



the
backroom

50A CALL LANE
LEEDS LS1 6DT
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/thebackroomleeds



@thebackroom_

www.thebackroomleeds.co.uk



THE PROBLEM
WITH THE
WORLD
IT THAT EVERYONE
IS A FEW
DRINKS BEHIND
- HUMPHERY B°GART

DRINKS MENU

HAPPY HOURS 'TIL 11 PM

VODKA & MIXER

- €5.00 FOR 2

GLASS OF HOUSE WINE

- €5.00 FOR 2

SELECTED COCKTAILS

- €9.00 FOR 2

€10.00 OFF

BOTTLES OF CHAMPAGNE

€10.00 OFF

BOTTLES OF SPIRITS

*Must be two of the same cocktails to redeem
the 2 for £9 promotional offer

The Back Room. 50a Call Lane, Leeds LS1 6DT.
www.thebackroomleeds.co.uk
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THE BACKROOM LEEDS. SPEAKEASY

THE VENUE :

With lots of comfy booth seating, two bars, large dance floor space and private smoking terrace, the Backroom is perfect for a night out with friends wanting somewhere to dance.

EVENTS :

We regularly host large events from private parties to corporate functions. Have you booked your Xmas party yet? We have a range of buffet menus and entertainment options to make your event extra special, just ask one of our team.

FREE WIFI available

HOUSE RULES

- Remove your hats
- Don't leave phones, coats or bags lying around. We have a cloakroom service to accommodate these items
- We are a female friendly venue and operate a zero tolerance policy to any form of harassment. Ladies if you are approached by someone you do not wish to speak with, inform our staff immediately.
- We are here to make sure you have a good time. Please inform our staff of any issues, no matter how trivial they may seem.

For more information please contact the team on 0113 2438666 / 07593 702994 or email info@thebackroomleeds.co.uk or visit - www.thebackroomleeds.co.uk

SPIRIT BOTTLES

All spirit bottles are served with two complimentary jugs of mixers.

VODKA

- Stolichnaya £80
- Ketel 1 £90
- Stoli Elite £100
- Belvedere £110
- Chase/Ciroc £115
- Grey Goose £120

GIN

- Hayman's £80
- Portobello Road £90
- Bombay Sapphire £95
 - Bloom £100
 - Hendricks £110
- Tanqueray 10yr £120
 - Oxley £140

RUM

- Bacardi £80
- Sailor Jerry/Goslings £95
 - Havana 7 £100
- Mount Gay XO £120

BOURBON | SOUR MASH

- Jim Beam £80
- Jack Daniels £95
- Monkey Shoulder £100
 - Makers Mark £110
- Jack Daniels Single Barrel £140

FROZEN BOTTLES

- Frozen Jagermeister £80
- Frozen Cuervo Traditional £80
- Frozen Patron XO £140

CHAMPAGNES

TATTINGER BRUT - £49

Taittinger Brut has a high proportion of Chardonnay in the blend giving it elegance and finesse. It has fine, pale gold bubbles and aromas of biscuit and brioche.

MOET BRUT - £55

Hugely popular world-leading non-vintage champagne, made with the three main varieties (Chardonnay, Pinot Noir & Pinot Meunier) and blended to the soft, balanced Moët house style. Bready and appley with a zingy twist of lemon.

VEUVE CLICQUOT - £60

Veuve Clicquot's signature brut non-vintage is loved the world over for its crisp, full flavours, consistent quality and celebratory yellow label. The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.

DOM PERIGNON 2003 - £170

The presence of the wine on the palate is immediately captivating. Unexpectedly concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruits and then gradually taking on more profound base notes. Holds its note perfectly, with just a subtle, elegant hint of underlying bitterness.

ROSE CHAMPAGNES

TATTINGER ROSE - £59

Blended from Pinot Noir and Pinot Meunier grapes, this is a succulently fruity, supple and aromatic Champagne. Fine bubbles with a crisp, refreshing finish of extended length.

LAURENT PERRIER ROSE - £65

Intensely fruity flavours, clean, well-defined and slightly sharp, the wine then opens up to provide an impression of plunging into a basket of freshly picked red berries. The wine is supple and rounded on the finish.



