



BOOKENDS

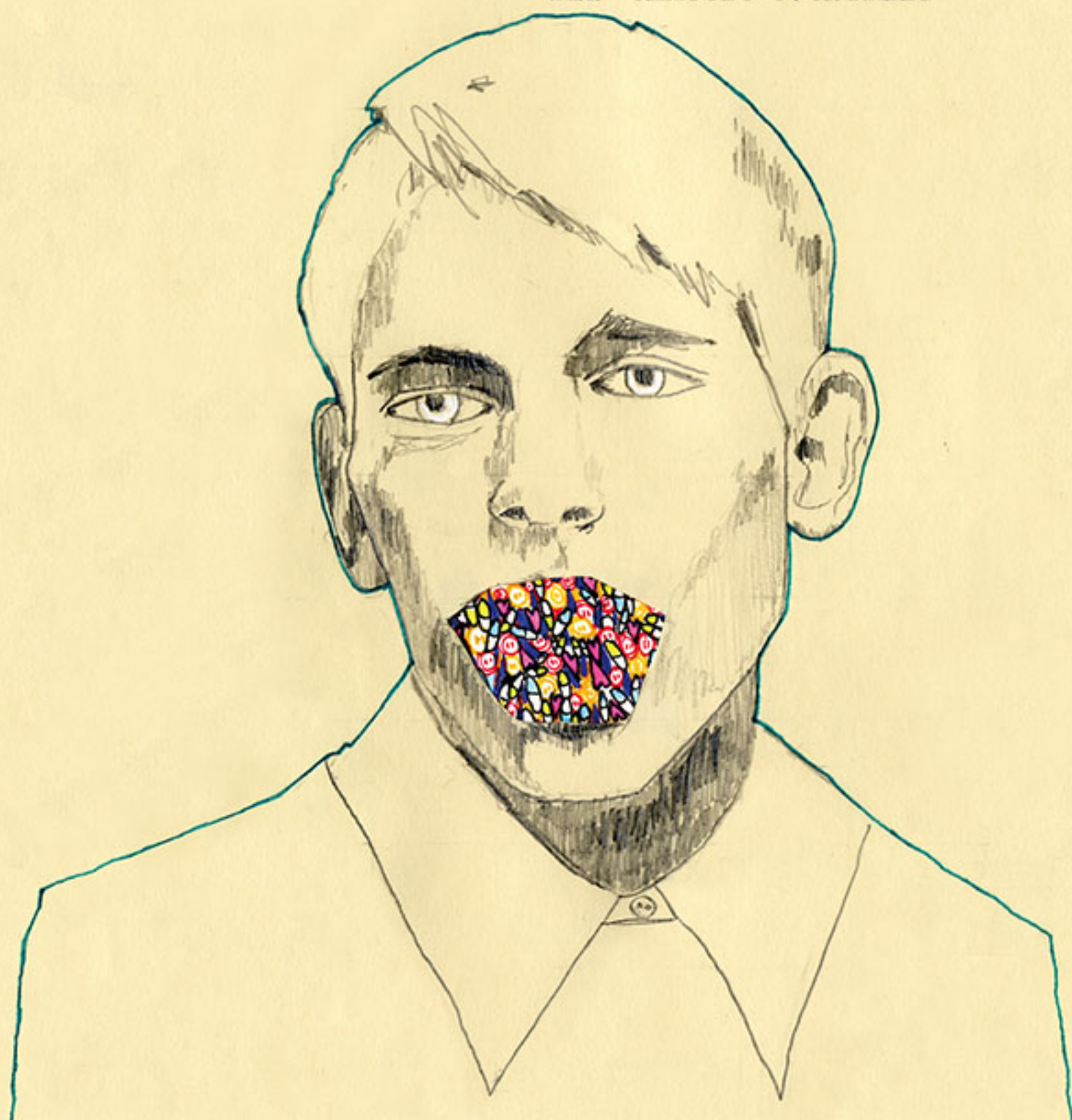
SHED

classic cocktails  
shed creations  
wine & fizz  
shooters



# GREATEST HITS

AND CLASSIC COCKTAILS



### **LONG ISLAND ICED TEA    £8.00**

Vodka, Gin, Rum, Tequila and Cointreau have majestically teamed up to create this New York classic. Finished off with fresh Lemon, fresh Lime and Cola, this strong but refreshing drink will blow your socks off.

### **UM BONGO    £8.00**

Peach Schnapps, Passoa, Midori and fresh Lime, mixed up with Apple and Orange. They say it's drunk in the Congo, well it's also drunk in The Shed Bar ...It seems that our revellers have quite the penchant for the funny, sunny one they call Um Bongo!

