

GIN CLASSICS



CORPSE REVIVER #2

\$10

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

The most popular version of this cocktail comes from Harry Craddock of the Savoy Hotel in London in the 1920s & 30s.



SINGAPORE SLING

\$10

gin, cherry heering, benedictine, dry curacao, pineapple, lime, angostura bitters

Possibly as early as 1915, this cocktail hails from the Long bar at the Raffles Hotel in Singapore.



QUILL

\$10

gin, campari, cocchi di torino vermouth, absinthe, orange oil

Published in 1930, is Harry McElhone's "Harry's ABC of Mixing Cocktails" is where this cocktail first appeared.



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 50/50 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.



HANKY PANKY

\$10

gin, cocchi di torino vermouth, fernet branca, 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.



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

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

PRINCESS PEACH **\$12**

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

APPLE OF MY EYE **\$12**

laird's bonded apple brandy, le verger calvados liqueur, st. elizabeth's allspice dram, caramel, lemon, dehydrated apple

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 France NV	\$9 ⁰⁰
NA BEER	Lagunitas Hopper Refresher	\$6 ⁰⁰

flights

PARADE OF FLOWERS

\$11

lockhouse sakura gin: *cherry blossom, custard notes & white pepper*

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
Monument City “Penant” 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 Salasar, Crémant de Limoux <i>Brut Languedoc, France, NV</i>	\$10 ⁰⁰ / \$36 ⁰⁰
SPARKLING	Domaine Bousquet 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	Eola Hills Pinot Gris <i>Oregon '21</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Garzon Albarino Reserva <i>Uruguay '21</i>	\$9 ⁰⁰ / \$32 ⁰⁰
ROSÉ	Bellevue Tourain Rosé <i>Loire, France '21</i>	\$9 ⁰⁰ / \$32 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

Marinated Castelvetrano Olives \$7
lemon, garlic confit, rosemary, thyme

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

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>	\$13
CHEESE	St. Stephen <i>buttery triple cream cow's milk from four fat fowl, ny</i>	\$14
MEAT	Prosciutto <i>18-month dry-cured ham</i>	\$10
MEAT	Gin & Juice Salami <i>lamb, pork, juniper, citrus peel</i>	\$13
MEAT	Loukanika <i>orange, oregano, cumin salami</i>	\$13
MEAT	'Nduja <i>spreadable pork salami with spicy calabrian peppers</i>	\$12

THINGS TO EAT

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	Les Mouettes d'Arvor <i>mackerel in muscadet wine & herbs</i>	\$13
TINNED SEAFOOD	Tenorio <i>tuna with capers</i>	\$14
TINNED SEAFOOD	Lulas <i>squid stuffed with tomatoes, onions, rice, spice</i>	\$14
TINNED SEAFOOD	Ekone <i>lemon pepper smoked oysters</i>	\$15
TINNED SEAFOOD	Fangst Blamuslinger <i>limfjord blue mussels with dill & fennel seed</i>	\$12
TINNED SEAFOOD	Jose Gourmet <i>smoked trout fillets in olive oil</i>	\$16
TINNED SEAFOOD	Nuri <i>spiced sardines</i>	\$14
TINNED SEAFOOD	Fishwife <i>smoked atlantic salmon</i>	\$16
TINNED SEAFOOD	Fangst Brisling <i>baltic sea sprat smoked with heather & chamomile</i>	\$12
TINNED SEAFOOD	Olasagasti <i>tuna fillets with sun dried tomato sauce</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, compressed watermelon, summer squash, cucumber, sunflower seeds, herb salad, smoked honey vinaigrette, vincotto

Blistered Shishitos **\$12**

cilantro lime caesar, charred corn, pickled baby corn, cotija, lime leaf oil, cancha crumble

Smoked Pork Cheeks **\$17**

bbq dry rub, marinated cucumbers, fennel, alabama white bbq

Tom Kha-zpacho **\$13**

chilled coconut lemongrass broth, pickled shrimp, compressed canteloupe, soy marinated mushrooms, chili oil

TOASTS

Motzi Bread & Smoked Salmon Mousse **\$14**

pickled asparagus, grebiche, micro celery, cucumbers, everything spice

Motzi Bread & Pickled Plums **\$13**

garlic confit mascarpone, arugula, fennel, ginger-maple gastrique, pecan dukkah

THINGS TO EAT

SANDWICHES

wuth chips

Lamb Melt

\$18

hi harissa rubbed leg of lamb, stout onions, fontina, white balsamic pomegranate preserves, arugula, basil-mint aioli, seeded rye

Vegetarian Muffaletta

\$16

tofu ham, vegetarian salami, provolone, smoked olive tapanade, peppadew aioli, guindilla peppers, hoagie roll

ENTREES

Smoked Duck Breast

\$26

blue grits, brown butter carrot puree, collard greens, tasso ham, smoked cheddar mornay, pickled green tomato relish

Seared Barramundi

\$28

corn broth, black eyed peas, blistered tomatoes, rainbow chard, pickled okra

DESSERTS

Aviation Cheesecake

\$10

graham cracker crust, empress 1908 gin custard, creme de violette-maraschino syrup, cardamom lemon curd

Vegan Hummingbird Cake

\$10

pineapple doctor bird rum coconut dulce de leche, toasted almonds, sour guava gum drops



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.*

03

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.

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