

Drinks

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OLD FASHIONED - £11.00

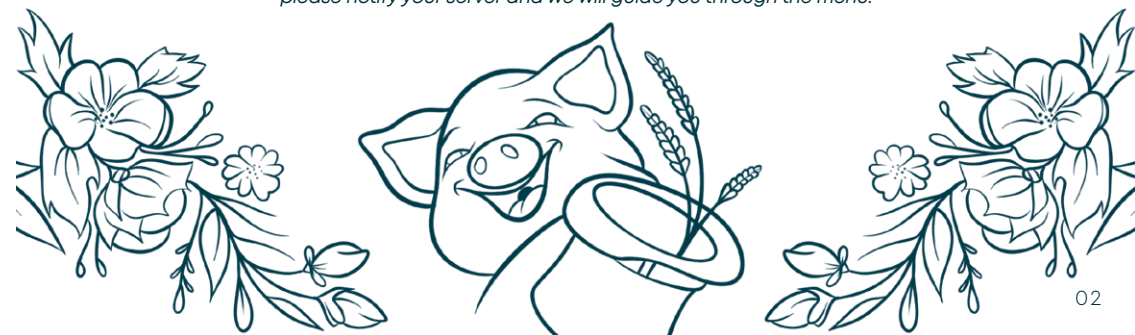
WhistlePig PiggyBack 6 Year Old Rye,  
Maple Syrup, Angostura Bitters



*Also available to take-away!*

*(We try to be as mindful as possible about the environment - Return your bottle & receive a re-fill for just £10)*

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*



## CLASSIC COCKTAILS - £10.00

### KIR ROYALE

**Chambord Black Raspberry Liqueur, Prosecco**

Elegant | Sparkling | Berries

### MAI TAI

**Eminente Ambar Claro Rum, Appleton Estate 8 Year Old Rum, Dry Curacao, Orgeat, Lime**

Tropical | Sweet | Nutty

### MANHATTAN

**WhistlePig PiggyBack 6 Year Old Rye Whiskey, FARRANDS Vermouth, Bitters**

Rich | Sweet | Spice

### NEGRONI

**No.3 Gin, Campari, FARRANDS Vermouth**

Bold | Herbal | Bitter

### PAINKILLER

**Pusser's British Navy Rum, Pineapple Juice, Orange Juice, Coconut Cream, Nutmeg**

Bold | Creamy | Tropical

### PENICILLIN

**The Naked Malt Whisky, Laphroaig 10 Year Old, King's Ginger, Honey, Lemon**

Fresh | Citrus | Smoke

### PISCO SOUR

**El Gobernador Pisco, Lime, Sugar, Bitters, Foam**

Smooth | Fresh | Tart

### SIDECAR

**Hennessy VS Cognac, Cointreau, Lemon**

Fresh | Sweet | Citrus

### THE LAST WORD

**No.3 Gin, Maraschino, Green Chartreuse, Lime**

Fresh | Aromatic | Citrus

### THE SPREZZY

**Finlandia Vodka, FARRANDS Vermouth, Agave, Fresh Espresso**

Luxurious | Light | Bittersweet



## TINY TIPPLES

50ML SERVE - £4.50 EACH OR A FLIGHT OF 3 FOR £12.00

*Tiny versions of your favourite cocktails - great on their own or as a side sipper.*

### TOMMY'S MARGARITA

**Tequila, Agave, Lime, Salt**

### CHARLIE CHAPLIN

**Sloe Gin, Apricot Brandy, Lime**

### VODKA MARTINI

**Vodka, Dry Vermouth, Green Olive**

### DAIQUIRI

**Rum, Lime, Sugar**

## ALCOHOL FREE COCKTAILS

### ALL THINGS NICE

**Lyre's Amaretti, Citrus, Foam**

Soft | Smooth | Sweet

£7.00



### CIN CIN

**Lyre's Coffee Liqueur, Fresh Espresso, Sugar**

Rich | Bitter | Silky

£7.00



### HAZY DAY

**Tanqueray 0.0%, Lychee, Honey, Sicilian Lemon, Mint**

Elegant | Aromatic | Citrus

£7.00



### CRODINO

**Italian Aperitivo**

Fresh | Orange | Spritz

£6.00



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## SIGNATURE COCKTAILS - £11.00

INSPIRED BY THE ZODIAC

The following cocktails have been designed and crafted by the team here at FARRANDS. The theme for the cocktails change every 6 months, and this time we've been inspired by all things Zodiac.

