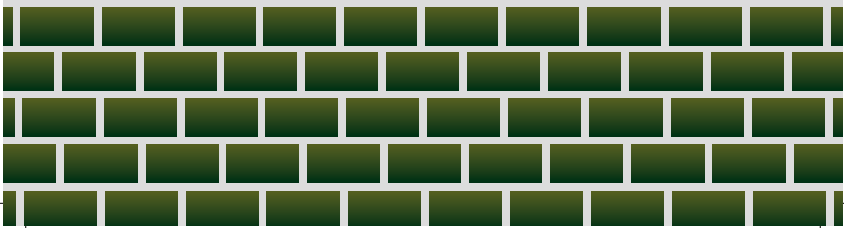


LITE BITES, COCKTAILS,
SHOOTERS, BAR DRINKS,
WINES & CHAMPAGNE



APERITIF COCKTAILS PRE DINNER DRINKS

Woo Woo	5.00
Vodka, Peach Schnapps and cranberry juice	
Cuba Libre – 'Free Cuba'	5.00
Freshly muddled lime with spiced rum and cola	
San Francisco	5.00
Vodka, Banana Liqueur and Orange Juice	
Tequila Sunrise	5.00
Tequila, Orange Juice and Grenadine	
Vodka Martini	5.25
Just Vodka shaken with Dry Vermouth	
Eagle Eye	5.25
Vodka, Passoa Liqueur, cranberry and orange juice	
Margarita	5.25
A tequila based cocktail with cointreau and freshly squeezed lime	

CLASSICAL COCKTAILS £5.25

Sex on the Beach
Vodka, Peach Schnapps, cranberry and orange juice
Black Russian
A vodka, Kahlua and topped with Cola
Cosmopolitan
Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice
Dark 'n' Stormy
Gosling rum and lime juice topped with Ginger beer
Lynchburg Lemonade
A Jack Daniel's based cocktail with Cointreau topped up with lemonade.
Moscow Mule
Vodka based cocktail, lime juice, angostura bitters topped with ginger beer
June Bug
Malibu, Midori, Banana Liqueur and pineapple juice
Mai Tai
Captain Morgan's Rum, Malibu, Orange Juice, Pineapple Juice, Lime Juice & Grenadine
Call Me A Taxi
Vodka, Archers, Banana Liqueur, Malibu, Pineapple Juice & Lime Juice
Summer Passion
Passoa, Strawberry Liqueur, Pineapple & Cranberry Juice
White Russian
Vodka, Kahlua, cream and milk

'Subject to availability'

Mojito

Fresh mint with a selection of our house Caribbean premium rums

Long Island Iced Tea

A strong cocktail served with vodka, gin, rum, cointreau and tequila topped up with a splash of cola

All £6.50

THE CHAMPAGNE COCKTAILS £6.25

Yo Yo Poinsettia

Cointreau, cranberry juice and Cava

Bellini

Blended peaches and Cava

Kir Royal

Creme de Cassis and Cava

French 76

Vodka, lemon juice and Cava

Sloe Motion

Sloe Gin and Cava

Grand Mimosa

Grand Marnier, orange juice and cava

NON ALCOHOLIC COCKTAILS £3.50

YoYo Fruit Cocktail

A refreshing non-alcoholic drink shaken with pineapple, orange and cranberry juice

Bora Bora

A superbly refreshing cocktail made with a blend of pineapple juice, ginger ale and grenadine

Yellow Jacket

Fresh pineapple juice, orange juice and lemon juice

Rail Splitter

Fresh Lemon juice, sugar syrup and topped with Ginger Ale

Blood Orange

Lemonade, Orange Juice and Blackcurrant Cordial

SHOOTERS £3.50

The 'B52'

Kahlua, Baileys and Grand Marnier

Slippery Nipple

White Sambuca and Baileys

Baby Guinness

Kahlua and Baileys

Black Jack

Black Sambuca and Jack Daniels

M & M's

Franjelico and crème de Cacao

Disco Ball

Midori and Goldschlager

DRAUGHT BEER

	ABV%	PINT	1/2 PINT
Beck's Vier	4.0	£3.75	£1.90
Carlsberg	3.8	£3.75	£1.90
Staropramen	5.0	£4.25	£2.15
Stella Artois	4.8	£3.75	£1.90
Boddingtons	3.8	£3.50	£1.85
Gaymers	4.5	£3.75	£1.90

BOTTLED BEER

	ABV%	PRICE
Asahi (Japan)	5.0	£3.50
Tsingtao (China)	5.0	£3.50
Singha (Thailand)	5.0	£3.50
Tiger (Singapore)	5.0	£3.50
Peroni	5.1	£3.50
Corona	4.6	£3.50
Alcohol Free Beer	0.0	£3.00
Magners (Pint)	4.5	£4.25

