

# Brews, Long Necks & Cold Ones

PERONI // €3.50

PALMA CRISTAL // €3.80

SOL // €3.50

QUILMES // €3.60

BROOKLYN // €4.20

BEAVERTOWN GAMMA RAY // €4.50

MICHELADA // ADD 50P

Best hangover cure; beer or Bloody Mary? Why not both?  
Choose any beer and add the sauce. We recommend Brooklyn.



LIBERATION & LIBATIONS

## SANDINISTA COCKTAILS



5 CROSS BELGRAVE STREET, NORTHERN QUARTER, LEEDS /// 0113 243 0395





# Rum

## WRAY & TIN // £7.50

Jamaican white rum combined with apricot and pineapple, less is more.

## SNICKERBOKER GLORY // £8

An alcoholic milkshake with chocolate and El Dorado rum.

## BATIDA OF THE DAY // £7.50

A South American classic. Take a Caipirinha and grab whatever fruit is available. Blend to create a refreshing libation complete with 1 of your 5 a day.

## ZOMBIE // £10

As close as we can get to the original spec. Sourced from the Godfather of Tiki, Don the Beachcomber, by Jeff 'Beachbum' Berry. Drink at your own risk!

## LULO DAIQUIRI // £7

This South American fruit mixed with Appleton 8 Year has 30 times more Vitamin C than an orange.

# Tequila

## SMOKE & MIRRORS // £7.50

Is it a Negroni? Is it Mescal?  
Or bourbon smoked tequila, Apoli Aperitivo & Cocchi Torino?

## A BLACK TOM // £8

Created by the late, great Julio Bermaejo at his Mexican restaurant in San Francisco. We use dark agave with Extra Blanco Tapatio.

## DUSK 'TIL DAWN // £7.50

San Pellegrino Blood Orange and tequila merge, for an alternative Tequila Sunrise.

## AMORA MORA // £7.50

South American blackberry and tequila in a very different Margarita.

# Non Converts

## QUEEN BEE // £7.50

Almost a June Bug but totally tropical. Coconut rum, guava, melon and banana.

## VANILLA LAIKA // £7

A drink created by Leeds legend Jake Burger, to commemorate the first dog in space. Vanilla vodka, blackberry liqueur and apple juice.

## STRAIGHTEN MAI TAI // £7

Pineapple juice and Mallorcan Xoriguer gin topped with lemon soda. Scrubs up well.

## PISCO SOUR // £7.50

Pisco, lime juice and egg white, finished with traditional Amargo Bitters. A highly underrated cocktail.

# Sharers

## SANGRIA // £12

A Spanish sharing classic.  
Great for hot days. Better with Tapas.

## HALF A BARREL OF RUM & FRUIT // £12

Rum, rum and more rum thrown together with whatever delicious fruit we can source on the day!

## STRAIGHTEN MAI TAI // £12

A fresh whole lime with lemon and pineapple all juiced in house. Combined with Xoriguer Gin and topped with soda. There is no better drink to be shared at Hostal de Sandinista.

## New // Classic, Latino & Tiki COCKTAIL MASTERCLASSES

Ask at the bar, email [bookings@sandinista.co.uk](mailto:bookings@sandinista.co.uk)  
or visit [www.sandinista.co.uk](http://www.sandinista.co.uk) for more details