Have a read through, choose a drink or flip over to the middle page for more inspiration!

### HAIR OF THE DEVIL

**Brugal 1888 Rum, Madre Mezcal Espadin, Amaro, Campari, Ginger Honey, Cacao, Orange Oils, Tarot Card**

CAPRICORN : DEC 22<sup>ND</sup> – JAN 19<sup>TH</sup>



### HERMIT'S ENZONI

**Seaweed Infused No.3 Gin, 9 Moons, Sipello Aperitif, Lemon, Rose Syrup, Green Grape**

CANCER : JUN 21<sup>ST</sup> – JUL 22<sup>ND</sup>



### KYUDO SWIZZLE

**Eminente Ambar Claro Rum, Umeshu Plum Sake, Pistachio Falernum, Lime Leaf, Plum Bitters**

SAGITTARIUS : NOV 22<sup>ND</sup> – DEC 21<sup>ST</sup>



### PROMENADE A DEUX

**Benriach The Smoky Twelve, White Port, Vegan Cream of Tomato, El Hispano Jalapeno Liqueur, Black Pepper, Lemon Basil Salt**

SCORPIO : OCT 23<sup>RD</sup> – NOV 21<sup>ST</sup>



### QUEEN OF HEARTS

**Glenmorangie 10 year, Ardbeg 10 year, Tart Cherry, Charred Rosemary, Lemon, Soda**

AQUARIUS : JAN 20<sup>TH</sup> – FEB 18<sup>TH</sup>



### RED FLAG

**Staining Rye Whisky, Chocolate Caramel Stout, Creme de Cacao, Nixta, Orange, Popcorn**

TAURUS : APR 20<sup>TH</sup> – MAY 20<sup>TH</sup>



### RETROGRADE

**East London Liquor Co Gin, Wild Strawberry, Fennel Seed, Anise, Peychaud Bitters, Strawberry Jelly**

GEMINI : MAY 21<sup>ST</sup> – JUNE 20<sup>TH</sup>



### VERDANT

**Avallen Calvados, Midori, Jack Daniel's Apple, Vinho Verde, Mint, Lemon, Foam, Apple Crisp**

VIRGO : AUG 23<sup>RD</sup> – SEP 22<sup>ND</sup>



### EQUILIBRIUM - £13.00

**Belvedere Vodka, Cocchi Extra Dry Vermouth, Moet & Chandon Champagne, Toasted Coconut / Spiced Cranberry & Almond**

LIBRA : SEP 23<sup>RD</sup> – OCT 22<sup>ND</sup>



### APRICITY - £13.00

**Volcan Tequila Blanco, Orange Wine, Dry Orange, Black Pepper & Chamomile Vanilla, Eucalyptus Bitters, Moet & Chandon Champagne**

