



COCKTAIL MENU



S.O.A.K

COCKTAIL CO

Before anything let us welcome you to our humble, little cocktail bar hidden away down a dark jitty in the centre of Loughborough. As I am sure you have heard before you should never judge a book by its cover and although we might not look much from the outside but we hope you will be pleasantly surprised when visiting us.

Established in 2017 and reinvented in 2023, S.O.A.K Cocktail Co is an independent cocktail bar as well as an events and consultancy business ran by a husband and wife team; Tim & Becci Garratt. The name S.O.A.K derives from the first printed definition of the word cocktail in 1806 “a stimulating liquor composed of Spirits Of Any Kind, sugar, water and bitters”. Ergo S.O.A.K stands for Spirits Of Any Kind.

Forged in hospitality, we live and breathe the industry and are proud to work in a profession that allows us to be creative, be social and meet different people everyday. Our aim as a team is to offer quality and creative cocktails in a relaxed and welcoming environment without the need to travel to a city. Think of us as a neighbourhood cocktail bar on your doorstep.

Offering a tittle to suit all tastes and budgets, we run a promotion on a selection of cocktails at all times; 2 of the same selected cocktails for £10. Whilst also serving some really interesting concoctions for those who like to try something different.

Due to us having a small bar we only offer cocktails that are on the menu although to keep things fresh we will regularly add a classic cocktail “add on” section to our app that will offer a selection of some amazing but not necessarily well known cocktails.

For information on other drinks such as wine, spirits, beers and soft drinks please scan the QR code. Here you will also find information on allergies and dietary requirements.

If you are looking to pay individually you can also order directly



COCKTAIL FLAVOUR MAP

To make things easier we have mapped out the flavour of each of our cocktails. Choose a drink that suits your taste and once you have a cocktail to sip on have a read through the others. We have also listed a description of some of our ingredients and techniques towards the back of the menu just in case you haven't tried them before.

BOLD & BOOZY

ON THE BITTER / DRY / SOUR SIDE	Sesame Scotsman * Five Rivers Gimlet * * San Francisco Sour * Calvados & Quince Crusta * Amexicano Peruvian Chica * Elderflower & Mezcal Sour * * Southern State Sour Watermelon & Lychee Fizz * Red Pepper Margarita *	* Butter & Peach Old Fashioned * Made in Manhattan Roasted Corn Julep * Mango & Carrot Swizzle * * Slippery Spiced Punch * S.O.A.K Fruit Cup * S.O.A.K Clarified Milk Punch	FOR THE SWEETER PALATE
	* Rhubarb Shrub Dark Side of Brazil * True Italian Fizz * * Cucumber & Dill Ricky * Coconut Sherry Cobbler Pink in Chelsea * Spiced Mango Daiquiri * Kiwi Gin Smash * Guava & Lime Mojito * Apple & Sherry Tonic * * No Need To Be Cocchi	* O.O.T.W * Chestnut & Pear Buck * Fig & Rosemary Mule Cherry & Almond Highball * * Passionfruit & Peach Martini * Blood & Soda * Sage & Pear Spritz * Red Pepper & Grapefruit Cooler * White Port & Kiwi Fizz	

EASY DRINKING / LOWER ABV

Hopefully this has given you an idea of what might suit your taste but if you have any questions please don't hesitate to ask.

COCKTAILS



FIG & ROSEMARY MULE

£8

Deep, bold flavours with hints of spice and herbaceous notes

Vodka, rosemary infused fig liqueur, honey, lime and ginger beer



CHESTNUT & DEAR BUCK

£7.5

Light and refreshing with orchard fruits and silky nutty notes

Roasted chestnut infused Scotch, clarified pear juice, lemon juice and ginger ale



SOUTHERN STATE SOUR

£8

A smooth texture with a mellow cider sweetness. A twist on a classic whiskey sour

Bourbon, fresh lemon, cider reduction, walnut bitters and egg white



COCONUT SHERRY COBBLER

£8.5

Light and refreshing with tropical notes

Coconut tequila, Oloroso sherry, maraschino liqueur, freshly squeezed pineapple and lime



CAIVADOS & QUINCE CRUSTIA

£9

Big orchard fruits and on the sharper side

Calvados, quince, cider reduction, fresh lemon and maraschino



WATERMELON & LYCHEE FIZZ

£9

Elegant with a floral undertone

Tequila, house watermelon cordial, lychee liqueur, fresh lime, egg white and prosecco