SPIRITS

(25ML UNLESS OTHERWISE STATED) DOUBLES £1.00 EXTRA AT ALL TIMES

Vodka	37.5	£3.25
Bacardi	37.5	£3.25
Captain Morgan Rum / Spiced	40.0	£3.25
Goslings Black Seal	40.0	£3.25
Gin	37.5	£3.25
Gordon's Sloe Gin	26.0	£3.25
Bombay Sapphire Gin	40.0	£3.25
Bell's / Famous Grouse	40.0	£3.25
Jameson Irish Whiskey	40.0	£3.25
Jack Daniel's	40.0	£3.25
Southern Comfort	40.0	£3.25
Jim Beam	40.0	£3.25
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

SINGLE MALTS

	ABV%	Price
The Glenlivet 12 yr old	40.0	£4.50
Laphroaig 10 yr old	40.0	£4.95

COGNACS

Rémy Martin VSOP	40.0	£3.95
Martell	40.0	£3.75
Courvoisier	40.0	£3.75
Draught mixers (Coke, Diet-Coke, Lemonade)		£0.60

(25ml unless otherwise stated)

All prices are inclusive of VAT at the current rate.

All products subject to availability. The Management reserve the right to add, amend or withdraw any product without notice. Prices subject to alteration. Cocktail recipes correct at time of going to print.

VERMOUTHS & FORTIFIED WINE

(50ml unless otherwise stated) Doubles £1.00 extra at all times

Martini Extra Dry	15.0	£2.95
Martini Bianco	15.0	£2.95
Martini Rosso	15.0	£2.95
Pimm's	18.0	£2.95
Campari	25.0	£2.95
Harveys Bristol Cream	15.0	£2.95
Port	20.0	£2.95
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

LIQUEURS

(25ML UNLESS OTHERWISE STATED)

Malibu	21.0	£3.25
Archers	23.0	£3.25
Tia Maria	20.0	£3.25
Cointreau	40.0	£3.25
Tequila	38.0	£3.25
White Sambuca	38.0	£3.25
Black Sambuca	38.0	£3.25
Midori	20.0	£3.25
Kahlúa	20.0	£3.25
Passoã	26.0	£3.25
Baileys (50ml)	17.0	£3.25
Frangelico	24.0	£3.25
Amaretto	28.0	£3.25
Drambuie	40.0	£3.25
Grand Marnier	40.0	£3.25
Bénédictine	40.0	£3.25
Jägermeister	35.0	£3.25
Pernod	35.0	£3.25
Draught Mixers (Coke, Diet-Coke, Lemonade)		£0.60

SOFT DRINKS

Coca-Cola	£2.20
Diet Coke	£2.20
Lemonade	£2.20
Ginger Beer	£2.20
J2O Orange & Passion Fruit	£2.50
J2O Apple & Mango	£2.50
J2O Apple & Raspberry	£2.50
Energy Drink	£2.50
Mineral Water Still / Sparkling (330ml)	£2.20
Mineral Water Still / Sparkling (litre)	£3.95
Fruit Juices Orange, Cranberry, Pineapple, Apple, Grapefruit	£2.50
Mixers (125ml) Ginger Ale, Tonic, Slimline Tonic, Bitter Lemon	£1.25
Schweppes Tonic water or Slimline Tonic Water (200ml)	£2.20

WHITE WINE


Juicy, fruit-driven ripe whites

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced.

- 1  **The Gourmet Chardonnay, South Australia** £15.95
Australia 250ml £5.35
Fruit-driven Chardonnay, unoaked with zesty, citrussy fruit and a structure made for food. 175ml £4.20
- 2 **Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa** £16.50
Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.
- 3 **Kell's Edge Riesling-Gewürztraminer, SE Australia, Australia** £16.50
Delightful floral combination of Riesling and aromatic Gewürztraminer.


Very dry, delicate, light whites

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads.

- 4  **Vendange Pinot Grigio, California** £15.95
USA 250ml £5.35
Easy-drinking, medium-bodied and aromas of melon and pear, a very popular style from the Central Valley. 175ml £4.20
- 5 **Petit Chablis, J. Moreau et Fils-France** £24.95
Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.


Dry, herbaceous or aromatic whites

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

- 6  **Tierra Sauvignon Blanc, Central Valley** £16.95
Chile 250ml £5.65
Pale yellow with fresh fruit, citrus and mineral notes and a clean finish. 175ml £4.30
- 7 **Waipara Hills Sauvignon Blanc, New Zealand** £21.50
Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.

ROSÉ WINE

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched.

- 8  **Hardys The Riddle Cabernet-Grenache Rosé, Australia** £16.95
Aromas of ripe strawberry with floral, rose petal overtones. 250ml £5.65
Light-bodied on the palate, with soft, sweet berry fruit flavours. 175ml £4.30
- 9 **Vendange White Zinfandel, California** £17.95
USA
Off-dry attractive fresh zingy strawberry.

