



VICTORIA GATE
CASINO

Cocktail Menu



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26 VICTORIA GATE
EASTGATE, LEEDS
LS2 7JL





Martini

DRY MARTINI | 9.50

A classic Martini stirred not shaken. Your choice of Belvedere vodka or Tanqueray 10 gin served with a lemon twist, an essential in every casino.

WET MARTINI | 9.50

A Wet Martini served dry. Unlike its dry counterpart, a Wet Martini has more vermouth resulting in a counter intuitive dryer flavour.

PERFECT MARTINI | 9.50

A delicate balance of sweet and dry vermouth earns this cocktail its name. For those who prefer a sweeter touch on the Martini's dry reputation.

SMOKEY MARTINI | 10.00

A classic Martini with a touch of American bourbon smoke.

DIRTY MARTINI | 10.00

No casino experience is complete without a Dirty Martini. A splash of olive brine adds flavour to the spirit and gives it its iconic cloudy look.

LEMON DROP MARTINI | 10.00

This combination of Ketel One Citroen, Cointreau, lemon and sugar recreates the classic Lemon Drop Candy only alcoholic this time...

PORN STAR MARTINI | 10.00

A cocktail with passion. Absolut Vanilia vodka with passionfruit liquor syrup and puree served with a prosecco palate cleanser on the side.

HONEY & ELDERFLOWER MARTINI | 10.00

Honey, St-Germain Elderflower liquor with a Żubrówka Bison Grass vodka kick. Delicate, floral and easy to drink.

FRENCH MARTINI | 9.00

The 'French' refers to Chambord, a French black raspberry liquor with its roots dating back to the late 1600's. Ours is made with Ciroc vodka, made from grapes and pineapple juice, for a frothy texture.

ESPRESSO MARTINI | 10.00

A blend of espresso, Grey Goose vodka and Kahlúa coffee liquor. A little something to keep you awake in the casino that never sleeps!

VANILLA ESPRESSO MARTINI | 10.00

A sweeter Espresso Martini made with the addition of Licor 43, for those who like their coffee with a bit more flavour.

MEXICAN ESPRESSO MARTINI | 10.00

Patrón XO Café and honey add a Mexican touch to the classic Espresso Martini. Salt and lime are not required to enjoy this drink!



Tikki

PIÑA COLADA | 9.00

Re-live the holiday vibes with this beach-side classic. Made with Koko Kanu coconut rum, coconut syrup, pineapple juice and a tiny bit of cream to give it a smooth texture.

MAI TAI | 9.00

For the rum lovers out there, the Mai Tai is a blend of Bacardi Cuatro, Kraken, Cointreau, Orgeat, lime and bitters for full flavour.

MELON BALL | 9.00

For those with a sweet tooth, this full flavoured easy drinking cocktail is made with Midori honeydew melon liquor, citrus vodka, pineapple and lemon.

Classics

THE MARGARITA | 9.00

The Margarita is for those who love Tequila in more than just a shot. Two-parts Tequila, one-part Cointreau, one-part lime and ours is served with a dash of honey to take the edge off.

NEGRONI | 8.00

Originating in 1919 Florence; the Negroni is a classic cocktail with equal parts Campari, gin and sweet vermouth that give it a bitter-sweet taste that's known around the world.

WOODFORD OLD FASHIONED | 9.00

One of the original cocktails from an era where mixers were not so common. Dating back to the 1800's, a blend of bourbon whiskey, sugar, bitters and ice form this timeless masterpiece.

COSMOPOLITAN | 9.00

The famously 'Pretty in Pink' cocktail formed of citrus vodka, Cointreau, cranberry juice, lime and a flamed orange peel. A New York classic.

MANHATTAN | 9.00

A classic cocktail from 1880s Manhattan. Rye whiskey, sweet vermouth and bitters expertly blended and served with maraschino cherries.

BROCKMAN'S BRAMBLE | 9.00

An elegant mix made with Brockman's Berry gin shaken with lemon and sugar then drizzled with Crème de cassis.

SOURS AMARETTO | 9.00

A sour cocktail made with Disaronno Amaretto liquor, lemon, sugar, bitters, and fresh egg white (though optional) is added to give it a creamy light texture without altering the taste.

SOURS WHISKEY | 9.00

The American cousin of the Amaretto Sour. Made with Bulleit bourbon Tennessee whiskey, lemon, sugar, bitters and fresh egg white.

SOURS BRANDY | 9.00

Another classic sour cocktail made with Hennessy VS Cognac, lemon, sugar, bitters and fresh egg white.



Sparkling

CHAMPAGNE COCKTAIL | 15.00

Hennessy VS cognac and Moët & Chandon champagne served with an Angostura bitters infused demerara sugar cube. A drink with a touch of class.

HUGO | 12.00

An elegant mix of St-Germain Elderflower liquor and prosecco with a touch of mint and lemon for a delicate summery cocktail.

APEROL SPRITZ | 12.00

Italy's favourite cocktail. A 3:2:1 mix of prosecco, Aperol and soda, Salute!

BELLINI | 8.00

Time to celebrate? The Bellini is an indulgent blend of strawberry, raspberry or passionfruit purée topped with prosecco.

FRENCH 75 | 9.00

Named after a French 75mm field gun, it's sparkling wine with a kick! Prosecco mixed with gin, lemon and sugar that was drank to celebrate in the streets of Paris.

GRAND MIMOSA | 15.00

A grand cocktail for grand celebrations. A twist on the classic with Moët & Chandon champagne mixed with Grand Marnier and orange juice.