

**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



D.C.O.F. 2.0

\$14

barr hill tom cat "dutch courage barrel pick" gin, floria sweet marsala 2019, angostura bitters

This aged gin is a barrel pick exclusively bottled for Dutch Courage.



PERFECT DARK

\$14

fuyu mizunara whisky, bols genever, averna amaro, antica vermouth di torino, house cherry-vanilla-cacao bitters, spiced brandied cherry



BLACK MAGIC

\$12

- In memory of our friend Bryan -

matsui hakuto 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

GENUINELY GIN



O.D.P

\$15

catoctin creek rye cask old tom gin, ming river baijiu, giffard lichi-li, acid adjusted pandan, lemon, fee bros rhubarb bitters, chinese 5 spice tincture, thai chili tincture, pandan leaf

\$1 from each cocktail sold will be donated to HEARD, which provides mental health resources to members of the hospitality industry.



HAPPY NOT KNOWING

\$13

j rieger & co. gin, becherovka, brown rice tea, shitaki mushroom, bitter truth mole bitters, beaujolais, thyme sprig



NOT ROCKET SCIENCE

\$14

arugula infused two james old cockney gin, suze, ancho verde, lime, apple cider vinegar, savory vegan honey, saline, pickled pepperoncini



STICK SEASON *contains nuts

\$15

new riff kentucky wild aged gin, meletti aperitivo, lustau oloroso sherry, zirbenz stone pine liqueur, pomegranate-maple, fee bros black walnut bitters



DEEP RED

\$14

cranberry infused martin millers westbourne gin, pierre ferrand 1840 cognac, clement creole shrubb, lemon, fig, flamed orange oil, star anise

FANCY G&Ts



COASTAL COWGIRL

\$12

ford's gin, bsc szechuan amaro, sfumato amaro, guava, coconut water, lime, saline, fever tree indian tonic, thyme sprig, bay leaf, dehydrated lime



GRIMACE PARTY *contains nuts

\$12

six dogs blue gin, genepy, vegan ube cream sirop, folkington's earl grey tonic, mint bouquet

FRIENDS OF GIN



CHEF'S KISS

\$14

pierre ferrand 1840 cognac, bsc fumis pumila, r&w apricot orchard, malört, house inspired american spirit tincture, black pepper tincture



PRYEM RIB *non-vegetarian

\$13

ko distilling bare knuckle rye, bitter journey amaro, maillard tincture, black pepper, pink peppercorn, saline, rosemary



THE LOCUST

\$12

fernet branca, j. reiger co. caffe amaro, brown sugar-coconut cream, grated coffee bean



LIMINAL SPACE

\$14

smith & cross jamaican rum, pere labat 40 rhum, noyau de poissy, lime, pineapple, apricot demerara, angostura bitters, clove tincture, dried apricot



ESCAPE FROM SKULL ISLAND \$13

el guel mezcal, pasubio vino amaro, pairidaeza banane, lemon, vanilla tincture, angostura bitters, brûlée banana

PUNCHES

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



VERILY VERDE

\$60

mils irish pot still gin, zubrowka bison grass vodka, kapriol originale, agwa de bolovia, granny smith dram, kiwi, lemon, mint, thyme, dehydrated lemon



SCREAM QUEEN

\$70

woodinville bourbon, plantation oftd, avua amburana cachaca, meletti coffee liqueur, st. elizabeth's allspice dram, the tea spot pumpkin spice chai, brown sugar, oat milk, flamed spices

**optional dairy whipped topping*

GIN CLASSICS



CASINO

\$10

gin, maraschino, lemon, orange bitters, orange oil

A pre-prohibition classic cocktail which first appeared in Hugh Ensslin's "Recipes for Mixed Drinks" in 1916.



TOM COLLINS

\$10

old tom gin, acqua de cedro, lemon, soda, lemon wedge

The Tom Collins was immortalized in Harry Johnson's 1882 book, "New and Improved Bartender's Manual".



JASMINE

\$10

gin, campari, pf dry curacao, lemon, orange oil

Paul Harrington created this modern classic at Townhouse in Emeryville, CA in 1993.



IMPROVED HOLLAND COCKTAIL \$10

genever, pf dry curacao, absinthe, sugar, angostura bitters, lemon oil

The godfather of the cocktail, Jerry Thomas included this cocktail in his 1862 book, "Bartenders Guide: How to Mix Drinks", the first cocktail recipe book.



