



## *Feeling sociable?*

We hope that you thoroughly enjoy your experience here at *The Brotherhood of Pursuits and Pastimes* (Leeds Chapter).

If that is indeed the case, do be so kind as to join us on our social media channels to keep in touch about events, promotions and all of our latest news.

We appreciate your support.

**THE BROTHERHOOD**

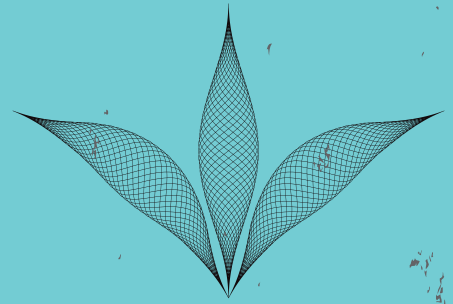


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# COCKTAILS



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## Our approach

Cocktails are drinks with history, character and personality.

When mixed well, the cocktail is a drink prepared, and best imbibed in the purest spirit of hospitality – an elixir to truly savour.

At *The Brotherhood*, we believe in care, skill and attention to detail – in the true classics and the craft of bar-tending.

CHIN CHIN

*Dedicated to the best of our generation.*

# BEST OF BRITISH BARTENDERS

## THE BLIGHTY MOJITO 7.00

Portobello Road London Dry Gin, mint sprigs, lime, sugar, tonic water and soda, mixed together and built up in this refreshing twist on the most classic cocktail of our time.

### JAKE BURGER

*Jake's Bar* (Leeds) /

*The Portobello Star* (London)

Creator of Portobello Road Gin and namesake of *Jake's Bar* and *Still* on Call Lane, now found behind the stick at *The Portobello Star* in Notting Hill. A gentleman and celebrity of the bar-tending world.

## BENCHMARK COOLER 7.00

Maker's Mark Bourbon, apricot liqueur and apple juice served tall and topped off with a twist of orange.

### MAL EVANS

*MOJO Bar* (Leeds, Manchester & Liverpool)

One of the founders of the iconic *Mojo* brand, and No.8 in *Theme* magazines Top 100 influential industry players.

## 24/7 6.50

A simple and delicious mixture of Diplomatico Anejo Rum, ginger beer and fresh orange juice. Served tall with a wedge of orange and a delightful twist of lime.

### ROBERT 'SKIPPY' JUPP

*Skippy's Bar* (Leeds)

Now UK brand manager for incredible brands such as Diplomatico Rum, he built a fantastic reputation in Leeds due to his great drinks and wonderful hosting skills. So much so that he had a bar named after him – *Skippy's* in Headingley.

## BRAMBLE 7.00

A modern classic from the 80's. A blend of gin, lemon, sugar and blackberry liqueur. Served short over crushed ice and destined for real longevity.

### DICK BRADSELL

*The Pink Chihuahua* at *El Camion* (London)

Named 'Industry Legend' by *Imbibe* magazine (and an acclaim echoed throughout it), famously tended bar at *The Groucho Club*. You'll still find him slinging drinks at *The Pink Chihuahua* at *El Camion*, Soho.

## FORBIDDEN TASTE 7.00

Illegal Joven Mezcal, Cocchi Americano, Aperol Liqueur, orange and lemon juices, sugar syrup and egg white, shaken together and topped off with soda for this refreshing and unique tippie.

### DECLAN MCGURK

*The American Bar* at *The Savoy* (London)

Now bar manager of *The American Bar* in the Savoy Hotel – probably the most famous bar in the world – at one time, found behind the bar at Leeds' very own *Trio*!

## GIMLET IN THE NIP 6.75

Konik's Tail Vodka really simply stirred with a homemade lemon cordial. Elegantly served straight-up with a twist of lemon.

### SAMANTHA FISH

*MOJO Bar* (Leeds, Manchester & Liverpool)

Currently working as Bars Development Manager for the *MOJO* group, UK Brand Ambassador for El Dorado Rums and writing for *BarlifeUK*. Sam is a great role model for young bartenders – and she makes awesome drinks!



# THE BEST OF BRITISH SPIRITS

A selection of fine British spirits and liqueurs expertly crafted into some of our favourite classic cocktails.

## BRITS SPRITZ 6.75

Kamm & Sons British Ginseng Spirit over ice, with elderflower cordial, fizz and soda water.

## COSMOPOLITAN 7.00

Chase Marmalade English Vodka shaken with Cointreau orange liqueur, cranberry juice and a touch of lime. Served as a Martini.

## NEGRONI 7.00

Beefeater London Dry Gin stirred down with Martini Rosso sweet vermouth and Campari. On the rocks with a twist of orange.

## PIMMS ON FIRE 6.50

Pimms No.1 over ice with ginger beer and mint.

## BLOOD + SAND 7.00

Johnny Walker Red Label Whisky, Cherry Heering, Martini Rosso Sweet Vermouth and fresh orange juice, shaken and served straight up.

## TOM COLLINS 6.50

Portobello Road London Dry Gin, shaken with lemon juice and sugar syrup, then topped with soda and a cherry.

## WHISKY SOUR 7.00

Chivas Regal Scotch Whisky, shaken with lemon juice, sugar syrup and an optional egg white for texture. Served short.



# THE BEST OF THE REST

Fine cocktails made with spirits from our Brothers across the Atlantic.

## DAIQUIRI 7.00

Appleton Rum, lime juice and sugar syrup shaken hard and served straight up.

## LONG ISLAND ICED TEA 6.75

Four white spirits, lemon juice and sugar syrup, mixed together and topped off with cola in this easy drinking classic.

## OLD FASHIONED 7.50

Woodford Reserve diluted with sugar and bitters until perfection is achieved.

## MARGARITA 7.00

Blanco Tequila shaken up with Cointreau orange liqueur and lime juice garnished with a salt rim.

Ask your bartender about a 'Tommy's' – our favourite twist on this classic.

## MOJITO 7.00

Appleton Rum, mint, lime, sugar and soda, muddled together and served tall over crushed ice.

## MANHATTAN 7.50

Maker's Mark, Martini Rosso sweet vermouth and bitters, stirred and served as a Martini.

## BATANGA 6.75

A twist on the classic Mexican 'Paloma'. Reposado Tequila, lime wedges and cola served tall with a salt rim.

## CAIPIRINHA 6.75

Brazilian Cachaca is muddled with fresh lime wedges and sugar. Served short over cracked ice.

## THE RUSSIAN MULE 6.75

Russian Standard Platinum Vodka mixed with ginger beer and lime wedges and served tall.