

**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



PERFECT DARK

\$14

glenmorangie x scotch, bols genever, cocchi di torino, averna amaro, house cherry-vanilla bitters, spiced brandied cherry



BLACK MAGIC

\$12

- In memory of our friend Bryan -

roku japanese gin, benedictine, blackberry cordial, lemon, torched rosemary, dehydrated lemon



A JAPANESE BREAKFAST

\$14

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



: PLEPPPEP

GINN : dried herbs, orange blossom & licorice
bols aged genever . bready, muted floral, spice & herbal

UB=EU9 B9K MCR?

~ 12

lockhouse sakura gin: EVPEVGV

brooklyn gin : ELVVEPPP

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

WEIRD AS F*CK

\$18

alkkemist gin: GLVLEPP

VVPMMLPELV

GLM FEG : LPPMPB&V

notes: forest floor, almond, dried fruit & caraway

vanagandr gin: M LVPLVLEGLVLEP

ZI B& , 7& 8

4

VVLEPPVGLM

: VVGV

notes: cucumber, elderflower, rose & bitter orange

ginraw gastronomic gin: V P

PP

GLM

VPPVVEPPP

M

EGV

VVMMPEPVMVGV

& 5, 8 5, 6

\$11

kapriol originale: VMLPVV

NEV

: EV

ENVLP

: EPPVPP

PVP

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
Peabody Heights Pineapple-Prickly Pear Seltzer	\$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,</i> <i>Portugal '22</i>	\$7 ⁰⁰ / \$25 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Eshcol by Trefethen Chardonnay <i>Napa Valley, CA '20</i>	\$12 ⁰⁰ / \$44 ⁰⁰
ROSÉ	Maison Philippe Savoie Rosé <i>Savoie, France '22</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '21</i>	\$11 ⁰⁰ / \$40 ⁰⁰
RED	Umani Rochi "Podere"Montepulciano <i>Abruzzo, Italy '21</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Ostatu Rioja Crianza <i>Rioja, Spain '19</i>	\$13 ⁰⁰ / \$48 ⁰⁰

THINGS TO EAT

SNACKS

White Cheddar Snacks by Porch Party \$6
locally made cheez-its

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) **\$12**

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

Asparagus Salad (v, gf) **\$14**

*blanched asparagus, soft egg, lemon herb vinaigrette,
ricotta salata, herbs*

Burrata & Tomato (v) **\$14**

blistered tomato, basil oil, vincotto, baguette

Chilled Buckwheat Noodles (v, gf) **\$15**

toasted sesame, scallions, soy mirin, marinated soft egg

Roasted Sea Scallops **\$18**

*preserved lemon foam, fermented prickly pear,
prosciutto crumb, herbs*

TOASTS

Motzi Bread & Avocado (v) **\$14**

*avocado purée, lime, pickled jalapeño, cotija, micro cilantro,
fried shallots*

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

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

THINGS TO EAT

SANDWICHES

with chips

Caponata Melt (v+) **\$16**

braised vegetables, sherry agrodolce, gremolata, vegan mozzarella, arugala, ciabatta

Porchetta Bánh Mì **\$19**

pâté de campagne, porchetta, icebox pickled slaw, fresno pepper, demi baguette

Croque & Jam **\$16**

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

LARGE PLATES

Seared Rockfish **\$29**

fregola sarda, preserved lemon cream, white peach, castelvetrano olive, herbs

Seared Coulotte Steak **\$26**

charred corn salad, chimichurri, pickled fresno, wilted arugala

DESSERTS

Olive Oil Tokaji Cake **\$10**

tokaji cake, creme chantilly, candied apricot purée

Earl Grey Gin Tart **\$10**

corgi earl grey gin custard, raspberries, candied orange rind, pastry crust



CIVIL DECORUM

01

BE POLITE

Respect all staff and guests 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