

**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

\$1 from each cocktail sold will be donated to SafeBars, which is committed to ending sexual violence and aggression in the hospitality industry.



LA NIÑA FRESA

\$12

el guel mezcal, lustau fino sherry, grapefruit, lime, ginger, chili tincture, tajin



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



4 LITTLE BIRDS

\$13

la favorite rhum, hamilton pot still black rum, plantation oftd rum, capitoline tiber aperitivo, cherrywood smoked pineapple, lime, dehydrated lime, pineapple fronds



A JAPANESE BREAKFAST

\$14

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

GENUINELY GIN



ART SCHOOL DROPOUT

\$12

dennings point great 9 gin, two james doctor bird rum, velvet falernum, mazzetti grappa di barolo, lime, fennel tincture, tröegs perpetual ipa, hops



VIVA LA RESISTANCE

\$13

mirabeau rose gin, ramazzotti rosato aperitivo, crème de mûre, scrappy's black lemon bitters, vanilla tincture, peychaud's bitters, citric acid, grapefruit oil



ANY WHEY YOU WANT IT

\$14

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



ROSEY SLOE FLIP

\$12

far north solveig gin, hayman's sloe gin, capitoline rosé vermouth, strawberry, lemon, honey, whole egg, shaved cacao



POLLINATOR

\$15

barr hill gin, poli chamomile grappa liqueur, mathilde framboise, lemon, honey, scrappy's cardamom bitters, edible flowers

FANCY G&Ts



MOROCCAN TONIC

\$13

gabriel boudier saffron gin, combier kümmel, black pepper tincture, fever tree lemon tonic, candied ginger, dehydrated lime, torched cinnamon



SPA WATER

\$13

wild roots grapefruit-cucumber gin, mattei blanc, chateau aloe liqueur, folkington's garden tonic, cucumber, mint, dehydrated lemon

FRIENDS OF GIN



PERIDOT

\$13

taberbero acholado pisco, purkhart pear williams brandy, acqua di cedro, yellow chartreuse, grapefruit bitters, dehydrated grapefruit



CLEAN LINES

\$15

catocin creek 92 rye, r&w apricot liqueur, nardini acqua di cedro, saline, citric acid, maldon salt



THE GRIFFIN *contains nuts

\$14

lyon sailor's reserve rum, two james doctor bird rum, tf creme de banane, meletti aperitivo, lime, liber orgeat, chinese five spice tincture, ginger beer, scrappy's cardamom bitters, dry matcha whip, mint



BOURBON IN BLOOM

\$14

k.o. bare knuckle bourbon, pf dry curacao, pasubio amaro, pomegranate, lemon, honey, egg whites, psychaud's bitters, edible flower



POOR MAN'S GOLD

\$15

sotol por siempre, de borgen new style genever, don ciccio tepache liqueur, ancho reyes verde, lemon, panela, saline, pineapple frond



SLICE OF LIFE

\$13

seedlip garden, dolin dry vermouth, chateau aloe liqueur, cocchi americano, lemon, snow pea, genmaicha tea, soda water, lotus root chip

PUNCHES

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



EL ALEBRIJES (ah - leh - bree - heh)

\$60

libelula tequila, don ciccio ambrosia aperitivo, nixta liqueur, watermelon, lemon, basil, lagunitas hoppy refresher, mint



CASCADE OF GREEN

\$55

mils irish pot still gin, suze, celery, dill, lime, soda

GIN CLASSICS



PEGU CLUB

\$10

gin, pf dry curacao, lime, angostura bitters

Named for the bar it was invented in, which was built in Rangoon, Burma (now Yangon, Myanmar) in 1880 to serve British army officers.



SATURN *contains nuts

\$10

gin, chinola passion fruit liqueur, velvet falernum, lemon, liber orgeat, lemon oil, cherry

Invented by Filipino bartender Joseph "Po Po" Galsini as one of his entries for the 1967 IBA World Cocktail Competition.



LUCIEN GAUDIN

\$10

gin, campari, pf dry curacao, dolin dry vermouth, orange oil

Created in 1929 and named for the famous French Olympic fencer, it first appears in the "Cocktails de Paris Présentées" book.



GIN GIN MULE

\$10

gin, lime, ginger, mint, ginger beer, dehydrated lime, mint sprig

Audrey Saunders opened the Pegu Club in NYC in 2005 and this cocktail was a staple on the menu during its 15-year tenure.