TRUE ITALIAN SPRITZ

£9

Aromatic, light with a subtle herbaceous note

Bergamot liqueur, Cocchi Americano, fresh lemon, thyme and prosecco

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COCKTAILS



CUCUMBER & DILL RICKY

:

£7.5

Fresh and clean with a hint of anise

Dill infused gin, cucumber cordial, fresh lime and soda water



MANGO & CARROT SWIZZLE

£7.5

Tropical flavours with a touch of floral and earthy notes

White rum, mango pulp, carrot reduction, fresh lime and crème de violet



S.O.A.K FRUIT CUP

£8

Fruity, floral and very refreshing

House raspberry infused gin, elderflower, Cocchi Rosa, fresh lemon and soda



SLIPPERY SPICED PUNCH

£8

Tropical, aromatic and punchy

Banana peel infused rum, cardamom bitters, freshly squeezed pineapple juice and caramel



ROASTED CORN JULEP

£7.5

Very boozy with notes of popcorn and aromatics

Bourbon, roasted sweet corn puree and orange bitters



RHUBARB SHRUB

£8

Tangy with a hint of spice and very refreshing

Gin, rhubarb infused cider vinegar, vanilla and cinnamon



BUTTER & PEACH OLD FASHIONED







£8.5

Aromatic with a silky texture whilst maintaining its old fashioned backbone

Burnt butter washed bourbon, caramelised peach and aromatic bitters






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COCKTAILS

-  AMERICANO £8
A Mexican twist on a classic “pick me up”. A dry cocktail with hints of vanilla, spice, salt and a clean tequila base
Blanco tequila, cold espresso, sea salt solution, licor 43
-  RED PEPPER MARGARITA £8
Formally known as the Red Diablo. Aromatic with earthy note and a natural sweetness
Tequila, fresh lime, red pepper cordial and blood orange aperitivo
-  S.O.A.K CLARIFIED MILK PUNCH £8.5
Light on the palate with big berry notes and a hint of creaminess
Vodka, strawberry, raspberry, sweet vermouth, vanilla, lemon, clarified by coconut milk
-  SAN FRANCISCO SOUR £8.5
Our adaptation of a Cosmopolitan. Strong, floral and citrusy served with citrus vapour
Cranberry and lemon infused vodka, lychee liqueur and fresh lime
-  FIVE RIVERS GIMLET £9
Boozy, elegant and slightly floral
Five Rivers spiced white rum, house made lime cordial, rose water served with a citrus edible bubble
-  MADE IN MANHATTAN £8
A rum Manhattan with an edge. Boozy, a little herbaceous with a nutty undertone
One Eyed Rebel cherry spiced rum, orange and sage vermouth and toasted almond bitters

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-  PERUVIAN CHICA £9.5
A citrusy and aromatic sour that shares inspiration from both a white lady and a classic Pisco sour
Pisco, fresh lime, bergamot liqueur and egg white
-  DARK SIDE OF BRAZIL £8
A kiwi and blackberry Caipirinha. Refreshing and fruity with a kick from the Cachaca
Cachaca infused with blackberries, fresh lime, kiwi puree and sugar
-  CHERRY & ALMOND HIGBALL £8.5
Indulgent with stone fruit and a touch of marzipan
Plum infused vodka, morello cherry, fresh lemon and almond meringue foam
-  SESAME SCOTSMAN £9
A bold drink with an underlying note of toasted sesame, orchard fruit and honey
Sesame seed oil washed scotch, Oloroso sherry, honey and green apple
-  O.O.T.W (OUT OF THIS WORLD) £8.5
Our twist on a classic Mai Tai. Tropical, citrusy and a hint of vanilla
One Eyed Rebel passion fruit and coconut, Benedictine, fresh lime juice, orange bitters, served with a banana and vanilla air
-  ELDERFLOWER & MEZCAL SOUR £9.5
A Mexican alternative to a whiskey sour. Smoky, slightly floral with a hint of anise
Mezcal, fresh lime, elderflower, egg white and peychaud bitters

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FOR THOSE WHO LOVE AN OFFER

With the cost of living going up and everyone feeling the pinch, we have decided to scrap the idea of a happy hour and instead offer a deal that is available at all times

Select two of the same cocktails for only £10 or £7 each



PASSION FRUIT & PEACH MARTINI

£7

Easy drinking, fruity and fun

Vodka, passion fruit, peach fresh lemon



GUAVA & LIME MOJITO

£7

Refreshing, tropical and light

Light rum, lime, mint, sugar, Franklin & Sons Guava and lime soda



KIWI GIN SMASH

£7

Fresh, quaffable, exotic

Gin, lemon, mint, kiwi, soda



BLOOD & SODA

£7

Stone fruit, rich and thirst quenching

Bourbon, morello cherry, lemon and soda



SPICED MANGO DAIQUIRI

£7

Spiced, tropical, easy sipping

Spiced rum, mango, lime, sugar



PINK IN CHELSEA

£7

Clean, citrusy with big berry flavours

House infused raspberry gin, orange, lemon, sugar

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LOW & NO ABV SERVES

This is a little selection of serves for those who enjoy cocktails but prefer keeping the alcohol to a minimum, or not at all.