VODKA



TURKISH DELIGHT MARTINI - €7.50

Rosewater, honey, chocolate and vanilla provide a distinct flavour of Turkish Delight - fortified with Stolichnaya vodka.

APRICOT COSMO - €7.50

Modern classic with a twist. Apricot preserve is stirred with Ketel One vodka and Cointreau before being shaken with Cranberry juice, lime juice, sugar syrup and orange bitters.

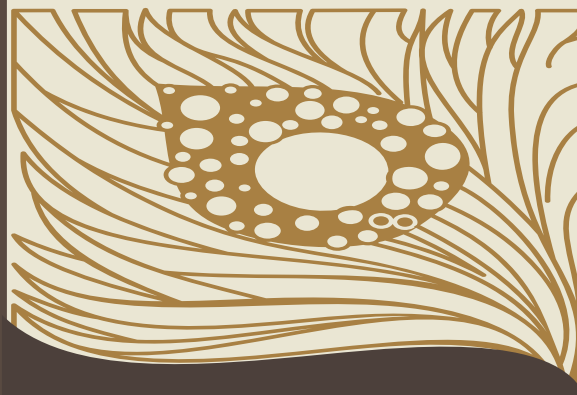
CASCADE MARTINI - €7.50

Fresh raspberries, Ketel One vodka, cranberry and lemon juice shaken with Chambord and vanilla syrup.



Vodka may be distilled from any plant matter rich in starch or sugars, typically today's vodkas are made from grains, corn, rye or wheat. Some distillers choose to use non traditional ingredients such as potatoes, grapes and rice. Vodka is produced all over the world however it's origins are hotly disputed between Russia and Poland. Unfortunately there is no definitive evidence to determine the bragging rights to the worlds most popular spirit! Vodka (Russian) or Wodka(polish) translates to 'little water'.

V n' T



- Kettle One
with grapefruit & lemon

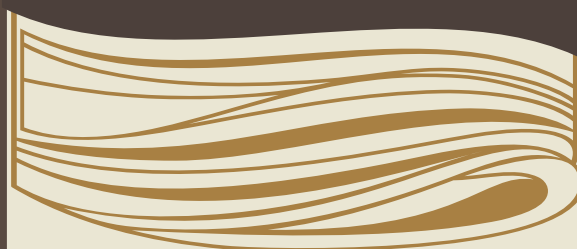
- Ciroc
with Raspberry & lime

- Stolichnaya Elit
with lime & blueberries

- Grey Goose
with strawberry & lime

- Belvedere with blackberry & orange

ALL €9.00



Please note: These cocktails contain more than a standard double measure of Vodka, please ask your bartender if you wish to limit the amount of alcohol



GIN



LEMON CURD MARTINI - €7.50

This drink uses a traditional morning spread combined with a large slug of Bombay Dry gin shaken with lemon juice and lemon curd.

APPLE & ELDERFLOWER COLLINS - €7.50

The quintessential English spirit with quintessential English ingredients. Hendricks gin, Berentzen apple schnapps and st German elderflower liqueur, shaken with pressed apple juice and topped with soda.

BERRY LADY - €7.50

We challenge even those who aren't keen on gin not to like this one! Fresh Strawberries and Blueberries are muddled with lemon and egg white, then shaken dry. Add Dry gin and a touch of Cointreau and you've a strong summer favourite.



Gin is derived from juniper berries with multiple botanicals added at the producers' choice, such as coriander, lemon peel and liquorice to name a few.

'Mothers ruin'- Gin attained this dubious title in the 1700's in a period known as the 'gin craze'. The British government allowed unlicensed production of Gin at the same time as imposing high taxes on the importation of overseas spirits; this led to the widespread availability of very cheap gin. Much of which was drunk by women, consequently leaving them too intoxicated to care for their children!

'Dutch courage'- refers to the courage gained from intoxication of alcohol. It's origin is from the 1600's where English soldiers fighting alongside the Dutch would witness their allies drinking Dutch Gin (Genever) before going into battle to overcome fear.



