

**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



CONTENTS

OUR FAVORITES	<i>Page 04</i>
COURAGEOUS COCKTAILS & FEATURED G&Ts	<i>Page 05</i>
FRIENDS OF GIN & PUNCHES	<i>Page 06</i>
GIN CLASSICS	<i>Page 07</i>
FROSTIES & SPIRIT FREE	<i>Page 08</i>
FLIGHTS	<i>Page 09</i>
BEER & WINE	<i>Page 10</i>
THINGS TO EAT	<i>Page 11-14</i>
CIVIL DECORUM HOW TO ENJOY YOUR TIME HERE	<i>Page 15 - 16</i>

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. - try as a hot toddy -

\$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



IN THE PINES

\$14

barr hill tom cat gin, st. george bruto americano aperitif, zirbenz stone pine liqueur, house rosemary limoncello, fennel tincture, rosemary sprig



A JAPANESE BREAKFAST

\$13

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

COURAGEOUS COCKTAILS



GOODNIGHT MOON

\$12

gale force gin, cardamaro, cocchi americano, blueberry-sage-oregano shrub, absinthe, dehydrated lemon, sage

\$1 from each cocktail sold will be donated to Yleana Leadership Foundation.



COBBLED TOGETHER

\$13

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



SOLAR PUNCH

\$13

*martin millers gin, lustau oloroso sherry, gin falernum, mango turmeric tea, lemon, angostura bitters *contains nuts*



WEREWOLF -only 1 per person-

\$15

*mil gin, two james doctor bird pineapple rum, falernum, plantation o.f.t.d. rum, alex's mix, lime, angostura bitters, creme de cassis-pernod foam *contains nuts*



COCONUT PETE'S PLEASURE ISLAND

\$12

bobby's genever, underberg, coconut stout cream, torched shredded coconut

FEATURED G&Ts



CUMIN SACRIFICE

\$13

four pillars bloody shiraz gin, averall plum gin liqueur, combier kummel, folkington's indian tonic, cinnamon, star anise, thyme



SPONTANIOUS COMBUSTION

\$11

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

FRIENDS OF GIN



PERFECT DARK

\$15

glenmorangie x scotch, bols genever, cocchi di torino, averna amaro, d's sour cherry-vanilla bitters, brandied cherry



ORB WEAVER

\$14

el guel mezcal, chinola passion fruit liqueur, pajarote tamarindo, combier kummel, toasted coriander syrup, lime, garam masala tincture, angostura bitters, black sesame seeds



MAKE THE BODY LIGHT

\$12

batavia arrack, pierre ferrand dry curacao, lime, goji berry-thyme syrup, dried goji berries, thyme



OH MY MY

\$14

chapman's apple brandy, nardini acqua di cedro, salers gentiane, salasar cremant, lemon, absinthe, lemon oil



WITCHING HOUR

\$13

*pasubio amaro, salers gentiane, molo lambrusco, tender is the night vermouth, lime, maple, angostura bitters *contains nuts*



PRESSE FRANCAISE

\$14

griffo stout barreled bourbon, svol danish akvavit, mr. black coffee liqueur, chartreuse, ginger, star anise

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



THE FABLE OF THE BEES

\$70

*barr hill gin, bsc sunshine & flowers liqueur, creme de mure, maraska walnut liqueur, lemon, funcbot botanical kola, thyme *contains nuts*

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, pf 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.

TOASTIES



JOHNNY'S TODDY

\$12

johnny smoking gun whiskey, gochujang, lime, bonito, dashi, mirin, tamari, hoisin, hot water, ramen crumble, dehydrated lime



CARAMEL DANCIN'

\$12

laird's bonded apple brandy, le verger calvados liqueur, st. elizabeth's allspice dram, beet shrub, caramel, lemon, hot apple cider, 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 Hoppy Refresher	\$6 ⁰⁰
SODA	Casamara Club Amaro Soda <i>ask what flavors we are currently offering</i>	\$7 ⁵⁰

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 "Penchant" Pilsner	\$6
Flying Dog "Numero Uno" Lager	\$6
Cushwa "Liquid Bread" Dopplebock Style Ale	\$7
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 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	Raza Vinho Verde <i>Minho, Portugal '21</i>	\$7 ⁰⁰ / \$25 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '20</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Eshcol by Trefethen Chardonnay <i>Napa Valley, CA '20</i>	\$12 ⁰⁰ / \$44 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	Can Sumoi Garnatxa <i>Catalonia, Spain '20</i>	\$14 ⁰⁰ / \$52 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

Beet Pickled Deviled Eggs **\$9**

tarragon caper mousse, crispy shallots, aleppo dust, thyme oil

Burrata Salad **\$14**

belgian endive, fennel, leeks, candied pumpkin seeds, d'anjou pear, juniper gastrique, grapefruit-vanilla vinaigrette

Heirloom Roasted Carrots **\$13**

karma farms heirloom carrots, cannellini cream, carrot frond pesto, pea tendrils

Veal Tartare **\$16**

veal tenderloin, caper grebiche, quail yolk, pickled ginger, radish, everything spice crackers

Saffron Mussel Bisque **\$18**

aromatic shellfish bisque, pei mussels, chili thread, micro celery

TOASTS

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

horseradish creme, preserved beet salad, caraway crunch, dill

Motzi Bread & Roasted Squash **\$14**

karma farms kabocha squash, cipollini ricotta, cranberry makvali, smoked walnuts, mint

THINGS TO EAT

SANDWICHES

with chips

Hot Ham

\$16

cured ham, gruyere, dijon, confit leeks, honey grappa jelly

Vegan Cornucopia Bánh Mì

\$16

lentil pâté, vegan turkey, carrot slaw, orange-cranberry sauce, sage aioli

ENTREES

Smoked Arctic Char

\$24

sorrel cream, fingerling potatoes, creamed spinach, blistered tomatoes

Seared Coulette Steak

\$26

fingerling potatoes, creamed spinach, garlic-tarragon compound butter

DESSERTS

Tarta de Santiago

\$10

almond cake, peated scotch-amaretto cherry compote, creme chantilly

Spiced Panna Cotta

\$10

alleppo oat crumble, confit pear



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