



DRINKS MENU



An experience
LIKE NO OTHER



Welcome **TO THE MAVEN**

Since 2011, The Maven at No.1 Call Lane has been shaking, stirring and crafting some of the finest cocktails in the North. Over the years we have won countless awards for our drinks and service, and we pride ourselves on the creativity of our team and their dedication to bartending and the service industry.

SYNERGY & SURPRISE

Our newest menu is an exploration of much loved and recognisable flavours through the medium of cocktails. We have picked ingredients and flavours which we love and created two cocktails for each, one being a synergy cocktail, showcasing classic and well-known flavour combinations in new and exciting ways, and a surprise cocktail, highlighting unusual and unexpected flavour combinations to amaze and delight the palate.

These cocktails, created by our own team, are only available at The Maven and are a testament to the passion, dedication and creativity of our multi award winning team and showcase some of Leeds' finest bartending and hospitality talent.

Our drinks and garnishes may contain allergens including dairy, gelatine, egg and nuts. Please speak to your server if you have any queries. Some garnishes are made in environments that also produce nuts.

Dietary preference key: Ve = Vegan, V = Veggie, N/V = Not Veggie

PEACH X VANILLA

11.5

Absolut Vodka

Peach Liqueur

Green Tea

Aromatised Peach Wine

Madagascan Vanilla

The combination of peach and vanilla conjures whimsical memories of eating peaches and cream in the summer sun. This drink is light and sweet with complexity from peach aperitif wine and green tea, creating a smooth and playful drinking experience with familiar flavours.

Ve | No allergen



Peach



PEACH X BLACK PEPPER

10.5

Wolfe Bro's London Dry Gin

Peach Infused Punt E Mes Vermouth

Peach Liqueur

Campari

Black Pepper Syrup

Our latest Negroni twist features stone fruit and winter spice notes from peach infused vermouth along with dry gin and subtle sweetness from peach liqueur. Black pepper gives gentle warmth creating an aperitif style drink that is also comfortable as an after dinner digestif.

Ve | No allergen



BANANA X TOFFEE

14

Discarded Banana Peel Rum

Lillet Blanc Aromatised Bordeaux Wine

Tempus Fugit Banana Liqueur

Toffee

Suze Gentian Aperitif

This bitter-sweet drink takes inspiration from the much-loved combination of banana and toffee. We find sticky sweet flavours of tropical banana, balanced by the bitterness of gentian and light citrus notes of aromatised Bordeaux wine. Served with classic English toffee to enjoy while you sip.

V | Allergen - garnish contains dairy & soya



Banana



BANANA X BEETROOT

12.5

Havana 3 Year Cuban Rum

Banana Liqueur

Citrus

Demerara Sugar

Beetroot Juice

This bright and vibrant version of the classic Cuban Daiquiri utilises the surprising combination of tropical banana and earthy, temperate beetroot. Take a chance on this one, we are sure that you will enjoy this refreshingly different and strangely satisfying cocktail.

Ve | No allergen



MELON X HONEY

12.5

Wolfe Bro's London
Dry Gin

Cantaloupe Liqueur

Citrus

Melon Syrup

Beesou Honey Aperitif

The fresh flavour of cantaloupe melon and sweet honey is a match made in heaven, combine this with subtle bitterness of natural botanicals, zesty fresh lemon juice and local gin and you get a delightfully light and refreshing libation. Served with real Bulgarian honeycomb to enjoy while you sip.

V | No allergen



Melon



MELON X PARMESAN

11

El Jimador Blanco
Tequila

Mandarin Liqueur

Watermelon Juice

Citric Acid

Dill Syrup

Parmesan

This delightfully unusual Margarita twist takes inspiration from the Mediterranean and the use of melon and parmesan in salads. Blanco tequila and mandarin liqueur provide a classic base, with acidic watermelon juice being balanced by vibrant dill syrup. Quality parmesan replaces the traditional Margarita salt rim, adding a savoury element which balances the freshness of the drink.

N/V | Allergen - garnish contains dairy



RHUBARB X ELDERFLOWER

11

Wolfe Bro's Rhubacello

Elderflower Liqueur

Pear & Elderflower Tea

Soda Water

This delicious cocktail features classic British flavours of elderflower and rhubarb to create a wonderfully approachable long cocktail, reminiscent of balmy nights in the countryside. Light, refreshing and perfectly balanced with sweet elderflower and earthy rhubarb in abundance.