### **AMARETTO SOUR    £8.00**

Simply Amaretto shaken up with Angostura Bitters, fresh Lemon and a sprinkling of Sugar. Sometimes simplicity is a virtue, and that is certainly the case when it comes to these Sours. Feeling frisky? Ask for a **BOURBON SOUR** as an alternative.

### **LYNCHBURG LEMONADE    £8.00**

Jack Daniels, Triple Sec, fresh Lemon, Sugar and Lemonade are the key components in creating this Tennessee legend! Give it a try and you'll never want a regular Lemonade EVER again!

### **BELLINI    £8.00**

This classic Venetian tippie is full of elegance and sparkle, traits you would often associate with the Italians! Prosecco and Peach Puree combine deliciously. Make this your drink and you'll be the toast of the town. If you prefer, we can substitute the Peach Puree for Creme de Cassis (Blackcurrant) to make a **KIR ROYALE**.



A black and white illustration of a person's face, rendered in a high-contrast, graphic style. The face is the central focus, with a large, detailed eye visible. A hand is shown in the lower left, holding a spoon that contains a single eyeball. The background is dark with red splatters. The text 'SHED CREATIONS' is written in a bold, red, distressed font on the left side. Below it, a smaller line of text reads 'a selection of favourites created here at the shed bar'.

# SHED CREATIONS

a selection of favourites created here at the shed bar



### **POP YOUR CHERRY    £8.00**

Bourbon, Amaretto, Cherry Brandy, Mint, fresh Lemon, Angostura Bitters and Cranberry juice ...that's a lot of components for one drink! The good news is these flavours complement one another oh so effectively in what emerges as this sensational fruit and nut fusion!

### **MOULIN ROUGE    £8.00**

Absolut Raspberri, Chambord and Apple Schnapps shaken up with fresh Raspberries, fresh Lime and Apple juice are what's needed to create this Apple and Raspberry delight. Fruity, delightful and ultimately satisfying - the Moulin Rouge will certainly bring the rhythm to your night.

### **MONSTER OF THE MURKY DEEP    £8.00**

The infamous Kraken Rum is combined with Butterscotch Schnapps, Kahlua and Baileys to create this creamy warrior. It may be murky (and very potent), but we're certain that Pirates the world-over would rather come face to face with this beastly beverage, opposed to a real Sea Monster any day!

### **SWEET FRENCH SAILOR    £8.00**

Delightful combination of Sailor Jerry Rum, Chambord, fresh Raspberries and fresh Lime finished off with Ginger Beer! A mainstay of our menu for many years now.

### **WE'RE JAMMIN'    £8.00**

A luscious combination of Gin, Lemon, Apricot Brandy, Pineapple juice and the all important Apricot jam! This one is a smooth, stylish concoction that will guarantee you'll be jammin' until the break of dawn!

If you require further information on ingredients that may cause allergy or intolerance, please speak to your bartender before you order.  
If you do have an allergy, please inform your bartender so we can minimise the risk of cross contamination during the service of your drink.



LONG DRINKS

### **ZOMBIE    £8.00**

Danger! Once we mix White Rum and Dark Rum, Apricot, Grenadine, Orange and Pineapple together we create the infamous Zombie! As the name suggests, it can turn even the most hardened drinkers into the walking dead! In the immortal words of Heisenberg ...Tread lightly.

### **STRAWBERRY DAIQUIRI    £8.00**

A healthy measure of White Rum, fresh Lime, fresh Strawberries, Strawberry Liqueur and Sugar lovingly blended together. Escaping from Cuba and delighting the world with its great taste and stylish appearance, you'll just love this classic fruit Daiquiri.

### **MOJITO    £8.00**

Rum, Mint, fresh Lime and Sugar fizzed up with a sprinkling of Soda. Served over crushed ice, this modern favourite is delicious, refreshingly fun and seemingly timeless.

### **SINGAPORE SLING    £8.00**

Gin, Cherry Brandy, Cointreau and a little Benedictine meshed with Lemon and Pineapple juice. This Oriental cocktail has become a hit all over the world, once you taste it you'll understand exactly why!

### **TOM COLLINS    £8.00**

Gin, Cointreau, fresh Lemon, Sugar and a splashing of Soda. Want to change it up? Swap Cointreau out for Chambord and you have a **BERRY COLLINS**. Both sumptuous Gin classics from the modern era.



