

**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

\$11

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

\$12

- 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

\$14

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

COURAGEOUS COCKTAILS



ANY WHEY YOU WANT IT \$14

goat cheese washed berthas revenge gin, cocchi americano, salers gentiane, everything bagel seasoning tincture, cocktail onion



SOLAR PUNCH \$13

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



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.



CARAMEL DANCIN' \$11

mil gin, le verger calvados liqueur, st. elizabeth's allspice dram, lemon, caramel-cider-beet shrub, candied figs



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, overall plum gin liqueur, combier kummel, folkington's indian tonic, cinnamon, star anise, thyme



WINTER'S RIME \$13

porter's modern classic gin, koval cranberry liqueur, st. george spiced pear, fever tree lemon tonic, torched star anise, cranberries

FRIENDS OF GIN



PERFECT DARK

\$15

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



STRAW HAT

\$15

Winning cocktail of 2022 Ryes Up Cocktail Competition by Camille.

catocin creek 92 rye, orange oleo saccharum, jujube infused laird's applejack, gogi berry-clove tincture, lemon oil



MOONLIT FOG

\$12

libelula tequila, el guel mezcal, lustau fino sherry, velvet falernum, citric acid, saline, thyme, blackberry



BLACK EYE

\$14

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



WITCHING HOUR

\$13

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



OH MY MY

\$14

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

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, sage



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



CACAO CALIENTE

\$12

el guel mezcal, coco sky coconut liqueur, pf dry curacao, dark chocolate, cream, cinnamon tincture, torched giant marshmallow

SPIRIT FREE



N.A. GRONI

\$10

giffard's n.a. aperitif, botanical 'gin' sirop, tortuga jasmine kombucha, all the bitter orange bitters, orange oil



ROCKY ROAD

\$11

lyres amaretti, dark chocolate, cream, all the bitter orange bitters, torched giant marshmallow



FIRST LADY

\$12

seedlip grove 42, giffard n.a. aperitif, grapefruit, rose water, opia n.a. sparkling chardonnay



FREE BIRD

\$11

lyre cane spirit & aperitif rosso, all the bitter 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

LOCAL FLAVOR

\$11

bsc "skelton spirit" gin: *creamy, herbaceous & vibrant mint*

mcclintock "gardener's" gin: *lavender, cooling citrus, hint of lemongrass*

ko battle standard n.s. gin: *loads of juniper, citrus & spicy cinnamon*

TARTAN ARMY

\$13

caorunn gin: *prominent juniper, vanilla & cinnamon*

rock rose gin: *bright berries, heather, rose, maritime notes & creamy vanilla*

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

WANT GIN WITH THAT WINE

\$11

mahon gin: *oily juniper, sage & lemon zest*

crueland gin: *notes of truffle, citrus, honeybush & spice*

benham's barreled gin: *earthiness, buckwheat honey & candied citrus*

LADY MADE

\$11

assembly gin: *juniper, tomato leaf, fennel and luscious mouthfeel*

elena gin: *piney juniper, elderflower & wild mint*

tenth ward genever: *malty bread, bursts of citrus & juniper*

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
Troeg's "Perpetual" IPA	\$6
Checkerspot "Fancy Pants" NEIPA 16oz.	\$10
Manor Hill Porter	\$6
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 '21</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

Pickled Things \$6
ask what pickled goodies we are currently offering

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	Green Hill <i>earthy double cream cow's milk from sweet grass, ga</i>	\$11
MEAT	Prosciutto <i>18-month dry-cured ham</i>	\$10
MEAT	Gin & Juice Salami <i>lamb, pork, juniper, citrus peel</i>	\$14
MEAT	Loukanika <i>orange, oregano, cumin salami</i>	\$13
MEAT	Mousse Royale <i>silken pâté with goose, pork, cepes & sauternes wine</i>	\$13

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 lemon & chili</i>	\$14
TINNED SEAFOOD	Conservas de Cambados <i>octopus in galician sauce</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

Labneh Deviled Eggs (v, gf) **\$9**

labneh yolk mousse, turmeric brined egg, pickled chili, aromatic rub

Winter Kale Salad (v, gf) **\$14**

smoked butternut squash, lacinato kale, fermented garlic dressing, toasted pine nuts, parmigiano reggiano

Roasted Green Meat Radishes (v+, gf) **\$14**

wild onion white bean hummus, hazelnut calçot pesto

Veal Tartare **\$16**

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

Poached Sea Scallops **\$18**

parsley butter, romesco, prosciutto chip, fine herbs

TOASTS

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

horseradish creme, preserved beet salad, caroway crunch, dill

Motzi Bread & Roasted Squash (v) **\$14**

winter squash, cipollini ricotta, cranberry makvali, smoked walnuts, mint

THINGS TO EAT

SANDWICHES

with chips

Vegan Powerhouse **\$16**

*beet hummus, carrot slaw, roasted red peppers, kale,
mung bean sprouts, herb vinaigrette, marinated artichokes*

Courageous Cubano **\$18**

prosciutto, smoked pork, leek confit, swiss cheese, mustarda

LARGE PLATES

Cottage Pie **\$22**

*stout braised beef, roasted carrots, peas, whipped
yukon gold potatoes, english cheddar, greens salad*

Seared Bronzino Forestier **\$32**

*sapori del mare bronzino, chartreuse forestier sauce,
shitake, tree ear mushrooms, confit heirloom potatoes*

Seared Coulotte Steak **\$26**

rosemary pomme purée, roasted carrot, bayleaf caramel, sauce verte

DESSERTS

Tarta de Santiago (gf) **\$10**

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

Doctor Bird Crème Brûlée **\$10**

jamaican rum custard, crème chantilly, spiced lime coulis



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