G'n'T



- Bombay Sapphire with liquorice & lemon
- Death's Door with frozen coriander
- Hendricks with cucumber wheels
- G'Vine Flouraison with frozen red grapes
- Bloom with raspberry & orange
- Tanqueray 10 with lime & mint
- Oxley with pink grapefruit

ALL €9.00

Please note: These cocktails contain more than a standard double measure of Gin, please ask your bartender if you wish to limit the amount of alcohol

TEQUILA

ESTES - €7.50

Muddled raspberries, El Jimador Reposada, Chambord and agave nectar mixed with lime and cranberry juices, served long.

TEQUILA DAISY - €7.50

A 1930's creation with a fresh modern twist. Take a strong measure of Reposado tequila, add lime, agave nectar and seasonal fruit to give a refreshing yet sharp finish.

ZARZA - €7.50

Adaptation of the gin based original. El Jimador tequila shaken with agave nectar, lemon and lime juices strained over crushed ice then laced with Creme de Mure.



Tequila is produced from the blue agave plant in Jalisco, Mexico. This state along with a few other small regions is the only place that true Tequila can be distilled.

Tequila is produced by removing the heart (piña) of the plant after its 8th year. Harvested piñas normally weigh 80–200 pounds.

Planting, tending, and harvesting the agave plant remains a manual effort, largely unchanged by modern farm machinery and relying on centuries-old know-how. The men who harvest it, the jimadores have intimate knowledge of how the plants should be cultivated, passed down from generation to generation. Tequila can be labeled in one of three ways:

- Silver or Blanco tequila is clear, indicating that it is not aged in wood.
- Reposado tequila is aged in barrels for a minimum of two months and a max of 11 months.
- Añejo tequila is aged in oak barrels for a minimum of one year.

WHISK(E)Y

LOUISIANA JAM - €7.50

Southern Comfort, apple juice, fresh mint, apricot jam, apricot liqueur, fresh lemon juice, sugar and crushed ice, garnished with wedge of lemon & fresh Mint. Served in a jam jar!

KENTUCKY MUFFIN - €7.50

Fresh blueberries combined with a large slug of Makers Mark bourbon, pressed apple and lime juices, served over crushed ice.

CHERRY SMASH - €7.50

Monkey Shoulder bourbon, mint, lime and grenadine shaken with Cherry brandy and served over crushed ice.



Whisky is distilled from fermented grain mashes which include Barley, Malted Barley, Rye, Wheat and Corn. Whisky is then aged for a number of years in wooden casks. Classifying Whisk(e)y is complicated as there are so many different styles/ages/blends/production methods.

SCOTCH- Any whisky from Scotland!!!

These are often divided into two main categories; Single Malt and Blended.

IRISH WHISKEY- Obviously must be distilled and aged in Ireland and must also be at least 3 years old to be classed as an Irish Whiskey.

AMERICAN WHISKEY- Lots of different types here including Rye and Bourbon Whiskies. Bourbon is the most popular export, this must contain at least 51% corn, be aged in new charred oak barrels and can only be produced in Kentucky. Jack Daniels is considered the most famous Bourbon export, however this is incorrect, as it is from Tennessee and classified as a Tennessee Sour Mash.....



RUM



WRAYS PUNCH - £7.50

Wray and Nephew, Disaronno, Malibu and Galliano mixed with lime juice, grenadine and pineapple juice. Great for rum lovers!

STRAWBERRY DAIQUIRI - £7.50

Choose this ever popular daiquiri straight up or frozen. Strawberries combined with Bacardi superior rum, strawberry liqueur and lime juice.

ZOMBIE - £10.00

Not for the feint-hearted, this boozy rum concoction is served in a special Tiki mug. Bacardi superior, Pussers navy and Mount Gay Eclipse rums are mixed with apricot brandy and Grand Marnier. To the boozy mix pressed pineapple juice, lime juice and freshly squeezed orange juice are combined with grenadine before being shaken over crushed ice and topped off with yet more rum- Wray and Nephews.



Rum is made from by-products of sugar cane such as molasses or directly from the juice of the sugarcane itself. The most heralded rums come from areas where sugarcane thrives- the Caribbean.

Rum comes in many different forms from light and golden to spiced and navy rums.

Rum has a high association to sailing and piracy, not just thanks to captain Jack.....

Up until 1770, members of the British Royal Navy were entitled to a daily ration of rum or a 'tot'. This began in 1740 when the British fleet captured Jamaica, captains would water down the rum with water or lime juice this was called 'grog'.