

**DUTCH  
COURAGE**



**STRENGTH**

OR

***CONFIDENCE***

GAINED

IN DRINKING

**ALCOHOL**



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## *etymology*

**DURING THIRTY YEARS' WAR**, in the 17th century, the British and Netherlands were at odds with each other over political, religious and trade boundaries. The British did however develop a liking of the Dutch spirit Genever (juniper). The Brits would consume copious amounts of the enlightened spirit to gain confidence before battle. Hence, Dutch Courage. You might know it as liquid courage.

### **DISCOVER YOUR COURAGE**

#### SERVING KEY

The icons below represent which glass your one-of-kind drink will be served in.



*hot*



*on the rocks*



*highball*



*stemware*



*neat*



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# OUR FAVORITES



## JEFFERSON SOUR

\$10

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*sage-infused hayman's "royal dock" gin,  
royal combier, lemon, honey, lemon oil*

\$14

## FEVER DREAM



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*bols genever, wine collective vermu, taylor fladgate  
white port, tempus fugit liqueur de violette, scrappy's  
black lemon bitters, absinthe, lemon oil*



## THE ELEANOR

\$10

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*bsc "shot tower" gin, fee bros. rosewater, cocchi  
rosa, grapefruit, sparkling wine, rose petal*

\$13

## THE D.C.O.F.



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*lockhouse barreled gin, cinnamon,  
cardamom bitters, lemon oil*



## A JAPANESE BREAKFAST

\$13

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*nikka gin, chartreuse, yuzu marmalade, szechuan,  
lime, egg white, dehydrated lime*

\$11

## BLACK MAGIC

- In memory of our friend Bryan -



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*roku japanese gin, benedictine, blackberry preserve  
cordial, lemon, rosemary, dehydrated lemon*

# SEASONAL WITH



## A GIN WITH WHISKERS

\$14

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*de borgen new style genever, herbs de provence, tabacal rancio sec, le verger calvados liqueur, allspice dram, black lemon bitters, citric acid, thyme, rosemary*



## FIT FOR A KING

\$12

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*arugula infused catoctin creek 'watershed' gin, don ciccio carciofo, smoked garlic-honey, lemon juice, saline, dehydrated lemon*

*\* \$1 of each cocktail sold will go to MOVEABLE FEAST to help provide meals to people with life-threatening illnesses. \**



## SUIT YOURSELF

\$11

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*farmers organic gin, combier kümmel, ginger, grapefruit, lemon, cinnamon tincture, singha soda*



## ALL 9 LIVES

\$14

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*barr hill tom cat gin, batavia arrack, st. george pear brandy, averna amaro, citrus-mint oleo saccharum, peychaud's bitters, vieux pontelier absinthe, lemon oil*



## DESERT DREAMS

\$9

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*nydc chief gowanus, sotol por siempre, juniper culinary apothecary 'lucid dream' tea, beet shrub, lemon, dehydrated lemon*



## BACK TO THE ROOTS

\$11

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*cantarelle gin de provence, kleos mastiha, sweet potato-ube, lemon, dehydrated potato skin*

# SEASONAL WITHOUT



## LEAF PEEPERS COCKTAIL

\$13

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*laird's 7 1/2 yr. old apple brandy, whistlepig 6 year 'piggy back' rye, lockhouse ginnamon, becherovka, maple, cream, torched cinnamon*



## K.C. FLIP

\$12

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*j. rieger & co. caffe amaro, kansas city whiskey, lustau amontillado sherry, cinnamon, whole egg, grated nutmeg*



## VIVA LA MOCHA

\$14

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*monkey shoulder scotch, mr. black coffee liqueur, braulio amaro, meletti cioccolato, chocolate, hot water, orange-coconut whipped cream, grated coffee bean*



## THAT'S THAT

\$13

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*clairin la rocher rum, bsc fumus pumilia smoked apple brandy, cider, dill, svol akvavit, lemongrass tincture, dehydrated apple, dill*

# SPIRIT FREE



## N.A.GRONI

\$9

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*giffard's n.a. aperitif, botanical 'gin' sirop, tortuga jasmine kombucha, fee bros. orange bitters, orange oil*



## WOWSER FIZZ!

\$11

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*memento green non-alcoholic blend, fee bros. plum bitters, citrus, sugar, cream, egg white, singha soda, lemon zest*



## UP IN SMOKE

\$7

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*lapsong suchong tea, smoked pineapple, lime, ginger beer, dehydrated lime*

# GIN CLASSICS



## CORPSE REVIVER #2

\$10

*gin, cocchi americano, pf dry curacao, lemon, absinthe*

First written recipe in Harry Craddock's "Savoy Cocktail Book" in 1930.



## GIN BUCK

\$10

*old tom gin, lime, ginger, angostura bitters, soda, dehydrated lime, candied ginger*

Of an unknown origin, the Buck cocktail dates to the mid-1800s.



## STAR DAISY

\$10

*gin, apple brandy, pf dry curacao, lemon, soda, dehydrated lemon*

Created by the late, great Sasha Petraske of the famed NYC speakeasy, Milk & Honey, for the John Dory bar in NYC.