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.



RAMOS GIN FIZZ

\$10

gin, lemon, lime, sugar, cream, egg white, orange flower water, soda water, lime zest

Concocted by Henry C. Ramos in 1888 at the Imperial Cabinet Saloon in New Orleans.

TOASTIES



ORANGE OMEN

\$12

*wild roots orange bergamot gin, pf dry curacao, kronan swedish punsch, chocolate, cream
oat milk optional



SNUG BUG

\$12

don ciccio carciofo, batavia arrack, averall damson plum gin liqueur, cider, lemon, artichoke tincture

SPIRIT FREE



N.A.GRONI

\$10

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



FIRST LADY

\$12

seedlip spice 94, giffard n.a. aperitif, grapefruit, rose water, opia n.a. sparkling chardonnay, rose buds



MEMORIES OF SPRING

\$11

seedlip grove 42, lyre's rosso aperitivo, raspberry-sage shrub, lemon, sage



SWEATER WEATHER

\$11

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

NA WINE	Opia Organic Sparkling Chardonnay <i>France NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
NA WINE	<i>Leitz Eins Zwei Zero Riesling</i>	\$12 ⁰⁰ / \$44 ⁰⁰
NA BEER	Athletic Upside Dawn Golden Ale	\$6 ⁰⁰
NA BEER	Lagunitas Hoppy Refresher	\$5 ⁰⁰

flights

ORANGE YOU HAPPY FOR GIN

\$14

wild roots orange & bergmot gin: *sweet orange & aromatic bergamot*

malfy con arancia: *blood orange, juniper & red fruit*

komasa gin: *extreme orange, lemon, bergamot & cardamom*

SAVORY SIPPERS

\$12

edinburgh seaside gin: *sweet salinity, grassiness & warm spices*

gin mare: *herbal thyme & rosemary, olive & lemon*

four pillars olive leaf gin: *oily olive notes, subtle salinity lemon myrtle & macadamia*

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 rotavac & 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
Monument City "Penchant" Pilsner	\$6
Flying Dog "Numero Uno" Lager	\$6
Peabody Heights "Mr. Trashwheel" Session IPA	\$6
Troeg's "Perpetual" IPA	\$6
Checkerspot "Fancy Pants" NEIPA 16oz.	\$10
Evolution Lucky 7 Porter	\$6
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	Fairfax Wine Co. Chardonnay <i>California '21</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	Combel La Serre "Le Pur Fruit du Causse" Cahors <i>Southwest France '21</i>	\$13 ⁰⁰ / \$48 ⁰⁰

THINGS TO EAT

SNACKS

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

Giant Corn Nuts (gf) \$4
jamaican jerk seasoned

Marinated Castelvetrano Olives (v, gf) \$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>garfish in evoo</i>	\$12
TINNED SEAFOOD	Nuri <i>spiced sardines</i>	\$14
TINNED SEAFOOD	Fishwife <i>smoked atlantic salmon</i>	\$16
TINNED SEAFOOD	Olasagasti <i>tuna fillets with sun dried tomato sauc</i>	\$14

THINGS TO EAT

SMALL PLATES

Prosciutto & Melon (gf) **\$16**

18-month prosciutto, cantaloupe, pink peppercorn gastrique, micro basil

Patatas Bravas (v) **\$15**

seared fingerling potato, salsa bravas, garlic aioli, fried shallot, fines herbs

White Asparagus Gribiche (v) **\$16**

white asparagus, sauce gribiche, hard-boiled egg, fried shallot, fines herbs

Kale Salad (v) **\$15**

lacinato kale, preserved tomato, fermented garlic dressing, toasted pine nut, parmigiano reggiano

MD Crab Dip **\$20**

jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite

Cucumber Radish Salad (v, gf) **\$13**

salt cured cucumber, cello radish, shallot, dill crème fraiche, mint

Tomato Carpaccio (v, gf) **\$14**

heirloom tomato, torn burrata, lemon oil, vincotto, pine nut, micro basil

Roasted Red Pepper Dip (v) **\$15**

red pepper mousse, confit garlic, feta, pine nut, lemon oil, micro basil, pita toast



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