Ve | No allergen



Rhubarb



RHUBARB X LAVENDER

11

Rhubarb Liqueur

Lillet Rose Aromatised
Bordeaux Wine

Lavender

Citrus

Prosecco

Soda

This cocktail takes inspiration from the classic Italian spritz but using fresh British summertime flavours of sweet rhubarb and floral lavender. This drink is light and subtly effervescent, perfect for sipping on a balmy summer evening or cozying up and escaping the winter cold.

Ve | No allergen



LYCHEE X JASMINE

11

El Jimador Blanco
Tequila

Lychee Sherbet

Campari

Jasmine Soda

Combining lychee and jasmine is a common pairing in East Asian teas and cuisine. The unique sweetly floral flavour of lychee is perfectly matched with delicate notes of jasmine tea. We combine these with the earthy vegetal notes of blanco Tequila to create this refreshingly light and tall summer sipper.

Ve | No allergen



Lychee



LYCHEE X SZECHUAN PEPPER 12

Daiyame Shochu

Lychee Liqueur

Szechuan Pepper
Cordial

Pink Grapefruit Oils

An incredibly interesting and unique cocktail, combining the naturally occurring lychee notes of quality Japanese shochu, made from fermented sweet potato, with sweet lychee liqueur and acidic Szechuan pepper cordial we have created a cocktail which is sure to intrigue and delight the palate.

N/V | Allergen - garnish contains gelatine & grapefruit



WHITE CHOC X RASPBERRY

12

Plymouth Sloe Gin

Chambord Black
Raspberry Liqueur

White Chocolate Syrup

Citrus

Egg Whites

The combination of raspberry and white chocolate has been a favourite of chefs, confectioners and bartenders for decades, and for good reason – it's absolutely stunning and works perfectly. Our version is a rich and fruity twist on the classic frothy Clover Club

V | Allergen - egg

White
Chocolate

WHITE CHOC X ANISE 6

Aniseed & White
Chocolate SyrupMalic & Citric
Acid Blend

Peach Bitters

Our non-alcoholic menu offering is a complex and unusual pairing of flavours, with smooth white chocolate being contrasted with herbal aniseed flavours and subtle stone fruit notes. Please speak to a member of staff about other non-alcoholic cocktail options if you are looking for something else.

Ve | No allergen | Non alcoholic



COFFEE X STOUT

12.5

Jamesons Stout
Edition Irish Whiskey

Thomas Green Coffee
Liqueur

Stout Syrup

Fresh Coffee

Angostura Cacao
Bitters

Coffee and stout make the perfect match, combine this with our quality coffee and you have yourself a wonderfully decadent Espresso Martini riff. Quality Irish whiskey serves as a punchy backbone to our latest version of the modern classic - Espresso Martini.

Ve | No allergen



Coffee



COFFEE X ROSE

14

El Recuerdo Mezcal

Sweet Vermouth

Coffee Liqueur

Rose Water

This stirred down, boozy and smoky creation is centred around the curious combination of floral rose petals and rich coffee. Mezcal provides the earthy base for this drink, with subtle spices from vermouth and richness from coffee which is offset by perfumed rose flower essence.

Ve | No allergen



STRAWBERRY X COCONUT

12

Absolut Vodka

Strawberry Tea Infusion

House Strawberry
Syrup

Coconut Liqueur

Pineapple

Coconut Foam

Strawberry and coconut – although these fruits are usually found on opposite sides of the world, they come together in spectacular fashion to create this crowd pleasing and easy drinking summer sipper. This drink is truly like drinking sunshine in a glass!

Ve | Allergen - coconut



Strawberry



STRAWBERRY X ARTICHOKE

9

Chambryzette
Strawberry Vermouth

Cynar Bitter
Artichoke Liqueur

Soda Water

Lemon Oils

Our twist on the Italian classic Americano cocktail is bitter – sweet with subtle notes of strawberry and artichoke (honestly, trust us, it works!) this is really the perfect pre dinner aperitif and is low ABV so you can sip away on multiple, guilt free.

Ve | No allergen | Low alcohol



MINT X CACAO

13.5

Buffalo Trace
Bourbon Whiskey

Rubis Velvet Wine

Tempus Fugit Cacao
& Vanilla Liqueur

Branca Menta

Mint and chocolate, love it or hate it, has been around in many forms for generations. This drink sits somewhere between an Old Fashioned, Manhattan and a Grasshopper and features these two flavours in abundance. Boozy and chocolatey with freshness from Italian mint aperitif.

