

S O B A

BAR & NOODLE KITCHEN
BYRES ROAD



COCKTAILS

WORLD OF ANGOSTURA RUMS

We know you've heard of Angostura® aromatic bitters. However, to those who know, Angostura is just as famous for its unique rums.

The House of Angostura has been in the business of making fine spirits since 1824. That's almost 200 years experience of fermenting, distilling, ageing, and blending, which come together to deliver truly smooth rum, quite different from any other rum produced in the Caribbean.

THE ANGOSTURA WAY

The process of giving you the best rums that the Caribbean has to offer begins with the original raw materials. Our rum is made from molasses, the dark, rich-smelling treacle-like liquid that is a by-product of commercial sugar production.

Our master distiller knows exactly what flavours he is trying to bring out. We use up to five stills during the distillation process and our master distiller is always carefully selecting the flavours he wants – from lighter ones for our white rums, to the heavy, flavourful and vibrant flavours for our most mature and powerful rums.



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Since opening its doors on Mitchell Lane over a decade ago, Bar Soba has been busy getting itself quite the reputation...

The best kind, of course.

And not one to let the side down, Soba Byres Road is here to represent.

When it comes to cocktails, Soba goes one step further than simply tantalising those taste buds of yours. We like to give those little guys a playful wee slap (not too hard - just something to wake your mouth up a bit). Yes indeed, Soba is committed to whipping up the finest, quirkiest, most gosh darn delicious(est) cocktails in town.

From classics with a little twist to truly outrageous flavour combinations, the list you hold in your hand right now has been crafted and re-drafted with a whole lotta love to ensure there's something for everyone.

So read on pal, and discover the favourite you didn't know you had yet.

* Now, as proud as we are of our little cocktail menu, we do aim to please. So if you think there's something missing from our list, let us know and we'll do our best to magic you up a li'l special something.

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MARTINI COCKTAILS

Daiquiri

£5.95

Straight-up & natural, flavoured & on the rocks, or fruity & blended... The choice is yours! Angostura Reserva white rum and fresh lime juice creates the perfect canvas to flavour. Our suggestions? Straight-up and flavoured with lychee; frozen and blended with mixed berries; lemongrass and chilli on the rocks.

Ai-chee Martini

£5.95

Fresh ginger is set alight then muddled with pear, mint and strawberry flavoured Aivy WHITE Vodka and lychee liqueur. Fresh and fruity with a spicy ginger kick.

Mangorita

£5.95

Brilliantly orange and beautifully smooth. Tequila with mango liqueur, mango syrup and lime, served either straight-up or frozen.

* Other flavours of Margarita available on request.

Can-do Cosmo

£5.95

Lemon, lime and pomegranate flavoured Aivy RED vodka is shaken hard with pomegranate juice and peach & orange liqueurs in our unique twist on the classic Cosmopolitan.

Piña Power

£5.95

Monkey Shoulder blended malt whisky paired softly with mango liqueur, pineapple juice and lemon. Smooth, sweet and approachable.

Strawberry Dream Ice-Cream

£5.95

Fresh strawberries mashed and shaken with Martin Miller's Gin, Amaretto di Saronno, chocolate liqueur and cream.

Oh so naughty... but nice!

Espresso Martini

One to keep you up all night: Stolichnaya Vanilla vodka gets a kick from Patron XO coffee flavoured tequila liqueur and freshly-brewed espresso.

£5.95

Deviation

A cheeky twist on the Bartender's favourite: "Aviation". Beefeater Gin is smashed around the shaker with maraschino & mango liqueurs, and balanced with fresh lemon juice. Sharp and more-ish.

£5.95

Sidecar

Courvoisier VS brandy with Cointreau orange liqueur and lemon. So simple, yet so complex. Surprise yourself.

£5.95

Classic Martinis

Whether you prefer vodka or gin, wet or dry, stirred or shaken, olive or twist, we'll get it just right.

£5.95

Not sure how to order?
Ask at the bar and we'll help you out!



LONG COCKTAILS

Passion of the Beast

£5.95

Fresh physalises are muddled with passion fruit puree, Passoa and The Kraken dark spiced rum before being shaken and served long over ice and topped with soda to thin. This Beast is a passionate one.

My Thai

£5.95

Our Asian homage to Trader Vic: fresh lemongrass and chillies sneak their way into our coconutty and fruity cachaca-based recipe, with Koko Kanu and Skipper rums.

Tokyo Iced Tea

£5.95

Light, refreshing and tropical. A bit of every white spirit plus Midori melon liqueur, topped with lemonade.

Bloody Marvellous

£5.95/£6.95

The traditional hangover cure, made just the way you like it. Try it with Sake for an oriental twist.