**#SHAKENEWS**



**SHORT DRINKS**



### **WHITE RUSSIAN   £8.00**

A world famous combination of Absolut Vanilia Vodka, Kahlua, Baileys and Milk. Once shaken vigorously by your bartender these ingredients become one in an unforgettable ensemble.

### **CAIPIRINHA   £8.00**

This traditional mix of Cachaça, Lime and Sugar is Brazil's national treasure, and we're adding a little Shed twist with a blast of Passion Fruit syrup! Both sharp and refreshing, this awesome drink will ensure your taste buds are dancing the samba all night long!

### **BRAMBLE   £8.00**

A simple but superb cocktail that combines lashings of Gin with fresh Lemon, Sugar and crushed ice - drizzle over some of the Black Raspberry Liqueur, Chambord, on top and you have an instant classic fit for any Gin lover.

### **MAI TAI   £8.00**

This classic Caribbean mix of Rum, Orange Liqueur, Lime, Sugar and Almonds has stood the test of time in the cocktail universe. Earned its name when the first people who tasted it uttered the immortal words '*Mai Tai - Roa Ae*' - translating as '*Out Of This World*' ...need we say more?!

### **TOMMY'S MARGARITA   £8.00**

A modern twist on the Mexican classic; shaking up some Tequila, fresh Lime and Agave Syrup creates this short take on a classic Margarita - perfectly balancing the bitterness of Tequila, the sourness of Lime and the sweetness of Agave. If you'd prefer a more traditional Margarita, give us a shout and we'll be happy to oblige.

**MARTINI  
STYLE**





### **PORNSTAR MARTINI    £8.00**

An X-rated coming together of Absolut Vanilia, Passoa, fresh Lemon, fresh Passion Fruit and Pineapple. A drink that will really get your juices flowing, if you excuse the seedy pun!

### **FRENCH MARTINI    £8.00**

Absolut Raspberri, Chambord and Pineapple juice, as Elvis would say, all shook up. These ingredients meld together perfectly to create an awesome cocktail with a supremely frothy texture and divine taste experience.

### **ESPRESSO MARTINI    £8.00**

Absolut Vodka, Kahlua, Cold Espresso and Sugar mix beautifully to create this new age favourite. Need a little something to perk you up and want to do it in style, this drink has you covered.

