

**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.



goblet



on the rocks



highball



stemware



on a cube



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OUR FAVORITES



JEFFERSON SOUR

\$11

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



THE ELEANOR

\$10

bsc "shot tower" gin, rosewater, cocchi rosa, grapefruit, salasar cremant brut, rose buds



THE D.C.O.F.

\$14

lockhouse barreled gin, cinnamon, cardamom bitters, lemon oil



PATIENTLY WAITING

\$14

bsc "pineau des charentes cask finished" gin, nonino aperitivo, wine collective vermu, orange bitters

This gin had been crafted in collaboration with Balitmore Spirit Co. exclusively for Dutch Courage.



BLACK MAGIC

\$11

- In memory of our friend Bryan -

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



4 LITTLE BIRDS

\$13

la favorite rum, hamilton pot still black rum, plantation o.f.t.d. rum, capitoline tiber aperitivo, cherrywood smoked pineapple, lime, dehydrated lime, pineapple fronds



A JAPANESE BREAKFAST

\$13

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

COURAGEOUS COCKTAILS



PARADISO

\$12

boomsma jonge genever, tarragon infused barsol pisco, suze, kiwi, pink peppercorn, lime, dehydrated kiwi
\$1 from each cocktail sold will be donated to Baltimore Abortion Fund.



BARLEY KNOW HER

\$13

two james aged gin, st. george pear brandy, r&w apricot orchard, barley malt, toasted rice demerara, lemon, pandan, singha soda, dehydrated lemon



SLURRED WORD

\$13

martin miller's westbourne gin, agwa de bolivia, genepy, house lime cordial, mint



SPAGLIACCI

\$14

boxer gin, forthave red aperitivo, grapefruit-thyme, lustau palo cortado sherry, salasar crémant brut



THE CATALINA BREEZE

\$12

50 pounds gin, strega, peychaud's bitters grapefruit, honey, coconut, avocado, mint

FEATURED G&Ts



LONDON CALLING

\$12

gin lane "victorian garden" gin, folkington's english garden tonic, cucumber, lavender, mint, lemon



TEA PARTY

\$13

jin jiji darjeeling gin, averell damson plum, maury rancio, juniper culinary apothecary secret meeting tea, lemon

FRIENDS OF GIN



ZEN GARDEN

\$12

proper sake co. nigori, wine collective vermu, lychee, hibiscus, st. germain elderflower, lemon, black pepper tincture, hibiscus flower



PICANTE MARIA

\$13

el guel mezcal, gochujang, lime, plum tomato, horseradish tincture, soy sauce, flying dog numero uno cerveza, sal de chapulin



THE CORPUS CHRISTI

\$13

clairin la rocher rum, st. elizabeth's allspice dram, bittermens tepache, lemongrass tincture, lime, orange flower water, aquafaba, blue spirulina, nutmeg



PINK MATTER

\$12

libelula tequila, ancho verde, guava-jalapeno agave, lime, jalapeno salt



HEART POTION

\$12

odvi armagnac, montenegro, p.f. dry curacao, benedictine, lemon, peychauds bitters, dehydrated lemon



HUNDRED ACRE WOODS

\$14

woodinville rye, laird's 7 1/2 yr apple brandy, hayman's sloe gin, chili-honey, orange bitters, absinthe, dehydrated apple

PUNCHES

5 servings per punch. Must be a party of 3 or more to order.



SUCH IS LIFE

\$70

four pillars "bloody shiraz" gin, averell dansom plum liqueur, fonseca bin 27 port, spiced plum, acidified orange, pomegranate molasses, turmeric tonic tea, black lemon bitters



OH MY MY

\$70

republic restoratives chapman's apple brandy, salers gentiane aperitif, nardini acqua di cedro, lemon, sparkling brut, absinthe, mint

GIN CLASSICS



ARMY & NAVY

\$10

gin, orgeat, lemon, angostura bitters, lemon oil *contains nuts
In 1948 David A. Embury printed this cocktail in his cocktail book "The Fine Art of Mixing Drinks".



WHITE NEGRONI

\$10

gin, cocchi americano, suze, lemon oil
In 2001, Wayne Collins created this riff on the timeless classic. We think Count Camillo Negroni would have enjoyed it!



SOUTH SIDE

\$10

gin, mint, lime, simple, mint sprig
From the 1910s, this cocktail's story comes from the Sportsman's Club on Long Island to the tough streets of Chicago and then adopted by Baltimore.



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.



HOUSE MARTINI

\$10

navy strength gin, c. comoz chambery vermouth, orange bitters, lemon oil
Everyone thinks they have the best martini recipe, and so does Brendan.



CLOVER CLUB

\$10

gin, dry vermouth, raspberry, lemon, egg white
A Philadelphia based cocktail, the Clover Club was created for the exclusive men's club at the Bellevue-Stratford Hotel circa 1901.



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.

FROSTIES

coming soon!

