



ROGANO

Cocktail
MENU
“Through the Ages”

Venture back in time as we explore the origins of Glasgow's favourite restaurant, from its humble beginnings as a wine importer, to celebrity hotspot.

Pre-Prohibition

We begin our journey in the early 1900's before Rogano was Rogano. Cocktails from this period were heavy on both spirit and vermouth. Our pre-prohibition cocktails link back to Rogano's humble roots.

The Old Fashioned

£9.25

Bourbon, bitters and sugar. Its heritage dating back to the early 19th century - the "original cocktail".

The Martinez

£7.75

This drink predates the martini and is essentially the martini's older brother. We use gin, Dubonnet, and maraschino liqueur to create this historic drink.

The Martini

£8.25

The martini has stood the test of time. First created in 1911 in New York, made with either gin or vodka and a dash of dry vermouth.

The Manhattan

£8.25

Popular history suggests this drink originated at the Manhattan club in New York in the early 1870's. We use rye whiskey for its complexity along with sweet vermouth and your choice of Angostura or orange bitters.

Prohibition and Mid 1900s

It's 1935 and Glasgow's newest establishment, Rogano, is taking the city by storm. Just like Rogano, the European cocktail scene thrives as prohibition forces the pioneers of mixology (including the legendary Harry Craddock) out of the woodwork, establishing what many believe to be the 'First Golden Age of Cocktails'.

White Lady

£8.25

Created by the godfather of cocktails himself, Harry Craddock, in the fabulous American Bar at the Savoy. It combines gin, fresh lemon juice, orange liqueur and egg white.

Singapore Sling

£9.25

Cherry brandy, gin, fresh lime juice and Benedictine are shaken over ice to create a wonderful bittersweet cocktail.

Side Car

£7.75

A mix of Martel, orange liqueur, fresh lemon juice and sugar. Simplicity is a thing of beauty and this cognac based cocktail proves that.

Daiquiri

£7.75

Rum, fresh lime juice and sugar syrup. You can also have your choice of strawberry, raspberry, peach or passion fruit, shaken with either lime or cream.

Margarita

£7.75

The origins of this drink are unclear. It is enjoyed throughout the world using tequila, orange liqueur and fresh lime juice.

Bloody Mary

£8.25

Vodka and our own blend of spiced tomato juice with a Tio Pepe. This drink is the cause of arguments between barmen worldwide with every bar adding their own special touch.

Brandy Alexander

£7.75

Cognac, brown crème de cacao and cream. A true after dinner drink.

Modern Classics

The 70's and 80's are here. The fashion is questionable but the cocktails are bold, full of flavour and style - just like Rogano. This small Glasgow institution has now turned into a global sensation as celebrities flock to the famous Table 16 for the finest seafood money can buy.

Mojito

£8.25

All the way from Cuba this drink is extremely popular. We mix this favourite using dark rum, brown sugar syrup, fresh mint leaves and lime wedges. You can also have your choice of strawberry, raspberry or blackberry.

French Martini

£8.95

Vodka, Chambord and pineapple juice are used in this cocktail and its growing popularity ensures it will appear on our cocktail list for years to come.

Espresso Martini

£8.95

Kick start your night with this great drink combining coffee liqueur, vodka and espresso, served straight up.

Blue Lady

£7.75

Blue curacao, gin, fresh lemon juice and sugar. This has been on our list for over twenty years and is featured in our commemorative book for its stunning presentation.

Bramble

£7.75

Gin, fresh lemon juice, sugar syrup and crème de mûre are used to create this refreshing fruity cocktail.

Cosmopolitan

£7.75

Vodka, orange liqueur, cranberry juice and fresh lime are shaken with ice to bring together this American classic.

Still Moving with the Times

Finally we come full circle in the midst of the 'Second Golden Age of Cocktails'. Presenting twists on classics captures your interest. Sound familiar? Rogano is, and always will be, a window into the past whilst moving along with the times.

Boulevardier £8.95

A variation of the classic Negroni made with Campari, Sweet Vermouth and Bourbon.

Vesper Martini £9.25

Created by Ian Fleming for the novel Casino Royal. Premium vodka, gin and Lillet Blanc are stirred down and garnished with a twist.

Hemingway Daiquiri £8.25

Rum, maraschino liqueur, grapefruit juice and fresh lime juice are shaken with ice to create this tart take on the daiquiri.

Sloe Gin Fizz £7.75

Sloe gin, fresh lemon juice, sugar and egg white, this is a true drink of summer.

Matahari £8.25

Served at Rogano for many years using fresh chilli, tequila, orange liqueur, lemon juice and elderflower liqueur. This is one of our most popular cocktails.

NY Sour £8.95

A twist on the classic Bourbon Sour - fresh lemon juice, bourbon, sugar syrup and egg white with a merlot float.

Champagne Cocktails

Did you think we would forget the most important part?

We are a champagne bar after all...

The Classic Champagne Cocktail

£10.95

This sophisticated drink brings together the elegance of Champagne and cognac in an ultimate expression of style.

Kir/Fraise Royal

£10.95

Your choice of blackcurrant or strawberry liqueur topped with ice cold Champagne.

Bellini

£10.95

Originating in Harry's Bar in Venice around the time Rogano first opened its doors, this drink is still a firm favourite today. Peach schnapps and peach nectar topped with Champagne.

French 75

£10.95

A popular cocktail that dates back to the First World War. It is simply gin, fresh lemon juice and sugar syrup topped up with Champagne.

Table 16

£10.95

Named after Rogano's most popular table where many famous faces have dined, we combine maraschino liqueur, honey and Dubonnet topped off with ice cold Champagne.

Ménage a Trois

£10.95

Dubonnet, orange liqueur and Champagne are served ice cold in this Rogano Classic.

Non-Alcoholic



Florida Cocktail

Grenadine, fresh orange juice, fresh pineapple juice, shaken over ice to bring you a very fresh and fruity cocktail.

£2.95

Virgin Mary

Our own blend of spiced tomato juice served over ice. Garnished with celery and lemon.

£2.95

Lavender Lemonade

Lavender syrup is shaken with fresh lemon juice, served over ice and topped up with lemonade. A refreshing floral drink.

£2.95

Virgin Mojito

A non-alcoholic version of the famous cocktail. Made with fresh mint, sugar syrup and lime juice. Ask bar staff which other flavours are available.

£2.95



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