SAKE

- 10 **Classic Junmal Sake** £19.50
Naturally Brewed 15% Alc Small Cup £3.00
Specially selected California rice with pure water from the Sierra Nevada mountains combine to create the ideal conditions for producing a superior mellow taste. This traditional style of sake is naturally smooth and well-balanced. The full-bodied flavour of Sho Chiku Bla is enhanced when it is served warm.

RED WINE

Light, simple, delicate reds

Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food.

- 11 **Chianti, Ruffino** £19.95
Italy
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.

Juicy, medium-bodied, fruit-led reds

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces.

- 12 **The Gourmet Cabernet Sauvignon,** £15.95
South Australia, Australia 250ml £5.35
Shows blackcurrant leaf and sweet, ripe fruit on an unoaked 175ml £4.20 and light finish.

- 13 **Tierra Merlot, Central Valley** £16.95
Chile 250ml £5.65
Ripe blackberry aromas and a subtle underlay of oak with 175ml £4.30 bright, ripe berry flavours and smooth tannins.

- 14 **Rare Vineyards Pinot Noir, Vin de France** £19.50
France
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

- 15 **Don Jacobo Rioja Crianza Tinto, Bodegas Corral** £21.95
Spain
Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

Spicy, peppery, warming reds

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

- 16 **Berri Estates Shiraz, South-Eastern Australia** £16.95
Australia 250ml £5.65
Medium-bodied and fruity with raspberry, cherry and plum, 175ml £4.30 complemented by vanilla spices.

- 17 **Callia Malbec, San Juan** £19.50
Argentina
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.

SPARKLING

The richer, often fruitier, New World sparkling wines, particularly those made from grapes grown in warmer climates, can be very flexible food partners and are a great choice for celebratory meals when a wide variety of dishes are being enjoyed; at a buffet perhaps.

- 18 **Prosecco, Sant' Orsola, Italy** £21.95
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

- 19 **Anna de Codorníu Brut, Cava, Spain** 70cl £21.95
Elegant Cava with delicious floral aromas and a dry finish, from a mix of traditional grape varieties and Chardonnay.

- 20 **Anna de Codorníu Brut, Cava, Spain** 20cl £6.95
Elegant Cava with delicious floral aromas and a dry finish, from a mix of traditional grape varieties and Chardonnay.

- 21 **Duval-Leroy Brut, Champagne** £39.50
A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts.

- 22 **Piper-Heidsieck Brut, Champagne** £47.50
Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.

- 23 **Piper-Heidsieck Rosé Sauvage Brut, Champagne** £49.50
Fresh, red berry aromas and a hint of spice on the nose. Predominantly made from Pinot Noir, the palate is well structured with hints of ripe, red fruit flavours and a crisp, lively mousse.

LITE BITES MENU

Available in the bar area only

Monday to Thursday 5.30pm – 9.30pm

Friday & Saturday 5.30pm – 10.15pm *

ALL OUR FOOD IS FRESHLY PREPARED TO ORDER, DURING BUSY WEEKENDS THESE MAY BE WITHDRAWN OR MAY BE A DELAY. WE WILL GET YOUR FOOD SERVER TO ADVISE YOU SHOULD THERE BE A DELAY.

All prices are inclusive of VAT at the current rate

PRE DINNER APPETISERS

Ideal for two or more people

Edamame (v) (gf)

£4.75

Traditional blanched japanese soya beans – can be served japanese style (salted) or with a black bean sauce.

Chinese & thai prawn crackers

£3.50

A bowl of chinese and thai prawn crackers with a sweet chilli dipping sauce

COMBO PLATTERS

Ideal for two people sharing these platters have been designed for those people who cannot make there minds up and are suitable to be shared between larger groups.

Yo Yo Vegetarian Combo (v)

£12.95

Vegetable dim sum, vegetable samosas and vegetable tempura served with dipping sauces and seasonal salad on a platter to share

Yo Yo Indian Combo

£13.50

Vegetable samosas, chicken spring rolls, salt and pepper wings served with dipping sauces and seasonal salad on a platter to share

Yo Yo Chinese Combo

£13.50

Siew mai, duck tortilla wrap, and salt and pepper pork ribs, prawn crackers served with dipping sauces and seasonal salad on a platter to share

Yo Yo Japanese Combo

£13.50

Beef fritters, harumaki and chicken yakitori served with dipping sauces and seasonal salad on a platter to share

Yo Yo Thai Combo

£13.50

Chicken satay, thai fishcakes, prawn spring roll, prawn crackers served with dipping sauces and seasonal salad on a platter to share

Yo Yo Fish Combo

£14.95

Mixed seafood tempura, thai fishcakes and prawn and mushroom basket served with dipping sauces and seasonal salad on a platter to share

STARTERS

Chinese (c)

Sieuw mai

£4.75

Steamed minced pork encased in wonton pastry and steamed served with sesame oil, Soya sauce and lemon juice.