PRINCESS PEACH **\$12**

sagamore rye, aqua de cedro, peach-mint, lime

WHERE BISON ROAM **\$12**

*barr hill gin, zubrowka bison grass vodka,
honeydew, oat milk, lemon*

SPIRIT FREE



SILLY GOOD TONIC **\$7**

funcbot tonic, raspberry, lime, singha soda



N.A.GRONI **\$9**

*giffard's aperitif, botanical 'gin' sirop,
tortuga jasmine kombucha, all the bitters
orange bitters, orange oil*



WOWSER FIZZ! **\$11**

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



FREE BIRD **\$11**

*lyre cane spirit & aperitif rosso, all the bitters
new orleans bitters, lime, smoked pineapple,
dehydrated lime*

flights

PARADE OF FLOWER

\$11

g'vine florasian gin: *ginger root, candied kaffir lime, licorice*

glendalough rose gin: *blooming flowers, sweet juniper, orange oil*

uncle val's botanical gin: *cucumber, fresh herbs, orange cream, lavender*

EMERALD ISLE

\$12

bertha's revenge gin: *baking spice, cumin & lime zest*

ha'penny rhubarb gin: *fresh rhubarb, botanical spice, citrus*

dingle gin: *warm juniper, floral marmalade, eucalyptus*

GIN MATSURI

\$16

etsu gin: *orange blossom, rose, gentle juniper, subtle earthiness*

matsui hakuto gin: *sweet pear, yuzu citrus, black pepper*

ki no bi gin: *yuzu citrus, orange oil, pine notes, eucalyptus*

3 IF BY SEA

\$12

minke irish gin: *salty seaweed, zesty fruitiness, red peppercorn*

gray whale gin: *citrus pithe, salinity, minerality, herbaceous pine*

edinburgh seaside gin: *floral, subtle salinity, warm spice*

AGED TO PERFECTION

\$16

bols aged genever: *bready, muted floral, spice & herbal*

bsc pineau des charentes cask finished gin: *subtle stone fruit, honeyed spice, fresh pine, toasted oak*

catoctin creek pear brandy cask finished old tom gin: *juicy pear, wild flower honey, soft juniper, delicate baking spice*

BOTTLES & CANS

Peabody Heights Old Oriole Park 16oz.	\$4
Stillwater "Insetto" Italian Plum Sour	\$7
Manor Hill Pilsner	\$5 ⁵⁰
Flying Dog "Numero Uno" Lager	\$6
Manor Hill "Farm Fuzz" Peach Witbier	\$6
Peabody Heights "Mr. Trashwheel" Session IPA	\$6
Diamondback Brewing "Half Day" Pale Wheat Ale	\$6
Peabody Heights "Astrodon" Hazy IPA	\$6
Checkerspot "Fancy Pants" NEIPA 16oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$6
Old Westminster "Happy Camper" Wild Cider	\$8
Charm City Seasonal	\$7

WINE

SPARKLING	Maison Salsar, Crémant de Limoux Brut <i>Languedoc, France, NV</i>	\$10 ⁰⁰ / \$36 ⁰⁰
SPARKLING	Domaine Bosquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Raza Vinho Verde <i>Minho, Portugal '21</i>	\$7 ⁰⁰ / \$25 ⁰⁰
WHITE	Bellevue Tourain Sauvignon <i>Blanc Loire, France '21</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Garzon Albarino Reserva <i>Uruguay '21</i>	\$9 ⁰⁰ / \$32 ⁰⁰
ROSÉ	Old Westminster Rosé <i>Westminster, Maryland '21</i>	\$13 ⁰⁰ / \$48 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 '18</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

Popcorn \$5
fresh popped corn with sawsawan spice blend

Slender James \$7
dutch metworst style sausage stick

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

Soy Brine Deviled Eggs

\$9

sake vermouth, smoked trout roe, furikake, ramen crumble, chili oil

Burrata Salad

\$14

baby greens, karma farms badger flame beets, berliner weisse red currants, za'atar pistachios, grapefruit-thyme vinaigrette, pomegranate honey

Roasted Asparagus

\$11

pickled shallots, roasted carrot romesco, red drop peppers, smoked hazelnuts, lemon-dill oil

Smoked Duck Wings

\$15

barr hill gin "bee's knees" bbq, smoked paprika, edible flowers

Smoked Beet Hummus

\$10

parmesan herb pita chips, everything spice, pistachio crumble, dill

THINGS TO EAT

TOASTS

Motzi Bread & Smoked Salmon Mousse **\$14**
pickled asparagus, grebiche, chervil, borage, everything spice

Motzi Bread & Pickled Plums **\$13**
*garlic confit mascarpone, arugula, fennel,
ginger-maple gastrique, pecan dukkah*

SANDWICHES

with chips or vegan option

Grilled Cheese **\$16**
*hickory smoked cheddar, brie, danish fontina, chipotle peach jam,
bourbon caramelized onions, sourdough*
add prosciutto for \$3

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)

Smoked Shrimp Salad Po'Boy **\$17**
*ettuce, tomato, kosher dills, remoulade, pickled celery, fried
shallots, chervil, martin's hoagie roll*

DESSERTS

Aviation Cheesecake **\$10**
*graham cracker crust, empress 1908 gin custard,
creme de violette-maraschino syrup, cardamom lemon curd*

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