LEO : JUL 23<sup>RD</sup> – AUG 22<sup>ND</sup>



### BREW OF FORTUNE (LOW ALC) - £8.00

**The King's Ginger, Rhubarb Iced Tea, Lime**

PIECES : FEB 19<sup>TH</sup> – MAR 20<sup>TH</sup>

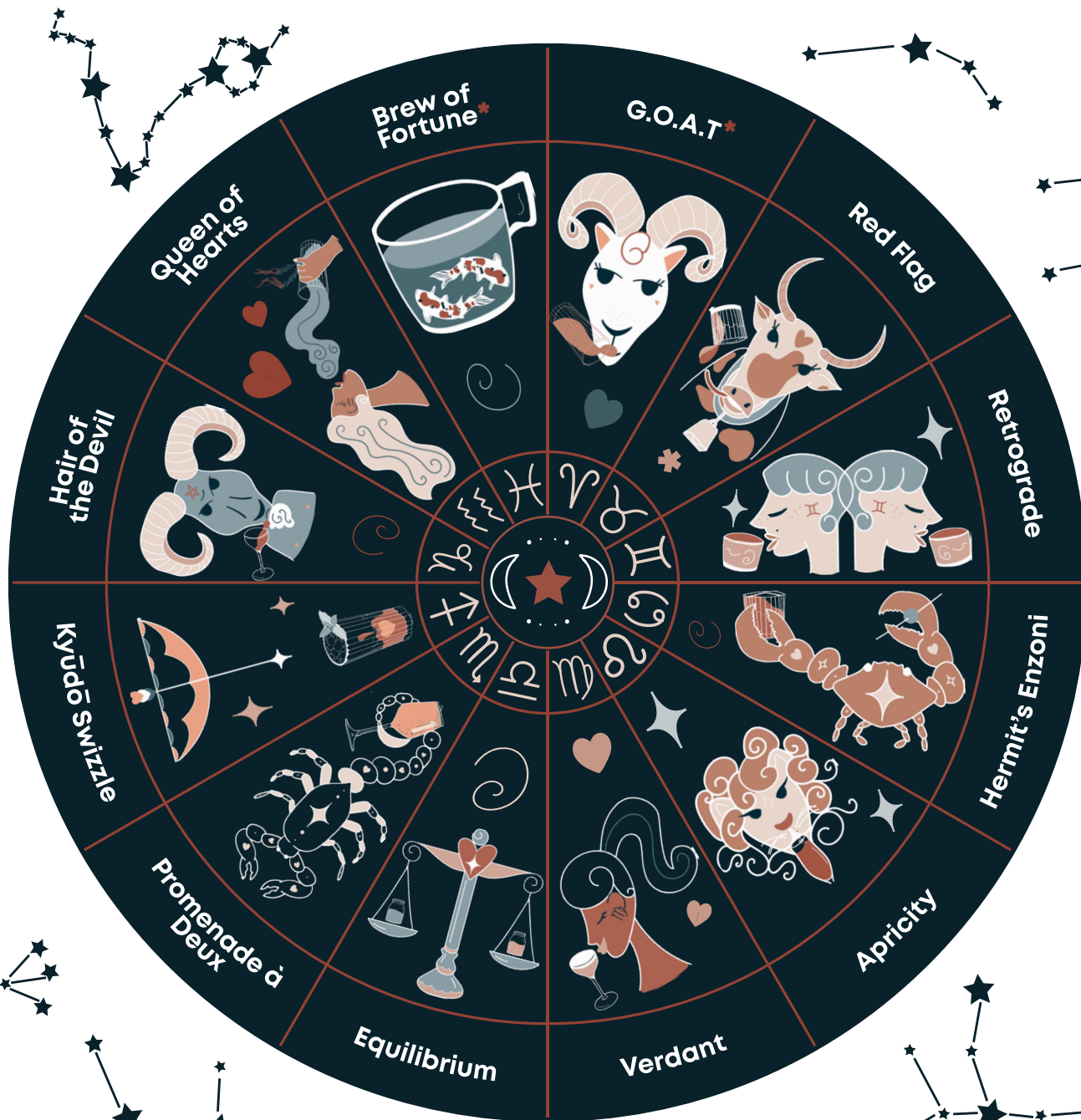


### G.O.A.T (LOW ALC) - £8.00

**Highland Park 12 Year Old Whisky, Fig, Pink Grapefruit Soda**

ARIES : MAR 21<sup>ST</sup> – APR 19<sup>TH</sup>





\*  
Low ABV Drink

## GIN

	25ml
<b>East London Liquor Co. Gin</b> 40%, UK	<b>£4.50</b>
<b>Tanqueray</b> 43.1%, London Dry, UK	<b>£4.50</b>
<b>Tanqueray 0.0%</b> 0.0%, Alcohol Free Spirit, UK	<b>£4.50</b>
<b>Portobello Road 171</b> 40%, London Dry, UK	<b>£4.50</b>
<b>Martin Miller's</b> 40%, London Dry, UK	<b>£5.00</b>
<b>No.3</b> 46%, London Dry, UK	<b>£5.50</b>
<b>The Botanist</b> 46%, Dry Gin, Scotland	<b>£5.50</b>
<b>Bobby's Scheidam</b> 42%, Dry Gin, Netherlands	<b>£5.50</b>
<b>Rock Rose</b> 41.5%, Scotland	<b>£5.00</b>
<b>Hendrick's</b> 41.4%, Scotland	<b>£5.00</b>
<b>Martin Miller's 9 Moons</b> 40% Barrel Aged, UK	<b>£7.00</b>
<b>Boutique-y Rhubarb</b> 46%, UK	<b>£5.00</b>
<b>Boutique-y Cherry</b> 46%, UK	<b>£5.00</b>
<b>Sipsmith Zesty Orange</b> 40%, UK	<b>£5.00</b>
<b>Puerto Di Indias Strawberry</b> 37.5%, Spain	<b>£5.50</b>
<b>Wolfe Bros Raspberry &amp; Hibiscus</b> 42%, Leeds, UK	<b>£5.50</b>
<b>Portobello Road Sloeberry &amp; Blackcurrant</b> 28%, UK	<b>£4.50</b>

