

**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.



## COBBLED TOGETHER

**\$13**

*two james aged gin, nixta licor de elote, corn tea, cherry tomato gastrique, lemon, basil tincture, saline*



## SOLAR PUNCH

**\$13**

*hapusa dry gin, lustau oloroso sherry, gin falernum, mango turmeric tea, lemon, angostura bitters*



## 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, borage, mint, lemon*



### SPONTANIOUS COMBUSTION

**\$11**

*gin botanicals infused libehula tequila, folkington's indian tonic, dehydrated lime, orange oil, edible flowers*

# 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

*el guel mezcal, ancho verde, guava-jalapeno agave, lime, jalapeno salt*



## HEART POTION

\$12

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



## MIDNIGHT RYE-DER

\$13

*catoctin creek round stone rye, montenegro amaro, cheerwine sirop, angostura bitters, cherry, orange*

## PUNCHES

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



## PERFECT DAY

\$70

*wild roots cucumber grapefruit gin, chateau, fino sherry, grapefruit, lemon, laganutis hoppy refresher, mint*



## 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

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*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

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*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

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*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

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*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 50/50 MARTINI

\$10

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*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

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*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

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*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

**GO PRO, get a jumbo blend of both Frosties \$20**

**PRINCESS PEACH** **\$12**

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

**WHERE BISON ROAM** **\$12**

*barr hill gin, zubrowka bison grass vodka, midori, honeydew, basil, lemon, olive oil-sea salt coconut cream*

## — SPIRIT FREE —



**COL. JULIP** **\$10**

*spiritless k74, mint, cinnamon, all the bitters aromatic*



**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*

|         |   |                   |
|---------|---|-------------------|
| NA WINE | Opia Organic Sparkling Chardonnay<br>France, NV | \$9 <sup>00</sup> |
| NA BEER | Lagunitas Hopper Refresher                      | \$6 <sup>00</sup> |

# flights

## PARADE OF FLOWERS

\$11

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**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

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**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

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**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

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**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

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**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  |
| Monument City “Pechant” Pilsner               | \$6  |
| 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  |
| Troeg’s “Perpetual” IPA                       | \$6  |
| Checkerspot “Fancy Pants” NEIPA 16oz.         | \$10 |
| 1623 Brewing Co. Dry Irish Stout              | \$6  |
| Old Westminster “Happy Camper” Wild Cider     | \$8  |
| Charm City Mead Seasonal                      | \$7  |

# WINE

|           |   |   |
|-----------|---|---|
| SPARKLING | Maison Salsar, Crémant de Limoux Brut<br><i>Languedoc, France, NV</i>   | \$10 <sup>00</sup> / \$36 <sup>00</sup> |
| SPARKLING | Domaine Bosquet Brut Rosé<br><i>Mendoza, Argentina, NV</i>              | \$9 <sup>00</sup> / \$32 <sup>00</sup>  |
| WHITE     | Raza Vinho Verde<br><i>Minho, Portugal '21</i>                          | \$7 <sup>00</sup> / \$25 <sup>00</sup>  |
| WHITE     | Bellevue Tourain Sauvignon<br><i>Loire, France '21</i>                  | \$9 <sup>00</sup> / \$32 <sup>00</sup>  |
| WHITE     | Garzon Albarino Reserva<br><i>Uruguay '21</i>                           | \$9 <sup>00</sup> / \$32 <sup>00</sup>  |
| ROSÉ      | Bellevue Tourain Rosé<br><i>Loire, France '21</i>                       | \$9 <sup>00</sup> / \$32 <sup>00</sup>  |
| RED       | Domaine Saint Cyr Beaujolais<br><i>Burgundy, France '20</i>             | \$11 <sup>00</sup> / \$40 <sup>00</sup> |
| RED       | Domaine Berthet-Rayne Côtes du Rhône<br><i>Rhône Valley, France '20</i> | \$12 <sup>00</sup> / \$44 <sup>00</sup> |
| RED       | Ostatu Rioja Crianza<br><i>Rioja, Spain '18</i>                         | \$13 <sup>00</sup> / \$48 <sup>00</sup> |

