

**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 and gain a 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

\$11

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



IN THE PINES

\$14

benham's barreled gin, rosemary infused limoncello, bruto americano, zirbenz stone pine, fennel seed, rosemary sprig



THE ELEANOR

\$10

bsc "shot tower" gin, fee bros. rosewater, cocchi rosa, grapefruit, sparkling brut, rose buds



THE D.C.O.F.

\$14

lockhouse barreled gin, cinnamon, cardamom bitters, lemon oil



A JAPANESE BREAKFAST

\$13

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



BLACK MAGIC

\$11

- In memory of our friend Bryan -

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

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.



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.



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.



ARMY & NAVY **\$10**

gin, orgeat, lemon, angostura bitters, lemon oil

In 1948 David A. Embury printed this cocktail in his cocktail book "The Fine Art of Mixing Drinks".



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.

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*

ransom old tom: *bright juniper, floral, cardamom, malty orange*

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*

mcclintock 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 16oz.	\$4
Stillwater “Insetto” Italian Plum Sour	\$7
Manor Hill Pilsner	\$5 ⁵⁰
Oliver Brewing “Social” Lager	\$5
Boulevard Tank 7 Saison 16oz.	\$8 ⁵⁰
Peabody Heights “Astrodon” Hazy IPA	\$6
Checkerspot “Fancy Pants” NEIPA 16oz.	\$10
Monument City Brown Ale	\$6
Heavy Seas “Dark Anchor” Porter	\$6
1623 Brewing Co. Dry Irish Stout	\$6
Graft Farm Flor Cider	\$7
Charm City Seasonal	\$7

WINE

SPARKLING	Maison Salsar, Crémant de Limoux Brut <i>Languedoc, France, NV</i>	\$10 ⁰⁰ / \$36 ⁰⁰
SPARKLING	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	La Vinyeta Granacha Blanc <i>Empordà, Spain '19</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Bellevue Tourain Sauvignon Blanc <i>Loire, France '20</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Raza Vinho Verde <i>Minho, Portugal '20</i>	\$7 ⁰⁰ / \$25 ⁰⁰
ROSÉ	Lago Vinho Verde Rosé <i>Amarante, Portugal '20</i>	\$7 ⁵⁰ / \$26 ⁰⁰
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '20</i>	\$11 ⁰⁰ / \$40 ⁰⁰
RED	Domaine Berthet-Rayne Côtes du Rhône <i>Rhône Valley, France '20</i>	\$12 ⁰⁰ / \$44 ⁰⁰
RED	Ostatu Rioja Crianza <i>Rioja, Spain '17</i>	\$13 ⁰⁰ / \$48 ⁰⁰

THINGS TO EAT

SNACKS

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

Giant Corn Nuts \$4
jamaican jerk seasoned

Liptauer Cheese Spread \$9
european pimento cheese, gochugaru everything spice, sea salt crackers

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 **\$9**
svol akvavit, smoked trout roe, fennel pollen, dill

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

Roasted Green Beans **\$9**
mushroom duxelle, celery root puree, pickled mushrooms, crispy shallots, thyme oil

Cheshire Pork Belly **\$18**
karma farms kyoto red carrot puree, pickle kumquats, kimchi aioli, rosemary puffed sorghum

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

TOASTS

Motzi Bread & Smoked Whitefish Pâté **\$14**
castelvetro tapenade, pickled celery, purple daikon, red drop peppers, crispy shallot

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

THINGS TO EAT

SANDWICHES

Reubano **\$17**
porkstrami, smoked ham, jarlsberg, kosher dills, pickled mustard seed, russian dressing

Pho-rench Dip **\$17**
vietnamese spiced roasted beef, miso pickled bean sprouts, thai basil garlic spread, chili oil, jarlsberg, pho jus
*(**vegan option:** vietnamese spiced seitan & vegan cheese)*

LARGE PLATES

Salumi Bolognese **\$28**
campanelle, baby kale, celery root, lemon basil oil, parmigiano reggiano

Tom Kha Fisherman's Stew **\$27**
mussels, atlantic cod, patagonia red shrimp, coconut broth, enoki mushrooms, pickled baby corn, chili oil, lemongrass-thai basil oil

Vegan Palak Paneer Pot Pie **\$22**
spinach, tofu paneer, peppers, creminis, parsnips, vegan puff pastry, baby greens, pepitas, orange-garam masala vinaigrette

DESSERTS

Figgy Pudding **\$10**
krupnikas butter toffee, almond creme anglaise, pomegranate

Vegan Smoked Chocolate Torte **\$10**
biscoff cookie crust, spiced smoked dark chocolate ganache, passion fruit coulis, bay leaf syrup



CIVIL **DECORUM**

01

BE POLITE

Respect all staff and guest 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 n a
call for longer than 30 seconds
politely step outside.*

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



No Smoking

All smoking, vapes included, must be done outside.

Please dispose of cigarette butts
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