## WHISK(E)Y

	25ml
<b>Four Roses Original Label</b> 40%, Bourbon, USA	<b>£4.50</b>
<b>Woodford Reserve</b> 45.2%, Bourbon, USA	<b>£5.00</b>
<b>Maker's Mark</b> 45%, Bourbon, USA	<b>£5.00</b>
<b>Sazerac Rye</b> 45%, Rye, USA	<b>£6.00</b>
<b>Woodford Reserve Rye</b> 45.2%, Rye, USA	<b>£6.00</b>
<b>Stauning Rye Whisky</b> 48%, Rye, Denmark	<b>£6.50</b>
<b>WhistlePig PiggyBack 6 Year Old</b> 48.3%, Rye, USA	<b>£6.50</b>
<b>The Naked Malt</b> 40%, Blended Malt, Scotland	<b>£4.50</b>
<b>Glenmorangie 10 Year Old</b> 40%, Single Malt, Scotland	<b>£5.50</b>
<b>Highland Park 12 Year Old, Viking Honour</b> 40%, Single Malt, Scotland	<b>£6.00</b>
<b>Macallan 12 Year Old Double Cask</b> 40%, Single Malt, Scotland	<b>£8.00</b>
<b>Laphroaig 10 Year Old</b> 40%, Islay Single Malt, Scotland	<b>£6.00</b>
<b>Bruichladdich Classic Laddie</b> 50%, Islay Single Malt, Scotland	<b>£6.00</b>
<b>Ardbeg Uigeadail</b> 54.2%, Islay Single Malt, Scotland	<b>£7.50</b>
<b>SLANE Triple Casked</b> 40%, Irish, USA	<b>£4.50</b>
<b>Tullamore D.E.W</b> 40%, Triple Distilled, Ireland	<b>£4.50</b>
<b>Connemara 12 Year Old Peated</b> 40%, Single Malt, Ireland	<b>£5.00</b>
<b>Suntory Toki</b> 43%, Blended Malt, Japan	<b>£5.00</b>
<b>Jack Daniel's Apple</b> 35%, Whiskey Liqueur, USA	<b>£4.50</b>

## RUM

	25ml
<b>Bacardi Carta Blanca</b> 37.5%, Puerto Rico	<b>£4.50</b>
<b>East London Liquor Co.</b> 40%, Jamaica	<b>£4.50</b>
<b>Eminente Ambar Claro</b> 40%, Cuba	<b>£5.00</b>
<b>Appleton Estate 8 Year Old</b> 43%, Jamaica	<b>£5.00</b>
<b>Diplomatico Reserva Exclusiva</b> 40%, Venezuela	<b>£5.50</b>
<b>Don Papa Small Batch</b> 40%, Philippines	<b>£5.50</b>
<b>Angostura 1919</b> 40%, Trinidad & Tobago	<b>£5.50</b>
<b>Mount Gay Black Barrel</b> 43%, Barbados	<b>£5.50</b>
<b>El Dorado 12 Year Old</b> 40%, Guyana	<b>£6.00</b>
<b>Brugal 1888</b> 40%, Dominican Republic	<b>£6.00</b>
<b>Pusser's Blue Label Navy</b> 40%, Guyana	<b>£4.50</b>
<b>Goslings Black Seal</b> 40%, Bermuda	<b>£5.00</b>
<b>Black Magic Spiced</b> 40%, USA	<b>£4.50</b>
<b>FARRANDS Dark Horse Spiced</b> 41.2%, Caribbean	<b>£5.00</b>
<b>Chairman's Reserve Spiced</b> 40%, St. Lucia	<b>£5.00</b>
<b>Aluna Coconut</b> 35%, Guatemala	<b>£4.50</b>
<b>Plantation Pineapple Stiggins' Fancy</b> 40%, Caribbean	<b>£5.00</b>