V | Allergen - garnish contains dairy



Mint



MINT X CINNAMON

10.5

Absolut Vodka

Cinnamon Syrup

Citrus

House Falernum

Pink Grapefruit

Fresh Mint

The rich winter spice warmth of cinnamon is contrasted perfectly with the fresh flavour and aroma of mint leaves. Absolut vodka provides a clean base for the complexity of the other ingredients to shine through, providing an exceptionally refreshing and complex cocktail.

Ve | Allergen - grapefruit



MANGO X HABANERO

10.5

Velho Barreiro Cachaca

Wolfe Bro's Orancello

Habanero

Mango Soda

Crushed Limes

From Mexico to Southeast Asia, for hundreds of years, people have been combining the sweet tropical flavour of mango with the spicy heat of chillis. This cocktail is our version of the Brazilian classic Caipirinha, served long with sparkling mango soda and gentle heat from habaneros.

Ve | No allergen



Mango



MANGO X PINE NEEDLE

10.5

Absolut Mango Vodka

Bianco Vermouth

Pine Needle Liqueur

Lemon Bitters

Lemon Oils

Our twist on the vodka martini is boozy and not for the faint of heart. This drink features tropical mango notes along with subtle sweetness from Italian pine needle liqueur to create a unique drinking experience for those looking for a serious and bracing cocktail with subtle tropical flavours.

Ve | No allergen



Other drinks

WHITE WINE

	125ml	175ml	250ml	Bottle
Bello Tramonto Pinot Grigio	6	7.9	9.7	28
Crisp and fresh with citrus fruit and green apple <i>Italy</i>				
Altozano Verdejo Sauvignon Blanc	6	7.9	9.7	28
Nose of freshly cut grass and elderflower with tropical fruit <i>Spain</i>				
Waddling Duck Sauvignon Blanc				36
Intense with a nose of fresh gooseberry fruit, mango and passionfruit <i>New Zealand</i>				

RED WINE

	125ml	175ml	250ml	Bottle
Louis Eschenauer Merlot	6	7.9	9.7	28
Expressive blackcurrant and cherry fruit with a silky-smooth palate <i>France</i>				
Bellingham Big Oak Red Shiraz	6	7.9	9.7	28
Sleek and succulent palate of black and blue fruit with dark chocolate and spice <i>South Africa</i>				
Club de Campo Malbec				32
Aromas of redcurrants, cherries, plums and a hint of spice, a fresh and fruity wine <i>Argentina</i>				

Other drinks

ROSÉ WINE

	125ml	175ml	250ml	Bottle
Bello Tramonto Pinot Grigio Rosé	6	7.9	9.7	28
Delicately aromatic and deliciously crisp red summer berries <i>Italy</i>				
L'Oasis Provence Rosé				36
A wonderfully elegant, dry and beautiful rose with strawberries and cream <i>France</i>				

CHAMPAGNE & SPARKLING

	125ml	Bottle
Pirani Prosecco DOC	7.9	33
Moet & Chandon Brut Champagne		70
Moet & Chandon Rose Champagne		80

BEER & CIDER

Moretti 4.6% 330ml	5.8
Modelo 4.5% 355ml	6.1
Pacifico 4.5% 355ml	6.1
Brixton Reliance Pale Ale 4.2% 330ml	6.1
Camden Pale 4.6% 330ml	5.8
Corona 0% 330ml	5.8
Aspall Cider 5.5% 330ml	5.8

Introducing

Late night party vibes and unique cocktail experiences like no other at No.1 Call Lane, The Maven

COCKTAIL TASTING MENU

Welcome to a unique cocktail experience at The Maven, one that is inspired by the exquisite world of fine dining. Much like a chef's tasting menu, we have meticulously curated our Cocktail Tasting Menu to showcase our finest and most innovative creations.

COCKTAIL MASTERCLASSES

Experience fun and flavour with The Maven's Cocktail Masterclass in the heart of Leeds! Led by our award-winning bartenders, you'll get to dive into the art of cocktail making in an atmosphere that's full to the brim with good vibes.

PARTIES & PRIVATE HIRE SPACES

We have three unique spaces available for private hire, each with its own distinct charm. With room capacities suitable up to 170 or full venue hire and drinks, catering and decor packages available to add on, whatever your reason, The Maven is always the answer.

Find out more on our website
themavenbar.com

