

**DUTCH
COURAGE**



STRENGTH

OR

CONFIDENCE

GAINED

IN DRINKING

ALCOHOL



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

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

\$14

FEVER DREAM



*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

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

\$13

THE D.C.O.F.



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



A JAPANESE BREAKFAST

\$13

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

\$11

BLACK MAGIC - In memory of our friend Bryan -



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

SEASONAL WITH



A GIN WITH WHISKERS

\$14

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

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

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



ALL 9 LIVES

\$14

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

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



BACK TO THE ROOTS

\$11

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

SEASONAL WITHOUT



LEAF PEEPERS COCKTAIL

\$13

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

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



VIVA LA MOCHA

\$14

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

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

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



WOWSER FIZZ!

\$11

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



UP IN SMOKE

\$7

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

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

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

tanqueray gin: *juniper, baking spice, coriander*

TEATIME

\$13

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

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

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

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 ⁵⁰
Monument City “Folk Fest” Märzen	\$6
Oliver Brewing “Social” Lager	\$5
Ministry of Brewing “Esmeralda” Berliner Weisse	\$6
Boulevard Tank 7 Saison 16 oz.	\$8 ⁵⁰
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	Maison Salasar Crémant de Limoux Brut <i>Languedoc, France, NV</i>	\$9 / \$32
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 ⁵⁰ / \$26
Red	Domaine Saint Cyr Beaujolais <i>Burgundy, France '20</i>	\$12 / \$44
Red	Domaine Berthet-Rayne Côtes du Rhône, <i>Rhone Valley, France '20</i>	\$11 / \$40
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

Giant Corn Nuts \$4
jamaican jerk seasoned

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

BOARDS

with crostini & accoutrement

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

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

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

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

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

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

Pastrami Melt

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

\$16

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 tonkotsu, cloud ear mushrooms, baby bok choy, sweet corn, miso pickled bean sprouts, six-minute soy egg, furikake

\$20

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

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