

Raoul's



MENU

fruit collins

We stock one of the best ranges of spirits in the country

We use an enormous amount of fresh fruit in our drinks

Our lemon juice is freshly squeezed every day

We use 100% pressed apple, pineapple and tomato juices

Our fruit and sugar syrups are homemade, no additives

We only employ full time professional bartenders who love what they do

All our cocktails are crafted using interesting ingredients

We don't use post mix sodas, only bottled carbonated soft drinks

Our favourite customers are people who ask what is going into their drink. We do not offer a 'happy hour'; our drinks are sold at the same price all the time. Our prices are still lower than average and we use fresh fruit, premium and super premium spirits and liqueurs, pressed fruit juices and home made syrups. Why not ask what you are getting when you go to another bar?

Ice is really important in the making of great drinks. It is not there to make sure you get less of a drink. It is there to ensure you get more out of the drink. The more ice you have in the drink the colder the drink will stay for longer and will therefore dilute at a slower rate.
Never ask for less ice








- ! agave and passion fruit collins 6.00
cuervo tradicional tequila mixed with agavero tequila liqueur, passion fruit puree, fresh lemon juice, sugar and topped with soda
- ! pear and port collins 6.00
grey goose pear vodka, vintage port, fresh lemon juice, pear puree, a dash of cinnamon and lengthened with soda
- ! fruit machine collins 6.00
all your old favourites: choose from raspberry, blackberry, strawberry, passion fruit, peach and pineapple
- ! cider apple collins 6.00
calvados, cider apple brandy, pressed apple juice, fresh lemon juice, sugar and lengthened with soda
- ! blackberry and liquorice collins 6.00
42 below vodka mixed with Black Sambuca, fresh lemon juice, sugar, blackberry puree with a soda crown
- ! mango and lychee collins 6.00
bombay sapphire gin or 42 below vodka mixed with lychee liqueur, mango puree, fresh lemon juice, sugar and topped with soda
- ! pineapple and caramel collins 6.00
bombay sapphire gin or 42 below vodka mixed with caramel liqueur, pineapple puree, fresh lemon juice, sugar and lengthened with soda
- ! snozzcumber collins 6.00
hendrick's gin coupled with fresh mint and cucumber mixed with fresh lime, sugar and charged with ginger ale

Chiki Tropical Libations

-  **King Willie Punch** (for two to share) 11.50
One massive mix of Pampero, Appleton v/x and Sailor Jerry rums with tropical flavours, fresh lime, falernum and vanilla
- Homeboy Swizzle** 6.00
 Cuervo Tradicional tequila, peach liqueur, fresh lime, peach bitters, vanilla sugar and charged with grapefruit soda
- Kolonial** 6.00
 Fresh lime muddled with coconut cream, shaken with Koko Kanu rum and laced with Santa Teresa Claro rum
- Nana-Nutty Colada** 6.00
 Appleton v/x rum, Frangelico hazelnut liqueur, blended with a whole banana, coconut cream, fresh cream, bitters and pineapple juice
- Donn Beach Zombie** (only two per customer-per visit) 10.50
 One massive slug of our secret blend of rums from our madiera finished barrel, shaken with fresh lime and grapefruit juices, maraschino, sweetened with homemade grenadine and sugar then fired up with falernum, bitters and a dash of absinthe. Not for the faint hearted
- Fig and Spiced Mango Daiquiri** 6.00
 Sailor Jerry spiced rum, fig liqueur blended with fresh lime, sugar and mango puree
- Raoul's Rum Punch** 6.00
 Appleton v/x and Myer's rums shaken with fresh watermelon, apricot and pineapple purees, Peychaud's bitters and a hint of nutmeg
- Toffee Apple Grog** 6.00
 Our secret rum blend, fresh lime, pressed apple juice and maple syrup