## RAMOS GIN FIZZ

\$10

*gin, lemon, lime, sugar, orange flower water, cream, egg white, soda water, lime zest*

Concocted by Henry C. Ramos in 1888 at the Imperial Cabinet Saloon in New Orleans.



## BIJOU

\$10

*old tom gin, sweet vermouth, chartreuse, orange bitters, orange oil*

Bijou means jewel in French. This cocktail is attributed to Harry Johnson and first appears in his "Bartender's Manual" from 1882.



## BRAMBLE

\$10

*gin, lemon, sugar, crème de mûre, berries*

Travel back to 1984 with this contemporary classic by Dick Bradsell created at Fred's Club in the Soho neighborhood of London.



## HANKY PANKY

\$10

*gin, fernet branca, sweet vermouth, orange oil*

Ada Coleman's signature cocktail from the American Bar in the Savoy Hotel in London, created during her tenure between 1903 until 1925.

# FRIENDS OF GIN



## CHE VUOI?



\$12

*elijah craig small batch bourbon, nardini acqua de cedro liqueur, orange, italian seasoning, msg tincture, fiorini bacco lambrusco, parsley*



## IN THE YEAR 2000

\$13

*libehula tequila, tempus fugit crème de moka, amargo de chile, lemon, dehydrated lemon*



## 4 LITTLE BIRDS

\$10

*la favorite rum, hamilton pot still black rum, plantation oftd rum, capitoline tiber aperitivo, cherrywood smoked pineapple, lime, dehydrated lime, pineapple fronds*



## KNUCKLES DEEP \*contains nuts

\$14

*benhez espadine mezcal, don ciccio rabarbaro, wine collective 'tender is the night' vermouth, foro amaro, ginger, citric acid, bittermen's orange bitter, peychaud's bitters, candied ginger*



## A ROLL IN THE HAY

\$10

*lustau amontillado sherry, capitoline rosé vermouth, earl of grey tea, baking spices, hot cider, star anise, dehydrated lemon*



## FROSTIES



### TRINIDAD SLUSHY

\$12

*sagamore rye, amaro di angostura, giffard orgeat, lemon*

\$12

### STRAWBERRY THIEF



*bosford strawberry-rose gin, bsc shot tower gin, lavender, strawberry, lime, mint*

**GO PRO & ADD AN UNDERBERG FLOAT \$3**



# flights

## OLD SCHOOL

\$10

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**bols genever:** *malty, tangy earthiness, cherry & mild juniper*

**hayman's old tom:** *sweet gingerbread, juniper, spice*

**tanqueray gin:** *juniper, baking spice, coriander*

## TEATIME

\$13

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**gunpowder irish gin:** *jasmine green tea, grapefruit, honeyed vanilla*

**kyoto ki no tea gin:** *warming green tea, floral, grassy, light juniper*

**corgi 'earl grey' gin:** *black tea, brisk bergamot, juicy citrus*

## EUROPEAN VACATION

\$13

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**ferdinand's saar 'riesling' gin:** *meyer lemon, rose petals, lemon verbena, piney juniper*

**elena gin:** *alpine juniper, elderflower, wild mint*

**nolet's gin:** *raspberry, bold floral notes, herbal, fresh mint*

## BLACK CAT

\$11

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**jensen's old tom:** *cereal, floral, apple blossom, anise, spicy juniper*

**aviation old tom:** *spiced holiday cake, citrus, pine, vanilla*

**liberator barreled old tom:** *woody spice, citrus, vanilla, cinnamon*

## AGED IN WOOD

\$18

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**martin miller's 9 moons gin:** *baked citrus, sweet vanilla, subtle oak*

**mclintock reserve gin:** *warm caraway, spiced citrus, plum, toasted oak*

**far north gustav navy strength barreled gin:** *fennel, pepper, smoky spice, juniper*

# BOTTLES & CANS

Peabody Heights Old Oriole Park Bohemian 16 oz.	\$4
Stillwater “Insetto” Italian Plum Sour	\$7
Manor Hill Pilsner	\$5 <sup>50</sup>
Monument City “Folk Fest” Märzen	\$6
Oliver Brewing “Social” Lager	\$5
Ministry of Brewing “Esmeralda” Berliner Weisse	\$6
Boulevard Tank 7 Saison	\$7
Peabody Heights “Astrodon” Hazy IPA	\$6
Checkerspot “Fancy Pants” NEIPA 16 oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$6
Graft Farm Flor Cider	\$7
Charm City Elderberry Mead	\$7

# WINE

Sparkling	Valdo Brut Sparkling, <i>Italy NV</i>	\$7 / \$25
Sparkling	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina NV</i>	\$8 / \$28
Sparkling	Fiorini Becco Rossa Lambrusco <i>Emilia-Romagna, Italy NV</i>	\$10 / \$36
White	Raza Vinho Verde, <i>Minho, Portugal '20</i>	\$7 / \$25
White	La Vinyeta Granacha Blanc, <i>Empordà, Spain '19</i>	\$9 / \$32
White	Bellevue Tourain Sauvignon Blanc <i>Loire, France '20</i>	\$9 / \$32
Rosé	Lago Rosé, <i>Amarante, Portugal '20</i>	\$7 <sup>50</sup> / \$26
Red	Domaine Saint Cyr Beaujolais <i>Burgundy, France '20</i>	\$12 / \$44
Red	Auka Malbec Reserva, <i>Mendoza, Argentina '18</i>	\$9 / \$32
Red	Ostatu Rioja Crianza, <i>Rioja, Spain '17</i>	\$13 / \$48

