



COCKTAIL LIST

HIBISCUS & JALAPEÑO TOMMY'S £10

Our play on a Tommy's Margarita, which sees El Jimador Tequila infused with pickled jalapeños, Hibiscus liqueur, and fresh lime served over ice

SMOKED BIRCH SAP MARTINI £14

Freya smoked birch sap spirit, is stirred down with dry vermouth and served dirty with oxalis oil

VICE KIR ROYAL £13

We've taken the classic and put a Vice spin on it, expect wild strawberry, deep black forest cherry flavours and sweet candy topped with Cremant.

YORKSHIRE LASS £10

A Vice signature classic, multi award winning gin sour cocktail, with tart rhubarb, apple and sharpness from lemon with an egg white for an emulsified, creamy finish. Served in a coupe.

FORAGED BERRY SAZERAC £12

Last summer and autumn we foraged berries in North Leeds and covered with cognac and sugar. Adding fruit throughout the season, and after nearly a year, it's ready and stirred down for a sweet take on the New Orleans classic. Served Straight up Old Fashioned style.

HOUSE GIN N TONIC £11

Using Nikka Coffey Gin (Coffey is the still, not the bean) which is vibrant with pine, peppercorn and fennel botanicals. Served as a large measure with Fevertree Tonic, fusia, peppercorn and lemon.