Raoul's

Fancy Potations

-  **Giggle Juice** 6.00
Finlandia grapefruit vodka, Aperol, peach bitters mixed with vanilla sugar, fresh lemon juice and topped with grapefruit soda
-  **Piscoteque** 6.00
Aba Pisco, a dash of red wine and Chambord raspberry liqueur shaken with fresh lemon juice and pear puree
-  **Berries and Apple Rum Derby** 6.00
Fresh blueberries, vanilla sugar, lemon and apple juices mixed with Appleton v/x rum, blackberry puree and crowned with blackberry liqueur
-  **Sugarhill Punch** (for two to share) 11.50
Grapefruit, mandarin and mango vodkas, peach bitters lengthened with rose wine, pressed apple juice, fresh lemon juice and sweetened with homemade passion fruit syrup
-  **Moonlight** 6.00
Patron XO tequila coffee liqueur, Mozart dark chocolate liqueur and maple syrup shaken and layered with fresh cream
-  **Fallen Angel** 6.50
Gran Centenario Blanco tequila, apricot liqueur, fresh lemon juice, honey and a dash of Strega liqueur
-  **Peach and Raspberry Rum Derby** 6.00
Appleton v/x rum mixed with fresh lemon and orange juices, peach and raspberry fruits, vanilla sugar, peach liqueur and doused with black raspberry liqueur

Raoul's

ALL STAR COCKTAILS



BRAMBLE

6.00

Bombay Sapphire gin, fresh lemon juice and sugar turned over crushed ice and laced with blackberry liqueur



TOMMY'S MARGARITA

6.50

A large slug of Arette Blanco tequila, fresh lime and agave syrup



HEMINGWAY DAIQUIRI

6.00

Santa Teresa Claro rum and maraschino liqueur shaken with fresh lime and grapefruit juices. Short but sour



SANTIAGO

6.00

Santa Teresa Claro and spiced rums, fresh lime and orange juices, bitters, then charged with lemonade



PAINKILLER

6.00

A heavy slug of Pusser's rum, shaken with coconut cream, orange and pineapple juices



MITCH MARTINI

6.00

Zubrowka Bison Grass vodka and peach liqueur shaken with pressed apple juice, homemade passion fruit syrup and fresh lemon juice



COOLER SHAKER

5.75

Stolichnaya raspberry vodka lengthened with sauvignon blanc, mixed with fresh raspberries, vanilla sugar, pressed apple juice and fresh lemon juice



BERRY COBBLER

5.50

Fresh strawberries and raspberries muddled with sugar topped with rose wine and laced with blackberry liqueur

WHAT WE DRINK

5.50 Dark and Stormy

Gosling's Black Seal rum, fresh lime and ginger beer



from 6.50 Martinis

A massive 75ml slug of spirit. Gin or vodka, olives or a twist, wet or dry



from 4.60 Sangrita

The classic Mexican serve. Sip your tequila and sangrita alternately. We have the best tequila selection in Oxford by far. Sangrita is a sweet, spicy mix made to our own secret specifications



5.90 J Wray and Ting

Jamaica's favourite Wray and Nephew Overproof rum, fresh lime mixed with Ting grapefruit soda



3.00 Jagermeister

A single shot of every true bartender's favourite bitter-sweet liqueur



8.00 Blazer

Fresh apple, sultanas and brown sugar soaked in Calvados and a dash of cinnamon, set ablaze and poured flaming into pressed apple juice



5.75 Paloma

Cuervo Tradicional tequila, fresh lime, charged with grapefruit soda served in a half salt rimmed glass



Eye Tye Sangaree

6.00 Fresh lemon and orange pieces mixed with vanilla sugar, Antica Formula and soda then laced with peach liqueur and nutmeg



Swinger

6.00 Cuervo Tradicional tequila, Campari, fresh orange and lime juices sweetened with homemade passion fruit syrup



FLIPS, SOURS AND OTHER FANCY DRINKS

Jasper Jackpot Flip

6.00

Jack Daniel's Tennessee whiskey, Cherry Heering, sugar and fresh cream shaken with an egg yolk



