

Leeds' slice of NYC

'A taste of Manhattan in Leeds', so they say, D&D has opened East 59th, a NYC-style rooftop bar and grill. With a menu created by executive chef Lee Murdoch, it focuses on traditional New York dining – think slow-braised beef short rib, Reuben sandwiches and cobb salads. Food aside, it's the drinks we're interested in, and house cocktails are super-size, US style.

We love the sound of the Hoboken Sour (Bulleit Bourbon washed with peanuts, lemon juice, maple syrup and egg white); 59th Fizz (Tanqueray No. Ten, tonic and elderflower cordial, Chardonnay and apple juice charged with CO2 and bottled, served with grapefruit twist and fresh coriander) and, of course, the Long Island Iced Tea. Unit S47, Victoria Gate, Leeds, LS2 7AU, east59th.co.uk



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Ever look at the out-there creations coming from bars such as 69 Colebrooke Row, or Worship Street Whistling Shop, and dream of what you could make... if only you had the same lab equipment to play with? Wonder no more, as bar consultant Stuart Bale has opened the doors to **Crucible**, which he thinks is the world's first bar makerspace

Set to shine a light on the hidden gems of the wine world, **Champagne Warehouse** has launched a dedicated arm to push the independent side of the business. The Wine Rascals' ethos is simple: to supply hidden gems from families.

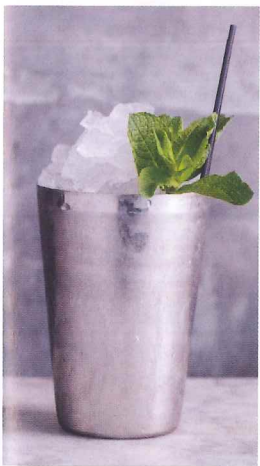
American whiskey **Maker's Mark** is revving up its on-trade engagement by launching a series of workshops. The engagement programme will explore the four key elements of Maker's Mark, inviting bartenders to learn new crafts they can take back to their bar.

Tokyo meets Yorkshire

Things are really hotting up in the people's republic of Leeds, with a Japanese rooftop being the latest addition. Issho comprises a rooftop bar, restaurant space and outdoor terrace. Focusing on sharing dishes, sushi and lots of saké, the restaurant's bar, Kori, is a hub for Japanese-inspired cocktails.

These include a Matcha Sour (matcha tea, Beefeater 24 Gin, elderflower, lemon juice and egg white) and Suntory Fashioned (Yamazaki Distiller's Reserve, homemade cherry liqueur, barrel-aged bitters). If you need an excuse to try them all, they do say the Japanese live longer.

Victoria Gate, Leeds, LS2 7JL; issho-restaurant.com

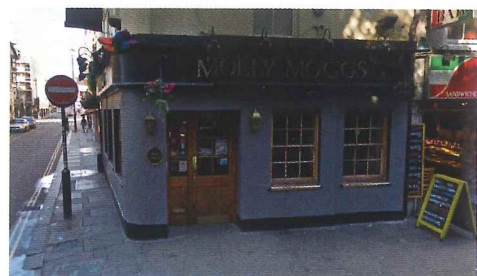


FINNEGAN'S ROC & RYE IN MANC

Taking over Manchester's Grade II-listed Spring Gardens, Roc & Rye is the first stand-alone bar from bartender Sean Finnegan – formerly of El Capo and Kosmonaut. The new bar takes inspiration from the venue's original 1880s interior, but don't let all the grandeur put you off, the eatery-cum-cocktail bar is staying close to Finnegan's Irish roots, focusing on all things Irish whiskey with its signature cocktail a barrel-aged Jameson, mezcal and vermouth creation.

The cocktail menu, 'Hard Shakes and Heart Breaks', also has a romantic theme, based on the five stages of a relationship: Infatuation, Tumult, Rediscovery, Devotion and Rapture. We'd hate to see what the Breakup tastes like...

60 Spring Gardens, Manchester, M2 2BQ; rocandrye.com



Marmalade spreads to Soho

Marmalade Pub Company has taken over Soho LGBT hot spot Molly Moggs, and is all set to reinvent the bar as the Compton Cross. The concept, as with all Marmalade sites, is to have a back bar made up almost entirely of its own spirits and liqueurs, serving craft beer in a 'stylish' setting. London's night czar, Amy Lamé, assured *Imbibe* that it will continue to be an LGBT+ venue.

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