# THINGS TO EAT

## BOARDS

*with crostini & accoutrement*

|        |   |             |
|--------|---|-------------|
| CHEESE | <b>The Blue Jay</b><br><i>rich cow's milk with juniper from deer creek, wi</i>        | <b>\$10</b> |
| CHEESE | <b>Lamb Chopper Gouda</b><br><i>nutty buttery sheep's milk from cypress grove, ca</i> | <b>\$13</b> |
| CHEESE | <b>Humboldt Fog</b><br><i>creamy earthy goat's milk from cypress grove, ca</i>        | <b>\$13</b> |
| CHEESE | <b>St. Stephen</b><br><i>buttery triple cream cow's milk from four fat fowl, ny</i>   | <b>\$14</b> |
| MEAT   | <b>Prosciutto</b><br><i>18-month dry-cured ham</i>                                    | <b>\$10</b> |
| MEAT   | <b>Gin &amp; Juice Salami</b><br><i>lamb, pork, juniper, citrus peel</i>              | <b>\$13</b> |
| MEAT   | <b>Loukanika</b><br><i>orange, oregano, cumin salami</i>                              | <b>\$13</b> |
| MEAT   | <b>'Nduja</b><br><i>spreadable pork salami with spicy calabrian peppers</i>           | <b>\$12</b> |

# THINGS TO EAT

## BOARDS

*with crostini & accoutrement*

|                   |  |             |
|-------------------|--|-------------|
| TINNED<br>SEAFOOD | <b>Les Mouettes d'Arvor</b><br><i>mackerel in muscadet wine &amp; herbs</i>            | <b>\$12</b> |
| TINNED<br>SEAFOOD | <b>Tenorio</b><br><i>tuna with capers</i>  | <b>\$14</b> |
| TINNED<br>SEAFOOD | <b>Lulas</b><br><i>squid stuffed with tomatoes, onions, rice, spice</i>                | <b>\$14</b> |
| TINNED<br>SEAFOOD | <b>Ekone</b><br><i>lemon pepper smoked oysters</i>                                     | <b>\$15</b> |
| TINNED<br>SEAFOOD | <b>Fangst Blamuslinger</b><br><i>limfjord blue mussels with dill &amp; fennel seed</i> | <b>\$12</b> |
| TINNED<br>SEAFOOD | <b>Jose Gourmet</b><br><i>smoked trout fillets in olive oil</i>                        | <b>\$16</b> |
| TINNED<br>SEAFOOD | <b>Nuri</b><br><i>spiced mackerel</i>  | <b>\$14</b> |
| TINNED<br>SEAFOOD | <b>Fishwife</b><br><i>smoked atlantic salmon</i>                                       | <b>\$16</b> |
| TINNED<br>SEAFOOD | <b>Fangst Brisling</b><br><i>baltic sea sprat smoked with heather &amp; chamomile</i>  | <b>\$11</b> |
| TINNED<br>SEAFOOD | <b>Olasagasti</b><br><i>tuna fillets with sun dried tomato sauce</i>                   | <b>\$14</b> |

# THINGS TO EAT

## SNACKS

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

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**Giant Corn Nuts** \$4  
*jamaican jerk seasoned*

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**Popcorn** \$5  
*fresh popped corn with sawsawan spice blend*

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**Slender James** \$7  
*dutch metworst style sausage stick by JBGBs*

## SMALL PLATES

**Soy Brine Deviled Eggs** \$9  
*sake vermouth, smoked trout roe, furikake, ramen crumble, chili oil*

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**Burrata Salad** \$14  
*baby greens, compressed watermelon, courgette de nice, cucumber, sunflower seeds, herb salad, smoked honey vinaigrette, vincotto*

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**Blistered Shishitos** \$12  
*cilantro lime caesar, charred corn, pickled baby corn, cotija, lime leaf oil, cancha crumble*

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**Smoked Pig Wings** \$19  
*cheerwine glaze, marinated cucumbers, fennel, alabama white bbq*

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**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*

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

## SANDWICHES

*with chips or vegan optional chips*

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

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**Vegetarian Muffaletta** **\$16**  
*tofu ham, vegetarian salami, provolone, smoked olive tapanade, peppadew aioli, guindilla peppers, hoagie roll*

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

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## DESSERTS

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

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

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# CIVIL DECORUM

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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.***

03

## CELL PHONES

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

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

**04**

## ***No Smoking***

All smoking, vapes included, must be done outside.

Please dispose of cigarette butts  
in our receptacles outside.

**05**

## **OUR BAR**

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

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

**06**

## **HAVE FUN & ENJOY OUR BAR**



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

*Dutch Courage Team*