Flower Power Sour

6.00

Hendrick's gin, apricot liqueur, elderflower cordial, fresh lemon juice, orange bitters shaken with an egg white



Honey Berry Sour

6.00

Krupnik honey vodka and Chambord black raspberry liqueurs, shaken hard with fresh lemon juice and an egg white



Blunderbuss

6.00

Miller's gin mixed with Campari, ginger and lemongrass cordial, fresh grapefruit and charged with lemonade



The Emperor's New Cloves

6.00

Calvados and Cider Brandy liqueurs mixed with fresh raspberries, fresh lemon, cloves, sugar and pressed apple juice



Botanical

6.00

Fresh lime, orange and grapefruit juices shaken with Tanqueray Ten gin, Aperol and homemade passion fruit syrup



Jacobite

6.00

A slug of Macallan 10 year old scotch shaken with fresh lemon, honey syrup and blackberry liqueur



Genever Convention

6.00

Bols genever, Aperol, fresh grapefruit, orange bitters and tonic



HOMEBOY DRINKS



George's Marvellous Medicine

Ricard pastis, Licor 43, angostura bitters, coconut cream shaken with pressed apple juice and fresh raspberries

6.00



Solero

Wyborowa orange vodka, Licor 43, vanilla sugar, fresh lemon juice and apricot

6.00



Jam Jar Hand Shandy

Woodford Reserve bourbon, vanilla sugar, fresh lemon juice, strawberry jam and a dash of soda served in a jam jar

6.00



Blow

Zubrowka Bison Grass vodka, passion fruit and pear liqueurs, pressed apple juice charged with ginger ale

6.00



Storm in a D-cup (for two to share)

Hayman's Old Tom gin, mixed with pressed apple juice, peach fruits, fresh lemon juice, orgeat and charged with Ting grapefruit soda

11.50



Hellfire

Fresh raspberries, blackberries and cinnamon flambéed with Monkey Shoulder whisky and poured blazing into pressed apple juice and maple syrup

8.00



Nana and Toffee Rum Derby

A whole banana, vanilla sugar, fresh lime, toffee sauce mixed with butterscotch schnapps, Appleton v/x rum then doused in Wood's 100 rum

6.00



Single Barrel Sling

Cruzan Single Barrel rum, dash of apricot liqueur, fresh grapefruit juice, orange bitters, vanilla sugar, charged with lemonade and crowned with Aperol

6.50

Raou's **A-TEAM** DRINKS

TRUFFLE

Myer's rum, Cherry Heering, maple syrup shaken with a shot of espresso

 6.00

LEVEL 42

Feijoa vodka, Licor 43, passion fruit puree, fresh lime, pressed apple juice and vanilla sugar

 6.00

WATERMELON CRUSH

42 below vodka, fresh watermelon, cranberry juice and home made passion fruit syrup

 6.00

WRONG ISLAND SPICED TREE

No Long Islands served here matey. Try this instead. 3 spiced rums, fresh lime, charged with ginger beer

 5.80

SLINKY

Germana cachaca shaken with grapefruit and apple juices, a dash of peach liqueur and brown sugar

 6.00

HAIL BERRY

Fresh berries muddled with sugar and mixed with blueberry infused gin, pear liqueur and pressed apple juice

 6.00

VERY BERRY JERRY

A bundle of red berries muddled with fresh lime, vanilla sugar, Sailor Jerry spiced rum and cranberry juice

 6.00

BOURBON STREET

Woodford Reserve bourbon, butterscotch schnapps, lime, maple syrup and pressed apple juice

 6.00

SENSATION

Fresh watermelon, vanilla sugar, vanilla and cucumber vodkas, Cointreau and cranberry juice

 6.00

INDIAN SUMMER

Bombay Sapphire gin and passion fruit liqueur shaken with fresh passion fruit and cranberry juice