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.



YELLOWJACKET

\$10

gin, yellow chartreuse, lemon, honey, lemon oil

Of an unknown origin, this riff on the iconic Bee's Knees (circa 1920) is a tasty treat that is sure to please many palates.



PEACH BLOW FIZZ

\$10

gin, faber peach schnapps, lemon, lime, sugar, cream, egg white, soda water, lemon zest

Dates vary, but an article in the Philadelphia Inquirer dated 1909 has a recipe for this gin classic provided by a wine steward named Leo Poirier.

FROSTIES



BLUE BANANA

\$11

cotton & reed coconut rum, massenez creme de banane, lagoon bay blue orange bitter, lime, caramel, dehydrated banana chip



NAPOLEON COMPLEX

\$11

pimm's no. 1, stone's ginger wine, lemon, strawberry, mint, cucumber

SPIRIT FREE



N.A. GRONI

\$10

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



SUNDAY DRIVER

\$12

bare zero proof gin, strawberry, lyres absinthe, lemon, egg white, all the bitter aromatic bitters



FIRST LADY

\$12

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



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

~ add FLORAL CBD 25mg to any beverage \$4 ~

flights

THE O.G. "original genever"

\$11

bobby's genever: malt wine, cubeb pepper, cardamom & touch of herbs

de borgen new style genever: dried herbs, orange blossom & licorice

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

UNIQUE NEW YORK

\$12

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

brooklyn gin: vibrant citrus, zesty pine & cardamom

nydc cheif gowanus: herbal grain note, coriander, malt & subtle hops

WEIRD AS F*CK

\$18

alkkemist gin: distilled under a full moon

notes: apple blossom, fennel, peppery juniper & juicy citrus

dyfi gin (pronounced dovey): botanicals foraged from a UNESCO site

notes: forest floor, almond, dried fruit & caraway

vanagandr gin: green olives, lemon oil, spicy radish & cinnamon

THE SCIENCE GUY

\$14

sono 1420 sindica midnight gin: terpenes used to create the flavors

notes: cucumber, elderflower, rose & bitter orange

ginraw gastronomic gin: use of a rotaval & low-temperature distillation

notes: lime zest, soft herbs, cardamom & bay leaf

oxley gin: cold distillation

notes: bright juniper, licorice, grapefruit & grains of paradise

CORDIAL CORDIALS

\$11

kapriol originale: soft juniper, mountain herbs honey, subtle vanilla

koval cranberry gin liqueur: tart cranberry, floral, bittersweet

lockhouse ginnamon: cinnamon toast crunch, vanilla, orange & marshmallow

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
Oliver Brewing "Cherry Blossom" Wheat Ale	\$6
Peabody Heights "Mr. Trashwheel" Session IPA	\$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

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>sardines smoked with heather & chamomile</i>	\$12
TINNED SEAFOOD	Olasagasti <i>tuna fillets with sun dried tomato sauce</i>	\$14

THINGS TO EAT

SMALL PLATES

Whipped Feta Mousse (v) **\$9**

whipped feta, preserved lemon, vincotto, warm pita, basil

Spring Harvest Salad (v, gf) **\$14**

mixed lettuce, fermented lemon "ranch", marinated tomato, crookedneck squash, goat cheddar

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

wild onion white bean hummus, hazelnut calçot pesto

Caponata (v+) **\$14**

roasted eggplant, braised vegetables, kalamata olives, sherry agrodolce, crostini

Roasted Sea Scallops **\$18**

green tea purée, dashi shallot pickle, allium ash, puffed rice

TOASTS

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

horseradish creme, preserved beet salad, caraway crunch, dill

Motzi Bread & Sundried Tomato (v) **\$14**

confit garlic ricotta, sundried tomato, vincotto, toasted pine nuts, micro basil

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*

Croque & Jam **\$16**

thick cut toast, bistro ham, gruyere, bechamel, dijon, raspberry jam

LARGE PLATES

Seared Bronzino Puttanesca **\$32**

*sapori del mare bronzino, puttanesca sauce, confit potato,
black garlic compound butter*

Seared Coulotte Steak **\$26**

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

DESSERTS

Olive Oil Tokaji Cake **\$10**

tokaji cake, creme chantilly, candied apricot purée

Clover Club Crème Brûlée **\$10**

london dry gin custard, raspberry lemon coulis, chantilly



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