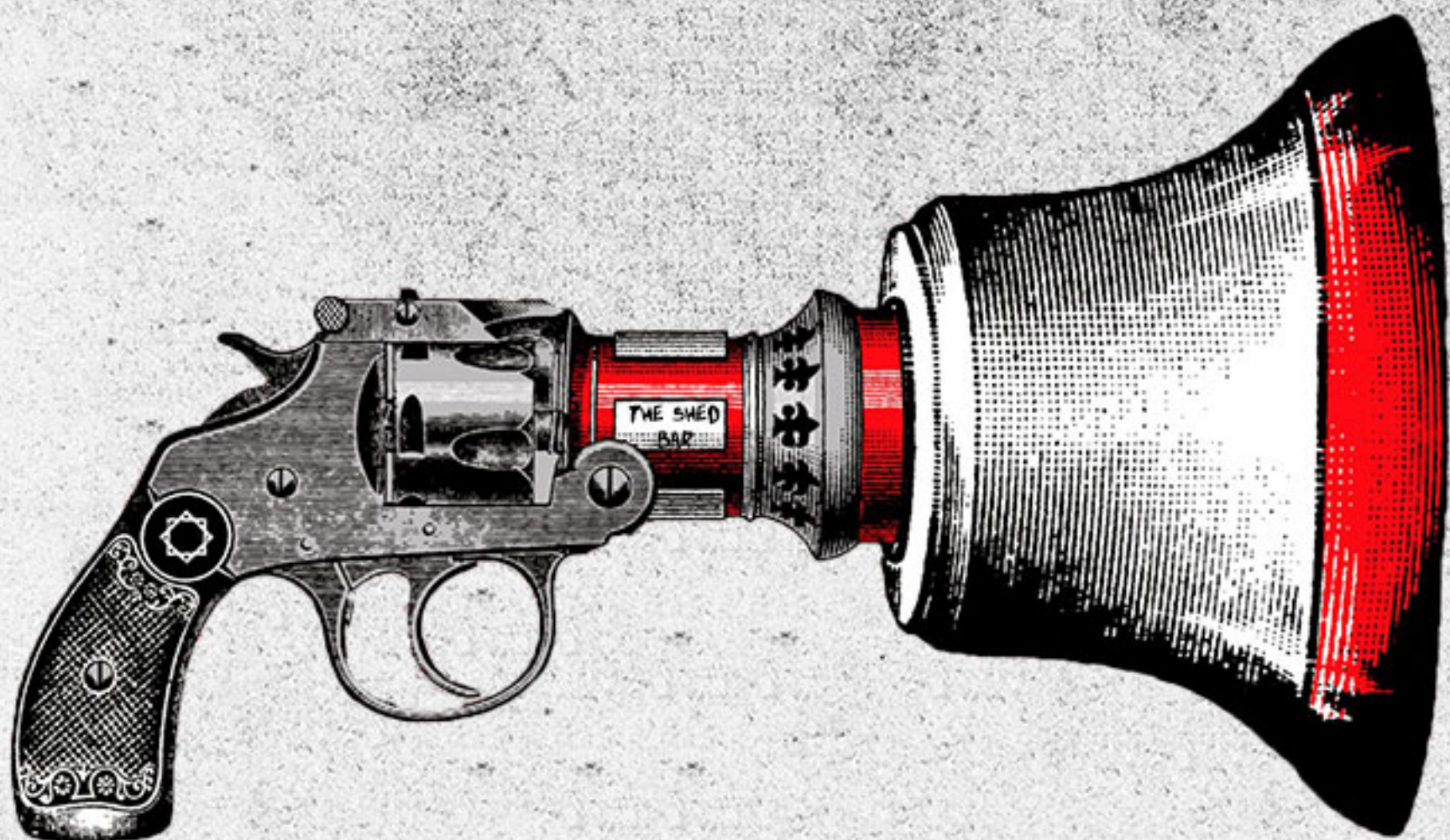
### **PINK GINTINI    £8.00**

Throwing together the recent phenomenon, Pink Gin, with Strawberry Liqueur, Lemon, fresh Strawberry and topping it off with refreshing Pineapple juice. This delicious contemporary and stylish drink is our homage to the surging popularity of the wonder that is Pink Gin!

### **CHOCOLATE MARTINI    £8.00**

Keeping things simple with two things everyone loves... Chocolate and Alcohol! Our Chocolate Martini mixes together Brandy, Chocolate Liqueur and Milk with some Nutella for a smooth, decadent drink!





SHOOTERS



## **B-52**

Kahlua, Grand Marnier, Baileys

## **SLIPPERY NIPPLE**

Sambuca, Baileys

## **BLACKJACK**

Black Sambuca, Jack Daniels

## **AFTER EIGHT**

Crème De Menthe, Crème de Cacao, Baileys

## **FIREBLAST**

Jack Daniels Fire, Amaretto, Tabasco

## **DOCTOR NO**

Kahlua, Baileys, Amaretto

## **BAKEWELL TART**

Amaretto, Grenadine, Lime

## **LEMON DROP**

Absolut Citron, Lemon, Sugar

## **PEAR DROP**

Pear Vodka, Sugar

## **TURKISH DELIGHT**

Crème de Cacao, Chambord

## **KAMIKAZE**

Vodka, Triple Sec, Lime

## **MEXICAN REVOLUTION**

Tequila, Sambuca, Grenadine

# **SHOOTERS / SHOTS**

**£3.50 EACH**

**4 FOR £12**



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**Black  
Grape**

**White  
Grape**



## WHITE WINE

### HOUSE WHITE (ask for details)

125ml	£3.80
175ml	£4.80
250ml	£6.00
Bottle	£17.50

### CORTE VIGNA CHARDONNAY (Italy)

175ml	£5.00
250ml	£6.40
Bottle	£18.00

### CORTE VIGNA PINOT GRIGIO (Italy)

175ml	£5.50
250ml	£6.90
Bottle	£20.00

## RED WINE

### HOUSE RED (ask for details)

125ml	£3.80
175ml	£4.80
250ml	£6.00
Bottle	£17.50

## ROSÉ WINE

### HOUSE ROSÉ (ask for details)

125ml	£3.80
175ml	£4.80
250ml	£6.00
Bottle	£17.50

### HOUSE WINE

From time to time we like to change our house wines, to ensure variety and quality. Please ask us what we are currently stocking as our house pour.

For further information on any of our wines please ask your bartender, who will be happy to assist you in finding the right wine for you.

## CHAMPAGNE & SPARKLING WINE

LOUIS DORNIER £35.00

LOUIS DORNIER MAGNUM £70.00

BOLLINGER £80.00

LAURENT PERRIER ROSÉ £95.00

PROSECCO SPARKLING WINE £25.00

PROSECCO (BY THE GLASS) £5.00



# the shed bar

Lettin' the good times rock 'n' roll since 2008...



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