



WINTER COCKTAIL MENU

HAPPY HOUR - EVERY THURSDAY 4PM-9PM
(2 OF THE SAME COCKTAILS) 2 FOR £12

LEEDS BREWERY'S

Duke of York

ESTD 2013

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COCKTAIL MENU | ALL £9.45

HOT TODDY

Warm up with a Winter Hot Toddy. A blend of Marker's Mark bourbon whisky, honey, Lemon juice and boiling water. Garnished with a slice of orange & a cinnamon stick.

SLOE GIN FIZZ

Sloe gin and lemon juice served over ice and topped with prosecco and a splash of soda water. Garnished with a blackberry and lemon.

MARZIPAN OLD FASHIONED

A winter-inspired Old fashioned cocktail with Disaronno Amaretto and Courvoisier. Served over ice, finished with an orange peel twist.

BAILEYS WHITE RUSSIAN

Bailey's Irish cream liqueur, shaken with JJ Whitley Artisanal Vodka and espresso. Served over ice and topped with chocolate powder.

CRANBERRY ORANGE WHISKEY SOUR

A festive twist on the classic Whiskey Sour. Markers Mark Bourbon, orange, and cranberry juice, served over ice. Garnished with a slice of orange.

AMARETTO SOURS

Disaronno Amaretto, Makers Mark Bourbon and lemon juice served over ice. Garnished with a Maraschino Cherry.

BRAMBLE GIN

Tanqueray Gin served over ice with blackberry liqueur and fresh lime.

WINTER SPRITZ

JJ Whitley Artisanal vodka, St Germain Elderflower Liqueur, and cranberry. Served over ice, topped with prosecco and soda water. Garnished with mint and raspberries.

APEROL SPRITZ

Aperol Liqueur, topped with Prosecco and finished with a splash of soda, garnished with a slice of orange.

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