## VODKA

	25ml
<b>Finlandia</b> 40%, Finland	<b>£4.50</b>
<b>Belvedere</b> 40%, Poland	<b>£6.00</b>
<b>Douglas Fir</b> 42%, UK	<b>£5.50</b>
<b>The Reid Single Malt</b> 44%, New Zealand	<b>£6.00</b>
<b>Cariel Vanilla</b> 37.5%, Sweden	<b>£4.50</b>

## TEQUILA &amp; MEZCAL

<b>El Tequileno Blanco</b> 38%, Mexico	<b>£4.50</b>
<b>Volcan Blanco</b> 40%, Mexico	<b>£6.00</b>
<b>Herradura Anejo</b> 40%, Mexico	<b>£6.50</b>
<b>Fortaleza Reposado</b> 40%, Mexico	<b>£7.50</b>
<b>Madre Mezcal Espadin</b> 40%, Mexico	<b>£5.50</b>
<b>Del Maguey Mezcal VIDA</b> 42%, Mexico	<b>£6.00</b>

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## COGNAC & CALVADOS

	<i>25ml</i>
<b>Hennessy VS</b> <i>40%, France</i>	<b>£5.50</b>
<b>Remy Martin VSOP</b> <i>40%, France</i>	<b>£6.00</b>
<b>Pierre Ferrand 1840</b> <i>45%, France</i>	<b>£6.50</b>
<b>Avallen Planet Positive Calvados</b> <i>40%, France</i>	<b>£5.00</b>

## PISCO & CACHACA

<b>El Gobernador Pisco</b> <i>40%, Chile</i>	<b>£4.50</b>
<b>Velho Barreiro Cachaca</b> <i>39%, Brazil</i>	<b>£4.50</b>

## APERITIFS & DIGESTIFS

	<i>25ml</i>
<b>Aperol</b> <i>11%, Italy</i>	<b>£3.50</b>
<b>Axia Extra Dry Mastiha</b> <i>40%, Greece</i>	<b>£4.50</b>
<b>Campari</b> <i>25%, Italy</i>	<b>£3.50</b>
<b>Chambord Black Raspberry</b> <i>16.5%, France</i>	<b>£4.00</b>
<b>Chartreuse Green</b> <i>55%, France</i>	<b>£5.50</b>
<b>Cocchi Americano</b> <i>16.5%, Italy</i>	<b>£4.50</b>
<b>Cocchi Extra Dry</b> <i>17%, Italy</i>	<b>£4.50</b>
<b>Cointreau</b> <i>40%, France</i>	<b>£4.00</b>
<b>Disaronno Amaretto</b> <i>28%, Italy</i>	<b>£4.00</b>
<b>Fair Cafe Liqueur</b> <i>22%, France</i>	<b>£4.00</b>
<b>Italicus</b> <i>20%, Italy</i>	<b>£4.50</b>
<b>King's Ginger</b> <i>29.9%, UK</i>	<b>£5.50</b>
<b>Lustau Rojo Vermut</b> <i>15%, Spain</i>	<b>£4.50</b>
<b>Lustau Rose Vermut</b> <i>15%, Spain</i>	<b>£4.50</b>
<b>Nixta Licor de Elote</b> <i>30%, Mexico</i>	<b>£5.00</b>
<b>Rose Rabbit Butterscotch Liqueur</b> <i>33.8%, New Zealand</i>	<b>£6.00</b>
<b>Savoia Americano Rosso</b> <i>18%, Italy</i>	<b>£4.00</b>
<b>Sipello Bittersweet Aperitif</b> <i>22%, UK</i>	<b>£4.50</b>
<b>Wolfe Bros Limoncello</b> <i>27%, Leeds, UK</i>	<b>£4.00</b>