# THINGS TO EAT

## SNACKS

Hurricane Pub Mix \$5  
*blend of nuts, pretzels & bagel chips with furikake seasoning*

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Giant Corn Nuts \$4  
*jamaican jerk seasoned*

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Liptauer Cheese Spread \$9  
*european pimento cheese, gochugaru everything spice, bagel chips*

## BOARDS

*with crostini & accoutrement*

Cheese	<b>The Blue Jay</b> <i>rich cow's milk with juniper from deer creek, wi</i>	\$10
Cheese	<b>Lamb Chopper Gouda</b> <i>nutty buttery sheep's milk from cypress grove, ca</i>	\$13
Cheese	<b>Humboldt Fog</b> <i>creamy earthy goat's milk from cypress grove, ca</i>	\$12
Meat	<b>Prosciutto</b> <i>18-month dry-cured ham</i>	\$9
Meat	<b>Gin &amp; Juice Salami</b> <i>lamb, pork, juniper, citrus peel</i>	\$13
Meat	<b>Loukanika</b> <i>orange, oregano, cumin salami</i>	\$9
Tinned Seafood	<b>Nuri</b> <i>spiced mackerel</i>	\$14
Tinned Seafood	<b>Tenorio</b> <i>tuna with capers</i>	\$14
Tinned Seafood	<b>Lulas</b> <i>squid stuffed with tomatoes, onions, rice, spice</i>	\$14

# THINGS TO EAT

## SMALL PLATES

Pickled Beet Deviled Eggs  
*svol akvavit, smoked trout roe, fennel pollen, dill* \$9

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Steak Tartare  
*tonnato, salt & vinegar sunchoke chips, pea tendrils, preserved egg yolk, guindilla peppers, sea salt crackers* \$18

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Baby Octopus  
*chermoula, fingerling potatoes, arugula, pepitas, smoked paprika aioli* \$17

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Burrata Salad  
*baby greens, fennel, karma farms badger flame beets, berliner weisse red currants, za'atar pistachios, grapefruit-thyme vinaigrette pomegranate honey* \$14

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Smoked Duck Wings  
*doctor bird rum-cranberry bbq, orange jerk crema, cilantro* \$15

## TOASTS

Motzi Bread & Sardines  
*cherry pepper tartar, pickled shallots, smoked olive puree, horseradish vinegar salt* \$13

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Motzi Bread & Pickled Persimmons  
*whipped lapsang suchong ricotta, arugula, pecan dukkah, vincotto, thyme oil* \$13

# THINGS TO EAT

## SANDWICHES

*served with route 11 dill chips*

### Cold Cut Bánh Mì

*mortadella, salami, prosciutto, pickled carrot, daikon, mushroom pâté, cilantro, jalapenos, lemongrass aioli (vegan smoked tofu option)*

\$16

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### Pastrami Melt

*jarlsberg, beet kraut, celery-apple jam, smoked tomato aioli, rye bread*

\$16

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### Philly Roast Mushroom

*broccoli rabe, pickled fennel, guindilla peppers, provolone, garlic confit dijonnaise, sesame hoagie roll (vegan cheese option)*

\$15

## LARGE PLATES

### Black Forbidden Rice Ramen

*vegan smoked tomato tonkatsu, cloud ear mushrooms, baby bok choy, sweet corn, miso pickled bean sprouts, six-minute soy egg, furikake*

\$20

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### Pan Seared Sea Scallops

*sunchoke chowder, delicata squash, roasted carrot romesco, thyme oil, chives*

\$28

## DESSERTS

### Gin Crème Brûlée

*sipsmith v.j.o.p. custard, fennel pollen, riesling poached pear*

\$10

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### Verte Chaud Tart

*chocolate-chartreuse mousse, french meringue, graham cracker crust, passionfruit coulis, smoked chocolate shavings*

\$10



# *CIVIL* **DECORUM**

**01**

## **BE POLITE**

Respect all staff and guests around you

**EVERYONE IS  
WELCOME**

**02**

Don't see something you like on the menu?

***Ask and we'll be happy to create  
something just for you.***



## CELL PHONES

***If you are going to be on a  
call for longer than 30 seconds  
politely step outside.***

Please no listening to you own music or videos without earbuds.



## ***Smoking***

All smoking, vapes included, must be done outside.

Please dispose of cigarette buds  
in our receptacles outside.



## **OUR BAR**

Please be respectful of our space  
and the items within it.

It took a long time to find everything you see here.



**HAVE FUN  
& ENJOY  
OUR BAR**



***THANK YOU FOR JOINING US***  
**WE HOPE YOU**  
**DISCOVERED YOUR COURAGE**

*Dutch Courage Team*