 6.00

RED BARON

Strawberries and vanilla sugar mixed with fresh lemon juice, cherry vodka and Mozart dark chocolate liqueur

 6.00

SPICED PEAR

Spiced rum and cinnamon schnapps, pear puree, pressed apple juice, stem ginger and cinnamon

 6.00

SHAFT

Drambuie and vanilla vodka shaken with fresh cream, vanilla sugar and a shot of espresso

 6.00

NUTS AND BERRIES

Hazelnut and black raspberry liqueurs shaken with fresh cream and cinnamon

 6.00

GENERAL LEE

Cucumber and raspberry vodkas shaken with fresh lime, stem ginger, cranberry and apple juices

 6.00

WHITE CHOCOLATE MARTINI

Stolichnaya vanilla vodka, Mozart white chocolate liqueur and crème de cacao white

 6.00

VINTAGE

GEORGIA MINT JULEP

6.00

☐ Martell V.S cognac with a dash of peach liqueur and a whole bunch of mint served over crushed ice. One of the best juleps you have ever tasted

MANHATTANS

6.00

☐ Classic mix of American whiskey (we recommend Woodford Reserve), vermouth and bitters. Bourbon or rye. Dry/sweet/perfect. Straight up or on the rocks. You decide

DAIQUIRI

6.00

☐ Santa Teresa Claro rum, fresh lime and sugar. Perfect simplicity

MARYS, MARIAS AND SNAPPERS

6.00

☐ Cucumber vodka, chilli infused Arette Blanco tequila or basil infused Beefeater gin mixed with the usual heat and pressed tomato juice

MARGARITAS

6.00

☐ Your choice of tequila, we recommend Arette Blanco shaken hard with Cointreau, fresh lime and agave syrup. Up/rocks/salt. You choose

SAZERAC

6.00

☐ Pikesville rye whiskey stirred with Peychaud's bitters, sugar and served in an absinthe stained glass

GIMLET

6.00

☐ Plymouth gin shaken or stirred with Rose's lime cordial. Invented by the Royal Navy

TRADER VIC'S MAI TAI

6.00

☐ Appleton v/x rum, orange curacao, shaken with fresh lime, orgeat syrup and sugar

NEGRONI

6.00

☐ Tanqueray gin, Campari and sweet vermouth turned on the rocks and finished with an orange zest

FORGOTTEN COCKTAILS

☐ The Delicious Sour 6.25
Calvados, peach liqueur, fresh lime and sugar shaken hard with egg white

☐ Blood and Sand 6.00
Monkey Shoulder whisky, Cherry Heering and Punt e mes shaken hard with fresh orange juice

☐ Clover Club Cocktail 6.00
Plymouth gin, fresh lemon juice, egg white and homemade raspberry syrup

☐ Sidecar 6.00
Martell V.S cognac, Cointreau, fresh lemon juice. Shaken and served up in a sugar rimmed glass

☐ New York Flip 6.00
Buffalo Trace bourbon, vintage port, fresh cream, sugar, egg yolk and a hint of nutmeg

☐ Guzzle 6.00
Appleton v/x rum, Creole Shrub rum, fresh lemon juice, bitters, pressed pineapple juice mixed then charged with ginger beer

☐ Aviation (original recipe) 6.00
Bombay Sapphire gin, maraschino and violet liqueurs shaken with fresh lemon juice

☐ Jellied Shots from 3.50
Jellied drinks actually date back to the mid 1800's. Try our jellied shot versions of classic cocktails (subject to availability)

Sparkling Cocktails

Bellini

Made the Cipriani way. White peach puree mixed with Prosecco

7.00

.....

Kir Royale

Blackcurrant cassis liqueur mixed with Prosecco

7.00

.....

Russian Spring Punch

Stolichnaya vodka, fresh lemon juice, sugar, charged with Prosecco and doused with blackcurrant cassis liqueur

7.00

.....