RETURN WITH A SHRUBBERY

£8

A non alcoholic twist on our rhubarb shrub. On the sharper side with big citrus notes
Seedlip grove 42, rhubarb shrub, vanilla, cinnamon



NO RUM LOTS OF FUN

£8

A fun serve without the booze. Big cherry note, citrusy with a nutty top
Stryk not rum, morello cherry, fresh lime juice, almond meringue foam



WATERSHIP FROWN

£8

An aromatic no ABV aperitivo. Exotic notes with a bitter-sweet base
Martini Vibrante non alcoholic aperitif, house made watermelon cordial, fresh lemon, soda



SOBA SIGN OF WEALTH

£8

Tropical with hints of spice and citrus
Seedlip grove 42, freshly squeezed pineapple juice, fresh lime, cardamom bitters



APPLE SHERRY TONIC

£8

A low alcohol aperitif with hints of fresh apples and floral notes
Oloroso sherry, apple liqueur, fresh lemon, Franklin & Sons elderflower and cucumber tonic



LYRES MOJITO

£8

No booze but a little more than your usual non alcoholic mojito
Lyres white cane spirit 0%, fresh lime, mint, Franklin & Sons guava and lime soda

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LOW & NO ABV SERVES

-  CUCUMBER NON GIN GIMLET £8
All the experience and look of a classic gimlet without the alcohol warmth. Clean and fresh flavours from the cucumber
Tanqueray alcohol free gin, house made cucumber cordial and fresh lime
-  SAGE & PEAR SPRITZ £7.5
Low in alcohol with herbaceous and orchard fruit notes
Sage infused vermouth, clarified pear juice, fresh lemon and soda
-  RED PEPPER & GRAPEFRUIT COOLER £7.5
Low in alcohol with aromatic notes and citrus notes
Martini Fiero, red bell pepper cordial with Franklin & Sons grapefruit soda
-  NO SIN DAIQUIRI £8
Tropical flavours with a touch of fanciness
Lyres white cane spirit 0%, freshly squeezed pineapple juice, lime, banana and vanilla air
-  NO NEED TO BE COCCHI £8
Low in alcohol with floral and citrus notes
Cocchi Rosa and Franklin & Sons grapefruit tonic with bergamot
-  SAFE & SOUR £8
All the texture and mouth feel of a classic sour but with a non alcoholic base
Martini Vibrante non alcoholic aperitif, fresh lemon, egg white and sugar
-  WHITE PORT & KIWI FIZZ £8
Fruity and aromatic that's light and easy drinking
White port, kiwi, lemon, egg white and soda

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APPENDIX

Modifier - an ingredient used to change the flavour of a base ingredient / spirit

Shrub - using a combination of sugar, water and vinegar to extract flavours from fruits and vegetables

Cordial - a combination of a juice or flavoured water, sugar and citric acid resulting in a sweet and sour modifier

Reduction- cooking down a fruit juice or nectar to intensify its sugars

Vape - an aromatic vapour used to enhance both the drinks aroma and presentation

Air - a bubble bath of flavour created by mixing flavoured water with lecithin and then aerating until you have light bubbles

Edible Bubble - an aromatic vapour encased in a bubble made from 98% water with the remainder being plant extract

Smoke - using a smoking gun we atomise the cocktail with hickory wood chips

Infusion - a spirit, wine or liqueur that has been macerated with a fruit, spice or herb to extract its flavours

Clarified Juice - where the colour is removed by boiling a liquid with agar agar. As the liquid cools and then filters the agar agar works like a sponge, absorbing the colour

Milk Punch - hot milk is added to a cocktail with citrus which causes the milk to curdle. This is then filtered with the milk removing colour from the cocktail and leaving a smooth creamy texture.

Meringue Foam - using a combination of egg white and hi-foamer, charged with nitric oxide to create a light foam on top of the cocktail

Fat Washing - where meat, dairy, nut or seed fats are infused into a spirit. We then freeze the mixture to solidify the fats before removing and then filtering.

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