Salt and pepper spare ribs

£4.95

Pork spare ribs marinated in shaohsing wine, garlic, chillies and sesame oil then pan fried.

Salt and pepper chicken wings

£4.95

Chicken wings marinated in wine, garlic, chillies and sesame oil then deep fried.

Chinese duck tortilla wrap

£5.50

Plain style tortilla wrap filled with strips of duck, spring onion, cucumber and hoi sin sauce.

Vegetable dim sum (v)

£4.75

Chinese dumpling pastry stuffed with mixed seasonal vegetables and soya sauce, Steamed and then pan fried.

Thai (t)

Chicken satay (n)(gf)

£4.95

Marinated grilled skewered chicken breast served with satay sauce

Chicken lollipops

£4.95

Marinated chicken wings cooked in the wok with a thai sweet chilli sauce sprinkled with sesame seeds

Fishcakes

£5.50

Thai fishcakes – deep fried minced fish with green beans, blended with thai spices served with thai sweet chilli sauce

Prawn spring roll

£4.95

Prawn wrapped in filo pastry deep fried served with a thai sweet chilli sauce

Indian (i)

Vegetable samosas (v)

£4.50

Filo pastry triangle stuffed with mixed vegetables and selected spices, deep fried Served with a mint yogurt raita.

Chicken spring rolls

£4.95

Filo pastry stuffed with minced chicken, mixed vegetables and selected spices, Deep fried served with a sweet chilli sauce.

Spicy wedges (v)

£5.25

Spicy wedges served with a sweet chilli dip

Japanese (j)

Beef fritters

£4.75

Minced beef fritters deep fried and topped with sweet chilli mayonnaise

Chicken yakitori (gf)

£4.95

Marinated skewered chicken breast with leeks pan fried with teriyaki sauce

Harumaki

£4.95

Minced chicken and vegetable spring rolls served with japanese dipping sauce.

Prawn and mushroom basket

£5.50

Filo pastry basket filled with sautéed prawns, mushroom, garlic, and peppers then topped With mayo and then grilled.

Ebi tempura

£5.50

Deep fried tiger prawns in a light tempura batter served with a tempura sauce.

Mixed seafood tempura

£5.75

White fish, salmon and tiger prawns in a light tempura batter served with tempura sauce.

Tuna tempura

£5.75

Deep fried tuna in a light tempura batter served with tempura sauce

Vegetable tempura (v)

£4.95

Seasonal vegetables deep fried in a light tempura batter served with tempura sauce

Spicy squid

£5.50

Deep fried squid marinated in japanese spices served with a sweet chilli dipping sauce

Mussels japanese style

£6.50

(gf if no bread is served)

A pot of mussels cooked in soya sauce, shaohsing wine, peppers, onions, garlic and ginger. Served with a piece of chunky bread to dip in the sauce

A full a la carte menu is available for dinner along with our weekly prime time menu.

Should you require any desserts or hot beverages please ask your food server for the menu.

PRIME TIME MENU

2 courses £14.95 per person inc Vat
Available: Monday to Thursday 5.30pm to 9.30pm
& Friday 5.30pm to 7.00pm

Prime Time Menu changes weekly.



Fusion Conferences at Yo Yo provides you with a new approach to conferences and meetings.

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VENUE HIRE

Having a party?

Organising a function?

Leaving events, office parties, birthdays, weddings, christenings, exhibitions, product launches, seminars, networking events,
fundraising events, live music and concerts.

Whatever the occasion celebrate it at Yo Yo's

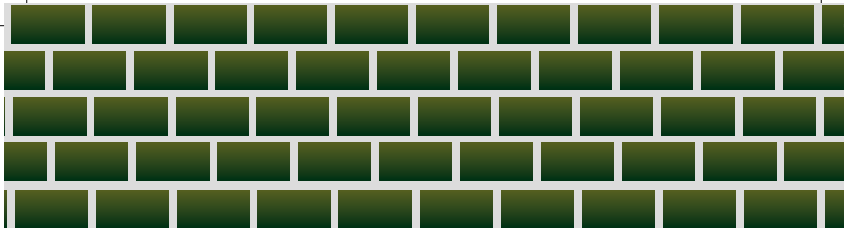
For information on Yo Yo Bar and Restaurant,
Yo Yo Outside Catering, and Yo Yo Fusion Conferences,
please contact

Simon Dunn on 01274 599880.

Whatever the occasion we are here to assist.

Yo Yo Bar and Restaurant
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West Yorkshire
BD18 3SW

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for the facts drinkaware.co.uk

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