with ice cubes. Stir. Slowly pour Grenadine around the inside edge of the glass - it will sink and slowly rise to mix with the other ingredients naturally. Garnish with an orange slice and cherry.

“To alcohol: the cause of --- and solution to --- all of life’s problems.”

Homer J. Simpson from The Simpsons
Tequila

TEQUILA SOUR £8.50

Ingredients:

50ml Don Julio Anejo tequila
Juice of 1/2 lemon
1 tsp powdered sugar
1/2 slice lemon
1 cherry
The white of a free-range egg

Preparation:

In a cocktail shaker, mix tequila, lemon juice, egg white and sugar. Shake well. Pour into a short glass, and garnish with a slice of lime and a red cherry.
The Boisdale Legend

Boisdale captures the essence of centuries of proud tradition with its warmth, informality and end of Empire atmosphere, reminiscent of a Highland country house. Today, Ranald Macdonald, the eldest son of the 24th Chief of Clanranald hosts Boisdale restaurants and bars.

Boisdale is named after the remote port on the beautiful Isle of South Uist in the Outer Hebrides, off the northwest coast of Scotland. Boisdale was home to the Macdonalds of Boisdale – the senior cadet branch of the Macdonalds of Clanranald, the largest and most anciently Royal of all the Highland clans. There are more than three million Macdonald clansmen throughout the world – all of whom can lay claim to this magnificent heritage, which has been charted down the generations.

The Boisdale emblem is derived from the family crest - a seal stamped into the molten glass of an 18th century claret bottle found in the vicinity of Castle Tioram, ancient 13th century home to the Macdonalds of
Clanranald. The seal depicts the crest, a hand holding a sword, representing Clanranald’s legendary fighting strength. It indicates the vintage as 1780 and has the crest and the family motto in Gaelic “Dhandeon Co Heiragha” that translates as “He who dares wins”. It is now the regimental motto for the SAS, Britain’s elite military fighting unit.

In 1988 Ranald Macdonald conquered a small territory in London (a few minutes walk from Buckingham Palace) without force of arms. Wielding great Scottish culinary produce and stunning malt whiskies as the weapons of war to the sound of classic jazz (instead of the bagpipes) Boisdale is now established as the embassy for Scotland within the capital of the United Kingdom of Scotland, England, Wales and Northern Ireland.

**Boisdale of Belgravia**
15 Eccleston Street, Belgravia, SW1W 9LX
Tel: 020 7730 6922
Fax: 020 7730 0548
info@boisdale.co.uk

**The Lamb at Hindon**
The Lamb Inn, Hindon
Wiltshire SP3 6DP
Tel: 01747 820 573
Fax: 01747 820 605
info@lambathindon.co.uk

**Boisdale of Bishopsgate**
Swedeland Court, 202 Bishopsgate, EC2M 4NR
Tel: 020 7283 1763
Fax: 020 7283 1664
info@boisdale-city.co.uk

**Boisdale of Canary Wharf**
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**Boisdale of Canary Wharf**
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"Carnivore’s dream."
Evening Standard

"An absolute delight."
Bertie Wooster

"Absolutely excellent... gorgeous beef, game salmon & shellfish."
Square Meal

"A bewilderingly large range of rare malt whiskies."
The Best Restaurants in London, Rough Guide

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Tatler

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