English Spring Punch

Bombay Sapphire gin, elderflower cordial, fresh lemon, pressed apple juice, charged with Prosecco and crowned with blackberry liqueur

7.00

.....

Sicilian Spring Punch

Finlandia mango vodka, Limoncello, vanilla sugar, fresh lemon juice, charged with Prosecco

7.00

BEERS

BUDVAR BUDWEISER

(Czech Republic) 5.0%

£3.20

SAPPORO

(Japan) 4.7%

£3.30

GROLSCH FLIP TOPS

450ml (Holland) 5.0%

£3.90

ANCHOR STEAM

(U.S.A) 4.8%

£3.40

VIRGINS

ISLAND PUNCH

Orange and lime juices mixed with mango puree and homemade passion fruit syrup

£3.50

MUNCH BUNCH

Cranberry and apple juices shaken with lemon, elderflower and peach bitters

£3.80

PRESSES

Elderflower or ginger and lemongrass mixed with fresh lemon juice, fresh mint and charged with soda

£3.50

HANDMADE CHERRY COKE

£3.50

WHITE

	175ml	250ml	Bottle
El Furioso Sauvignon Blanc (Spain) Light, crisp and zesty with a lingering dry finish	3.20	4.30	12.50
Bougrier Chenin Blanc (France) Lifting green apple fruit with a hint of honey, off dry	3.40	4.50	13.50
Cooper's Crossing Semillon Chardonnay (Australia) Rich, full and rounded – ripe melon fruit with tang	3.60	5.10	14.80
Zuccardi Pinot Grigio/Torrontes (Argentina) Aromatic blend. Soft tropical fruit with floral notes	4.90	5.60	16.70

ROSE

	175ml	250ml	Bottle
Chivite Gran Fuedo Garnacha (Spain) Red berry juice bomb with a snappy dry finish	4.00	5.20	15.80

RED

	175ml	250ml	Bottle
El Furioso (Spain) Mouth filling soft berry fruit with a tangy dry finish	3.20	4.30	12.50
Carta Vieja Merlot (Chilean) Silky, medium bodied Chilean gem with blackcurrant fruit	3.40	4.50	13.50
De Bortoli Shiraz/Cabernet (Australia) Bold, spice-kissed dark fruit on a full palate, warming finish	3.60	5.10	15.30
Wolftrap Shiraz/Mourvedre/Viognier (South Africa) Upfront, sweet berry fruit with a full, plush texture and smoky, spicy notes	4.40	5.60	16.90

FIZZ

	125ml	Bottle
Prosecco Stunning Italian sparkler, aromatic apple and pear fruit	4.90	25.00
Gimmonet Champagne Blanc de Blancs Elegant all chardonnay Champagne. Crisp green apple fruit and floral notes		40.00
Perrier-Jouet Crisp and lively with a stylish green apple and citrus character		65.00
Bollinger Grand Annee Full, rich, complex and powerful Champagne. Outstanding		130.00
Billecart Salmon Rose Gently sparkling almost creamy palate with the taste of fresh berries		75.00

All spirits are served in 50ml measures

RITES

Vegetarian spring rolls with sweet chilli dipping sauce	4.80
Battered prawns with hoi-sin dipping sauce	4.80
Bowl of french fries with ketchup and mayo	3.00
Toasted flatbread and cucumber with humous	4.80



Opening times:

Sunday - Wednesday
4 pm - 12 am

Thursday - Saturday
4 pm - 1 am

Raoul's is available for private parties,
please ask at the bar for details.

If you want to learn how to mix it up like we do and
watch your friends making you great cocktails, book
a cocktail training session with the

COCKTAIL
perverts•

"One of the top 30 places to drink"

Observer food awards 2008

"The cream of British Bars"

Sunday Times

Raoul's

Raoul's Bar, 32 Walton Street,

Oxford OX2 6AA

Tel: 01865 553732

www.raoulsbar.com