## BEER

### DRAUGHT

	<i>Half Pint</i>	<i>Pint</i>
<b>Budvar</b> <i>5%, Czech Pilsner</i>	<b>£3.00</b>	<b>£6.00</b>
<b>Guinness</b> <i>4.2%, Irish Stout</i>	<b>£3.00</b>	<b>£6.00</b>
<b>Kirkstall Virtuous (GF)</b> <i>4.5%, Session IPA</i>	<b>£3.00</b>	<b>£6.00</b>

### BOTTLES & CANS

<b>Peroni Original (330ml)</b> <i>4.7%, Italian Lager</i>	<b>£4.50</b>
<b>Peroni Nastro Azzurro (330ml / GF)</b> <i>5%, Gluten Free Italian Lager</i>	<b>£4.75</b>
<b>Alhambra Reserva (330ml)</b> <i>6.5%, Spanish Lager</i>	<b>£5.80</b>
<b>Kirkstall Flamango (440ml)</b> <i>3.4%, Hazy Mango Pale</i>	<b>£5.00</b>
<b>Kirkstall Three Swords (500ml)</b> <i>4.5%, Extra Pale Ale</i>	<b>£5.70</b>
<b>Aspall Suffolk Draught Cyder (330ml)</b> <i>5.5%, UK Cider</i>	<b>£5.00</b>
<b>Celtic Seidr Berries Cider (500ml)</b> <i>4%, Gluten Free UK Fruit Cider</i>	<b>£6.00</b>
<b>Veltins 0.0% Pilsener (330ml)</b> <i>0%, Alcohol Free German Pilsner</i>	<b>£4.00</b>
<b>Lucky Saint (330ml)</b> <i>0.5%, Alcohol Free UK Lager</i>	<b>£4.50</b>

*We have an ever-changing selection of beer in the fridge. Ask the team to see what we have in today!*

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

## SOFT DRINKS

*A selection of premium mixers by Franklin & Sons*

<b>Indian Tonic Water</b>	<b>£3.00</b>
<b>Light Tonic Water</b>	<b>£3.00</b>
<b>Sicilian Lemon Tonic Water</b>	<b>£3.00</b>
<b>Rosemary &amp; Black Olive Tonic Water</b>	<b>£3.00</b>
<b>Soda Water</b>	<b>£3.00</b>
<b>Pink Grapefruit Soda</b>	<b>£3.00</b>
<b>Brewed Ginger Beer</b>	<b>£3.00</b>
<b>Original Ginger Ale</b>	<b>£3.00</b>
<b>Original Lemonade</b>	<b>£3.00</b>
<b>Rose Lemonade</b>	<b>£3.00</b>
<b>Coca Cola / Diet Coke</b>	<b>£3.00</b>
<b>Fruit Juice</b>	<b>£3.00</b>
<i>Apple, Cranberry, Orange, Pineapple, Tomato</i>	

## HOT DRINKS

<b>Espresso</b>	<b>£2.00</b>
<b>Macchiato</b>	<b>£2.50</b>
<b>Flat White</b>	<b>£3.00</b>
<b>Latte</b>	<b>£3.00</b>
<b>Cappuccino</b>	<b>£3.50</b>
<b>Americano</b>	<b>£2.50</b>
<b>Irish Coffee</b>	<b>£7.50</b>
<i>Tullamore D.E.W Irish Whiskey, Espresso, Demerara, Cream, Nutmeg</i>	
<b>Hot Toddy</b>	<b>£7.50</b>
<i>Tullamore D.E.W Irish Whiskey, Hot Water, Honey, Ginger, Lemon &amp; Bitters</i>	
<b>Selection of Teas</b>	<b>£3.00</b>
<i>Ask a member of our team for flavours</i>	
<i>Oat milk available</i>	<b>+50p</b>

# FARRANDS.

FARRANDSBAR.COM

We'd love to see you again! Head over to our website to make your next reservation.



**bookings@farrandsbar.com**

Get in touch about our private hire. Whether it be a corporate meeting or a private event you seek to host, Farrands could be the perfect venue for you!

**@farrandsbar**

Follow us on Instagram for live updates & to see what we get up to behind the scenes.

As a small independent bar your positive feedback goes a long way. Find us on Tripadvisor or Google by searching Farrands Bar Leeds.

18 Swinegate, Leeds, LS1 4AG



# FARRANDS.

*Our menu is printed sustainably*



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