Singapore Sling

£5.95

With its origins coming from Raffles Hotel itself, Martin Millers gin is shaken vigorously with cherry brandy, orange liqueur and fresh lemon juice, served long and topped with soda.

Kiwi-Chi

£5.95

Fresh kiwi fruit is muddled with Stoli Razberri vodka and Kiwi Schnapps, churned through crushed ice with fresh lemon juice, then topped with vibrant green Midori melon liqueur and pressed apple juice. Make your friends green with envy!

Apple and Ginger Mojito

£5.95

A spicy twist on a firm favourite.

Our signature Mojito is made with fresh ginger, mint and lime, a good measure of The Kraken dark spiced rum and topped with pressed apple juice.

Original and other flavoured mojitos are available on request.

* £3 Sunday - Wednesday!

SHORT COCKTAILS

Lemon Shortbread

Krupnik honey liqueur is shaken with Zubrowka bison grass vodka and Limoncello, sweetened with Orgeat almond syrup and served short over ice. Better than your gran's.

£5.95

Jungle Fever

Angostura 7 year old rum, shaken with dry Campari, coconut syrup and pineapple juice. Refreshing and tropical.

£5.95

Wapple Schnipps

Calvados (Apple Brandy) is spiced up with lychee liqueur, Stoli Vanilla, rose syrup and fresh lime juice before being poured into a wine glass with ice and topped with a splash of white wine. Too interesting to miss out on!

£5.95

Cherry Blossom

Brandy, cherry brandy and dry orange liqueur tank this cocktail up, producing a strong and exciting mix.

£5.95

Bramble

A new-age classic. A simple combination of Beefeater gin and fresh lemon juice is churned through crushed ice, then sweetened with Creme de Mure dribbled through the drink. Perfect for all occasions.

£5.95

YAKUZA COCKTAILS: Something a little bit special.

Sake-to-me

£6.95

Authentic Japanese Rice-wine is paired with Beefeater gin and Limoncello, and churned through crushed ice with fresh cucumber and homemade lemongrass syrup for a distinctly Oriental and refreshing long drink.

Cherry Tequil-er

£6.50

Cherry Marnier and Amontillado sherry make for a fruity and dry version of a Premier Margarita. Served with a cinnamon & brown sugar rim on the glass, this straight-up drink will quench your thirst nicely.

Toot-Sweet

£6.95

A must for bourbon lovers. This neat drink is reminiscent of an Old Fashioned and a Negroni, without the dryness. Knob Creek bourbon, Amaretto di Saronno and Stolichnaya Vanilla vodka are stirred in the glass with a splash of cranberry juice to thin and bartender's choice of bitters to balance. Truly delicious.

Old Fashioned

£6.50

The original classic cocktail, a mixture of Maker's Mark bourbon, bartender's choice of bitters and ice stirred to perfection. Class in a glass.



FIZZ & SPARKLING

Bellini

Fruity puree/syrup/liqueur topped with Prosecco Italia; Elegant and fresh.

£6.25

Choose from the following: Peach, Strawberry, Raspberry, Lychee, Kiwi, Mango, Passion Fruit, Cherry.

Mojito Denka

A Mojito Royale, made with Havana Especial rum, fresh lime juice and mint leaves, churned through crushed ice and topped with Prosecco. Served long.

£6.25

Pretty in Pink

Peach Schnapps with a hint of lychee and a splash of sugar to sweeten, topped off with pink Prosecco.

£6.25

Key Lime Sky Pie

Hangar 1 Kaffir Lime vodka takes centre stage in this limey treat. Mixed with fresh lime and sugar to sweeten, then topped with Fizz.

£6.25

Cocktail Masterclass in Bar Soba



Interactive cocktail masterclass includes 3 premium cocktails, 2 course meal and a unique recipe sheet



So you may have picked up by now that cocktails are our thing. And, luckily, we like to share the love. Which is why we run Cocktail Masterclasses at our place every single week!

The original Soba Masterclass is a great one for special occasions, team-building and for when you just happen to be at a loose end on a Tuesday night...



After quaffing one of our original concoctions on arrival, you'll then be shown how to make premium cocktails using our chosen monthly spirit. Our highly skilled mixologists will take you through the tricks and tools of the trade: free pouring, flair moves & pours, astounding spirits savvy and other secrets of the mixology profession.

You'll also be given the chance to shake up your own cocktails and- most importantly- sample your creations. Because who doesn't love a bit of audience participation?

To round the evening off, you'll then be treated to two courses of pan-Asian deliciousness from a specially selected menu.

Now doesn't that sound good to you?

BOOK NOW! ASK AT THE BAR, OR CALL 0141 357 5482



SOBA

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